

LUNCH

THE FORGE

DINNER

STARTERS

SOUP OF THE DAY CUP 6 | BOWL 8

GFA TRUFFLE FRIES 14
hand cut fries, parmesan, garlic aioli

GFA HUMMUS PLATE 16
basil pesto, sun dried tomatoes, goat cheese, pita, veggies

PIEROGIS 14
cheese + potato filled, caramelized onions, sour cream

DUCK WINGS 16
maple bbq glaze

GFA HONEY PARM BRUSSELS 15
fried brussels, bacon, parmesan, honey

GFA DRUNKEN MUSSELS 18
garlic, white wine, basil pesto, sun-dried tomatoes, crostini

GFA BACON WRAPPED DATES 18
medjool dates stuffed with goat cheese, wrapped in bacon, drizzled with balsamic reduction

GFA SPICY LAMB MEATBALLS 20
served with pita, cucumbers, cilantro yogurt sauce

GF CRAB CAKES 18
housemade roasted corn crab cakes, cilantro lime cream

GFA CHEESEBOARD 25
chef's selection of artisanal cheeses + accoutrements

"CAVIAR & CRISPS" **GFA**

choice of caviar served with a can of pringles and crème fraîche

PADDLEFISH 50
SIBERIAN STURGEON 90
OSETRA 200

add ons

2 SHOTS OF CHILLED STOLI +20
BOTTLE OF MUMM'S CHAMPAGNE +30

HANDHELDS

served with hand-cut fries

SUBSTITUTE +4 | CUP OF SOUP | or | SIDE SALAD

GFA FORGE BURGER 20
lettuce, tomato, onion | SUB IMPOSSIBLE BURGER +3
ADD CHEESE +1.5 | ADD BACON +2.5

GFA SMASH BURGER 18 MAKE IT A DOUBLE +4
smash patty, american cheese, caramelized onions, mustard aioli

FRIED CHICKEN SANDWICH 22
hand breaded chicken breast, lettuce, tomato, slaw, hot honey

GFA FRENCH DIP 22
shaved ribeye, provolone, caramelized onions, garlic aioli, au jus
ADD GIARDINIERA +1.5

GFA FRIED BOLOGNA 18
thick cut bologna, mustard aioli, lettuce, tomato, red onion
ADD AMERICAN CHEESE +1.5 | ADD EGG +1.5

SALADS

add chicken +7 | add shrimp +9 | add salmon +10

GFA HOUSE 8 | 13
spring mix, cucumbers, tomatoes, croutons

GFA CAESAR 8 | 13
romaine, shaved parmesan, croutons, caesar

GF STRAWBERRY FIELDS 16
spring mix, strawberries, red onion, goat cheese, pistachios, berry balsamic

GF BURRATA CAPRESE 16
spring mix, burrata, arugula, tomatoes, topped with basil pesto + balsamic reduction

GF DRESSINGS *housemade
bleu cheese * | ranch * | caesar * | balsamic | berry balsamic *

MAINS

served after 5pm

THE MAC 24

cavatappi, house cheese blend, panko

ADD CHICKEN +7 | ADD SHRIMP +9 | ADD BACON +2.5

GFA STEAK + FRITES 48
hand-cut CAB strip, herb butter, hand-cut fries

ADD ONS

shrimp +9 | blue cheese +3 | onions +2 | mushrooms +2

GFA FILET 58

8oz. center cut CAB filet, red wine bordelaise, mashed potatoes, broccolini

ADD ONS

shrimp +9 | blue cheese +3 | onions +2 | mushrooms +2

GF THE CHOP 38

pan seared bone-in pork chop, mustard cream, mashed potatoes, brussel sprouts

HERB CRUSTED CHICKEN 34

arugula, cherry tomatoes, parmesan, basil cream, garlic mashed

GFA GLAZED SALMON 34

cilantro lime rice, pineapple salsa, broccolini

GF SEA BASS 48

pan seared sea bass filet, potato hash with bacon, kale and caramelized onions, lemon buerre blanc, panko, broccolini

CHAMPAGNE PISTACHIO PASTA 28

paccheri pasta, italian sausage, arugula, pistachios, shaved parmesan, champagne cream sauce

VEG PASTA 24

linguine, blistered tomatoes, mushrooms, onions, white wine garlic sauce, burrata

ADD CHICKEN +7 | ADD SHRIMP +9 | ADD SALMON +10

Consuming raw or undercooked foods, may increase your risk of foodborne illnesses. Gluten-free items are prepared in an environment with gluten. We cannot guarantee that cross-contamination will never occur. 20% gratuity will be added to parties larger than six. No split checks for parties larger than six. (We suggest Venmo)

GF gluten free **GFA** gluten free available