

SAMMIES OFA

served with kettle chips

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

B.A.T. 14

bacon, arugula, tomato, basil mayo

ADD AVOCADO +1.5 | ADD SALMON +10

GARDEN OF EDEN 14

hummus, goat cheese, avocado, tomato, cucumber, arugula

CHEESE LOUISE PANINI 13

cheddar, swiss, provolone

ADD BACON +2.5 | ADD HAM +2 | ADD TOMATO +1

THE 451 PANINI 14

fresh mozzarella, tomato, basil pesto, balsamic reduction

KAY'S PANINI 14

roasted chicken, cheddar, bacon, red onion, bbq

SAVORY CRÊPES

CRAZY SAM 15

roasted chicken, bacon, tomato, cheddar, sriracha cream

CGB 16

roasted chicken, bacon, parmesan, goat cheese, basil pesto

CAPRESE 14

fresh mozzarella, tomato, basil pesto, balsamic glaze

THE ATLANTIC 17

smoked salmon, tomatoes, red onions, capers, lemon dill cream cheese

SWEET CRÊPES

add gelato à la mode +3.5

PLAIN JANE 9

fresh lemon, butter, powdered sugar

CINNAMON + SUGAR 9

ADD STRAWBERRIES +1.5

NUTELLA 14

ADD STRAWBERRIES OR BANANAS +1.5

NIRVANA 13

dark chocolate, caramel, sea salt

I LIKE TURTLES 14

milk chocolate, caramel, pecans

LITTLE MISS SUNSHINE 14

raspberry coulis, lemon curd, honey mascarpone

S'MORES 14

milk chocolate, marshmallow, graham cracker

BUCKEYE POINT 14

milk chocolate, peanut butter, buckeye

BERRY CHEESECAKE 14

fresh berries, raspberry coulis, cheesecake filling, graham crackers

BANANA CREAM PIE 14

bananas, vanilla bean cream, nilla wafers

SIDES

available after 5

HAND-CUT FRIES 6 | GARLIC MASHED 6

SEASONAL VEGETABLE 6 | SLAW 5

CLASSIC ESPRESSO

ESPRESSO 3

AMERICANO 3.5

CAPPUCCINO 4.5

LATTE 5.5

CHAI LATTE 5.5

MATCHA LATTE 6

HOT TEA *or* ICED COFFEE 3

FLAVORS +1

vanilla, hazelnut, caramel, honey, sf vanilla

ALTERNATIVE MILK +1

oat, almond

ESPRESSO DRINKS

MOCHA 6.5

WHITE MOCHA 6.5

NUTELLA MOCHA 7

DIRTY CHAI 6.5

chai tea, double shot of espresso

QUEEN BEE 7

honey, cinnamon, oat milk

MAYAN MOCHA 6.5

dark chocolate, cayenne pepper

MILLIE'S 6.5

white chocolate, raspberry coulis

THE GILLY 5.5

shot of espresso in drip

THIS IS OUR STORY

Like many great stories on Put-In-Bay, ours began over margaritas. Somehow light conversation amongst friends, turned into sharing dreams and ambitions. A spark was lit when we realized our plans of starting a business on the island aligned. Little did we know, our future would soon be filled with trinkets and crepe batter.

In 2012, we became the proud new owners of the old blacksmith shop on the island. Before we could start renovations, our first task was clearing out the gift shop that stood there for over 20 years. After an extensive remodel, the 120 year old structure was transformed into the building you see today. Many of the original building materials and blacksmithing tools were incorporated into our decor. A bit of each of us can be found in the menus, whether it's a family recipe or a personal favorite.

And there you have it, The Forge, a restaurant forged in friendship. We invite you to relax and enjoy yourself while you are with us. And please keep in mind... shared island time with friends, especially over drinks, can lead to big things.

CHEERS!

Mike, Gina & Marc