

THE CLASSICS

GFA HUMMUS 16

basil pesto, goat cheese, sun-dried tomatoes, veggies, pita

GFA AVOCADO TOAST 15

avocado, tomato, goat cheese, basil pesto, balsamic, fresh fruit

ADD BACON +2 | ADD EGG +1.5

GFA THE SAMMIE 16

scrambled eggs, bacon, american, garlic aioli, arugula, breakfast potatoes

CHICKEN & WAFFLES 22

fried chicken, belgian waffle, hot honey

GFA SMASH BURGER 18

smash patty, american, caramelized onions, mustard aioli, served with breakfast potatoes

ADD EGG +1.5 | MAKE IT A DOUBLE +4

GFA FAMOUS AMOS PANINI 15

scrambled eggs, cheddar, (bacon or ham), (italian or multigrain), served with breakfast potatoes

SUB SAUSAGE +2.5 | ADD AVOCADO +1.5

GFA PACKED BOWL 16

breakfast potatoes, caramelized onions, (bacon, sausage or black beans), cheddar cheese, sriracha cream, topped with 2 over easy eggs

ADD AVOCADO +1.5 | SUB VEGAN SAUSAGE +3

THE BASICS

GFA FORGE BREAKFAST 12

two eggs, bacon, breakfast potatoes, toast

SUB SAUSAGE +2.5 | SUB VEGAN SAUSAGE +3

ADD HOUSEMADE JAM +1.5

BURRITO 16

eggs, cheddar, (bacon or black beans), breakfast potatoes

ADD AVOCADO +1.5 | SUB SAUSAGE +2.5 | SUB VEGAN SAUSAGE +3

JUST THE WAFFLE 12

whipped butter, local maple syrup

BENEDICTS GFA

served with fresh fruit

THE VEG 20

avocado, arugula, tomato, hollandaise

MGB 22

(bacon or ham), arugula, tomato, hollandaise

SUB SAUSAGE +2.5 | SUB VEGAN SAUSAGE +3

SAVORY CRÊPES

add breakfast potatoes +3.5

THE CLASSIC 15

egg, (bacon or ham), cheddar cheese

SUB SAUSAGE +2.5 | SUB VEGAN SAUSAGE +3

THE DONATELLO 16

egg, fresh mozzarella, sun-dried tomatoes, arugula, basil pesto

BILLY BOYD 15

egg, bacon, cheddar, tomato, arugula

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

BRIE + APPLE 15

brie, apple butter, fresh apple, honey, pecans

“CAVIAR & CRISPS” GFA

BY THE ONLY CAVIAR

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

SIBERIAN STURGEON 65

OSCIETRA 125

add ons

2 SHOTS OF CHILLED STOLI +20

BOTTLE OF MUMM'S CHAMPAGNE +30

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 FALL HARVEST 15

spring mix, apples, goat cheese, red onion, pecans, maple balsamic

GF DRESSINGS *housemade

balsamic reduction | ranch * | caesar * | maple balsamic *

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

SOUP OF THE DAY CUP 6 | BOWL 8

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

PUMPKIN PIE CHEESECAKE 14
pumpkin cheesecake filling, caramel, pecans, graham cracker crumbles

CARAMEL APPLE 13
fresh apples, caramel | ADD PECANS +1.5

SIDES

BACON 4 | SAUSAGE 5 | VEGAN SAUSAGE 6

TOAST (italian or multi-grain) 3 | HOUSE JAM 1.5

BREAKFAST POTATOES 4 | AVOCADO 3 | FRESH FRUIT 5

COCKTAILS

MIMOSA 8
champagne, juice
(orange, pineapple, grapefruit, or apple cider)
BUY THE BOTTLE 20 | SMALL JUICE CARAFE +3.5

HONEY BADGER 9
champagne, st. germain, grapefruit

FORGE BLOODY 10
tito's, brewt's bloody mix, celery salt rim
ADD 7OZ MILLER HIGH LIFE +3

RISING STAR 14
stoli vanil, kahula, rising star espresso,
heavy cream

FORGE 75 12
hendrick's, lemon, prosecco, simple

PALOMA 12
altos blanco, grapefruit, soda

PAINKILLER 14
pusser's rum, planteray pineapple rum,
coconut, pineapple, orange, nutmeg

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

PUMPKIN SPICE LATTE 7
pumpkin spice syrup, espresso, milk

SPICED MAPLE LATTE 7
spiced maple syrup, espresso, milk

HOT APPLE CIDER 5

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