

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

SHORT RIB POUTINE 18
short rib, house gravy, cheese curds

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

GFA CHEESEBOARD 25
chef's selection of artisanal cheeses + accoutrements
ADD GIARDINEIRA +1.5

"CAVIAR & CRISPS" **GFA**

BY THE ONLY CAVIAR

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

SIBERIAN STURGEON 65

OSCIETRA 125

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, 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

GFA FRIED BOLOGNA 18
mustard aioli, lettuce, tomato, red onion | ADD AMERICAN CHEESE +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 FALL HARVEST 15
spring mix, apples, goat cheese, red onion, pecans, maple balsamic

GF DRESSINGS *housemade
*balsamic reduction | ranch * | caesar * | maple balsamic **

MAINS

served after 5pm

THE MAC 24
cavatappi, house cheese blend, panko
ADD CHICKEN +7 | ADD SHRIMP +9 | ADD BACON +4

GFA STEAK + FRITES 48
hand-cut cab strip, herb butter, hand-cut fries
ADD ONS
shrimp +9 | blue cheese +3 | onions +2 | mushrooms +2

GF 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, broccolini

GF SEA BASS 48
pan seared sea bass filet, potato hash with bacon, kale and caramelized onions, lemon buerre blanc, panko, broccolini

RJ'S CAVATAPPI 24
italian sausage, mushrooms, kale, basil cream sauce

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

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*

BRIE + APPLE 15
brie, apple butter, fresh apple, honey, pecans

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

available after 5

HAND-CUT FRIES 6

GARLIC MASHED 6

SEASONAL VEGETABLE 6

SAMMIES

GFA

served with kettle chips

SUBSTITUTE +4 | CUP OF SOUP | or | SIDE SALAD | FRIES +3

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

APPLE GRILLED CHEESE 14
brie, provolone, apple butter, apple, honey

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