

forge lunch & dinner

appetizers

BLUE CHEESE CHIPS \$8
LOADED FRIES \$8
CHIPS \$2.5 *add salsa \$1.5, queso or guac \$5*
FRIED AVOCADOS \$6 (V)
DEVILED EGGS *bacon stuffed* \$5
RAZORS *bacon wrapped, cheese stuffed, smoked jalapenos* \$8
SHRIMP STUFFED MUSHROOMS \$8
HOUSE SALAD *w/ purple onion, cucumber, tomato, crouton & mixed cheese* \$5
HOUSE CESAR \$5

sandwiches *served w/ thick cut potato chips.*

BOSS HOG pulled pork w/ mixed greens & tomato. \$10
GOBBLER turkey w/ cheddar, bacon, avocado & mayo \$10
MELTDOWN (v) grilled onions, spinach, roasted bells, avocado & mayo on a grilled cheese w/ Havarti dill & mild cheddar \$11
ROOSTER grilled chicken, bacon, swiss, lettuce, tomato & honey mustard \$11.5
GRANDDADDY smoked bbq brisket on a bun \$12
ANVIL smoked tenderloin w/ caramelized onions, pepper jack, creole mustard on a baguette \$14
PORTABELLA (v) grilled portabella w/ spinach, tomato, pesto, swiss cheese & Greek dressing \$12

wraps *served w/ chips*

CAESAR w/ grilled chicken, parm, lettuce & tomato \$11
VEGGIE (v) w/ charro beans, cilantro rice, mixed cheese, corn relish, sauteed mushrooms, grilled onions, red bell, poblano & avocado \$11
TURKEY w/ cheddar, lettuce, tomato, avocado, mayo & bacon \$11

tacos *served w/ pico, cilantro cabbage mix, corn relish, charro beans & cilantro rice.*

HOG pulled pork w/ lettuce, tomato & cheese \$10
OLD SCHOOL chicken or beef w/ lettuce, tomatoes & cheese \$11
BRISKET TACOS slow smoked w/ cheese \$12
VEGAN (v) garlic infused sauteed veggies \$10
FISH blackened w/ cilantro cabbage, tomatoes, avocado & cheese \$13.5
SHRIMP grilled w/ cilantro cabbage, tomatoes, avocado & cheese \$13.5

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food born illness. **

Gratuity of 18% may be added to parties of 6 or more.

salads *sub fried vegetarian patty on request*

COBB grilled chicken, bacon, eggs, tomatoes, red bells, avocados & mixed cheese \$12
SOUTHWESTERN grilled chicken, tomato, avocado, mixed cheese, spicy corn relish, tortilla strips & cilantro \$12
HAUTE (v) blue cheese from our friends @ Haute Goat Creamery, seasonal fruit & candied pecans tossed in our poppyseed dressing. YUM! \$12
BBQ mixed greens, tomatoes, shredded cilantro cabbage mix, blue cheese crumbles & candied pecans w/ chopped bbq brisket \$13
GREEK (v) cucumbers, tomatoes, feta, pita chips, kalamata olive & sliced purple onion, tossed in Greek dressing \$11

entrees *ask about our chalkboard specials add a house salad to any entrée for just \$3*

FETTUCINE w/ creamy house alfredo w/ sundried tomatoes, roasted garlic & spinach \$12
add grilled chicken \$4, chopped ribeye or shrimp \$6
FISH & CHIPS beer battered cod w/ hand cut fries & our house tartar sauce \$14
CHICKEN AMERICANA Havarti dill cheese & bacon stacked on a grilled chicken breast w/ loaded mashed potatoes & grilled veggies \$13
BRISKET QUESADILLA served with pico, sour cream, guacamole, charro beans & rice &14
WILD CAUGHT SALMON w/ caper orange chutney, quinoa & stir fry veggies \$17*
FAJITAS served w/ grilled onions, poblanos, pico, sour cream, guacamole, mixed cheese, cilantro rice & charro beans. *Chicken, fried vegetarian, or vegan \$14, beef tenderloin \$16, grilled shrimp \$18*
CUT OF THE WEEK *served w/ bacon wrapped asparagus & loaded mash \$market value*

burgers*

we use grass fed, hormone free, beef from our friends @ Happy Cattle Co. & we fry in non-GMO sunflower oil. All burgers are ½ lb. & come with pickle spear, lettuce, tomato, onion & house cut fries. Sub black bean, plant-patty or fried veggie patty \$free

PLAIN JANE \$12
CHEESEBURGER \$12.75
BACON & BLEU \$14
BACON & CHEDDAR \$13.5
RAZOR \$14
GUACAMOLE HABANERO \$14
MUSHROOM SWISS \$13.5

sides \$4

CILANTRO RICE (v), CHARRO BEANS (v), GRILLED VEGGIES (v), STONE-GROUND GRITS, BRUSSELS, HAND-CUT FRIES (v), BROCCOLI (v), LOADED MASHED POTATOES, MASHED POTATOES & GRAVY (v), QUINOA (v), FRUIT (v)

