

# FORGE & VINE

SEASONALLY CHANGING MENU OFFERINGS



## STARTERS & FLATBREADS

### MEDITERRANEAN BEEF KABOB 21

marinated tomatoes, onions, tzatziki, house-made pita

### CHEESE AND CHARCUTERIE 38

house jam, cured meats and cheeses,  
local honey, NH mustard, crostini



### FRIED BRUSSELS SPROUTS (V) 17

blood orange, toasted pistachios,  
local mustard

### AHI TUNA TATAKI \$ 23

crispy enoki, sesame, cucumber, wasabi aioli, soy pearls, radish

### ELOTE DIP (V) 19

charred corn, Kewpie mayo, tajín, cotija, tostones

### WOOD-FIRED SHRIMP 24

sweet corn cream, sourdough toast, tomatillo salsa, frisée

### MARGHERITA FLATBREAD (V) 20

fresh mozzarella, heirloom tomatoes, basil

### FLORENTINE FLATBREAD 23

Fat Moon Mushrooms, baby spinach, roasted peppers,  
grilled chicken

### BIRRIA FLATBREAD 24

braised short ribs, Manchego, pico de gallo,  
dipping consommé

## \$ RAW BAR \$



### DAILY SELECTION OF

FRESH COAST OYSTERS (GF) 4.50 EACH  
JUMBO SHRIMP COCKTAIL (GF) 4.50 EACH

citrus cocktail sauce, mignonette,  
grated horseradish

## SOUPS & SALADS

### TUSCAN SOUP (V) 12

cannellini beans,  
red peppers, kale, orzo

### BABY ICEBERG (V) (GF) 17

shaved fennel, orange segments,  
red onion, green goddess dressing

### LITTLE LEAF (V) (GF) 16

quinoa, cucumber, radish,  
feta, sunflower seeds,  
white balsamic vinaigrette

### RED GEM 17

sourdough croutons,  
Grana Padano, creamy peppercorn  
dressing, anchovy

### SALAD ADDITIONS \$

grilled salmon 22  
wood-grilled shrimp 16  
seared ahi tuna 18  
sirloin 19  
statler chicken breast 16

## PLATES

### VEAL MILANESE 36

artichoke hearts, grape tomatoes, house-made pasta,  
lemon, white wine, crispy capers

### WOOD-GRILLED SALMON \$ 38

sweet corn & haricot vert succotash, parsnip purée,  
red watercress

### RISOTTO (GF) 46

Maine lobster, English peas, sunflower pesto,  
preserved lemon

### WOOD-FIRED BERKSHIRE PORK \$ 38

goat cheese and bacon studded polenta,  
cherry rhubarb chutney, broccolini

### NEW YORK STRIP \$ 48

chive mashed potatoes, grilled asparagus,  
lemon-garlic compound butter

### SEARED SCALLOPS (GF) \$ 39

pork belly, tomato jam, Fat Moon Mushrooms,  
wilted arugula, maple bacon vinaigrette

### BRAISED SHORT RIB (GF) 41

garlic mashed potatoes, Dijon Brussels sprouts,  
Fat Moon Mushroom-Madeira jus

### HARVEST PASTA (VE) 28

fennel, English peas, arugula, grape tomatoes,  
house-made pasta, garlic, white wine, olive oil

### PAN ROASTED STATLER CHICKEN BREAST 33

celeriac, grilled asparagus, lemon thyme jus

### GARBANZO BEAN VEGGIE BURGER (V) 20

Vermont cheddar, lettuce, heirloom tomato,  
red onion, remoulade, French fries

### FORGE & VINE CHEESEBURGER \$ 23

smoked gouda, lettuce, heirloom tomato,  
crispy onions, burger sauce, French fries  
add house smoked bacon, fried egg, avocado 3 ea.

### BONE-IN RIBEYE (FOR TWO) \$ 95

mashed potatoes, broccolini, rosemary jus

## SIDE DISHES

### ALL SIDES 9

#### POLENTA (GF)

Vermont goat cheese, bacon

#### CHARRED BROCCOLINI (V)

lemon, extra virgin olive oil

#### GRILLED ASPARAGUS (V)

garlic butter

#### ROASTED BRUSSELS

SPROUTS (GF) (V)

local Dijon

#### MASHED POTATOES

(GF) (V)

Vermont butter

#### FRENCH FRIES (V)

fines herbes

GF = gluten free; V = vegetarian; VE = vegan; \$ = denotes this food may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.

Food Allergy Notice-Food prepared in this establishment may contain wheat, fish, shellfish, dairy, eggs, soy and nuts. Before placing your order, please inform our service staff of any food allergies or dietary needs in your party.

# FORGE & VINE

SEASONALLY CHANGING MENU OFFERINGS

## SPARKLING

La Marca Prosecco, Veneto, Italy NV .....	11
Domaine Chandon, Napa Valley, CA NV .....	15
Decoy Brut Cuvee, Napa Valley, CA NV .....	13

## ROSÉ

Valdecuevas Rose, Rueda, Spain 2021.....	12
The Beach, by Whispering Angel, Vin De Provence, FR 2022.....	12
Mumm, Napa Brut Rose, Napa Valley, CA .....	16

## DRAFT WINE

Macrostie Chardonnay Sonoma, CA 2021.....	13
Wither Hills Sauvignon Blanc, Marlborough, NZ 2022.....	10

## WHITES

Dr. Fischer Estate Riesling, Mosel Germany 2021 .....	12
Bollini Pinot Grigio, Trentino, Italy 2022 .....	14
Torresella Pinot Grigio, Friuli-Venezia, Italy 2022 .....	12
La Petite Perrière Sauvignon Blanc, Verdigny, France 2022....	10
Whitehaven Sauvignon Blanc, Marlborough, NZ 2023.....	12
Chateau Ducasse, Bordeaux Blanc, Bordeaux, France 2022....	12
Batasiolo Moscato d'asti, Piedmont, Italy 2022 .....	13
Ken Forrester Petit Chenin, Western Cape, South Africa, 2022 .....	9
Valdecuevas Verdejo, Rueda, Spain 2022.....	10
Fess Parker Chardonnay, Santa Barbara, CA 2022 .....	12
Sonoma-Cutrer Chardonnay, Russian River Valley, CA 2022 .....	15
Rombauer Chardonnay, Carneros, CA 2022 .....	22

## REDS

Vinum Cellars Pinot Noir, Monterey, CA 2019 .....	11
EnRoute Pinot Noir, Russian River Valley, CA 2022 .....	22
Bodegas Torremon Tempranillo, Castilla y León, Spain 2021 .....	11
Kermit Lynch Côtes du Rhone, France 2021 .....	10
Corte Rugolin Valpolicella Classico, Veneto, Italy 2022....	13
Ghost Pines Merlot, Sonoma, CA 2020 .....	12
Felino Malbec, Mendoza, Argentina 2022 .....	14
Chateau Nicot, Bordeaux, France 2019 .....	11
Fess Parker Syrah, Santa Barbara, CA 2020 .....	17
Canoe Ridge Cabernet Sauvignon, Columbia Valley, WA 2021 .....	12
Decoy Cabernet Sauvignon, Sonoma, CA 2021.....	15
Bella Union Cabernet Sauvignon, Napa Valley, CA 2021 ....	24

## PORT WINE

Fonseca Reserve Porto .....	9
Barbadillo .....	8
Dry Sack Sherry .....	10
Dow 10 yr .....	14
Dow 20 yr .....	22
Noval Black .....	10
Sandeman Old Tawny Porto 10 yr .....	13
Sandeman Fine Tawny Porto .....	8
Sandeman Apativ Reserve White Porto .....	10
Taylor Fladgate Fine Tawny Porto .....	9

## COCKTAILS

<b>ODDS ARE LIKELY</b> .....	14	<b>TWIST OF MENTON</b> .....	15
Tarsier gin, Italicus, thyme, egg white, lemon, orange flower water		Grey Goose vodka, Aperol, amaro, lemon, strawberry sea salt foam	
<b>RUM, FORREST, RUM!!</b> .....	14	<b>INFERNO REASON</b> .....	15
5+5 Maderas rum, falernum, sage, lime, pineapple, orgeat, Passoa passionfruit		Ghost tequila, watermelon, basil, lime, St. Germain, coconut water	
<b>WILD CARD</b> .....	14	<b>WHITE SANGRIA SPRITZ</b> .....	13
Redemption bourbon, apricot, mint, lemon, Pimm's		White wine, lavender, white grape, Cointreau, lemon, Prosecco	
<b>MONTE CARLO</b> .....	22		
Whistlepig 10yr rye, Benedictine, Demerara, angustora bitters, orange bitters			

## DRAFT BEER

Night Shift Night Lite, Everett, MA 4.3% abv.....	7
unfiltered, light bodied, crisp	
Banded Brewing Veridian IPA, Biddeford, ME 6% abv.....	9
hazy and smooth, notes of orange, Meyer lemon, papaya, and mango	
Maine Lunch, Freeport, ME 7% abv .....	12
intense hop flavor, with aromas of tropical and citrus fruit. balanced with malt sweetness	
Kona Big Wave, Hawaii 4.4% abv.....	7
light golden ale with a subtle fruitiness and delicate hop aroma	
Exhibit A Everyday Lager, Framingham, MA 5% abv .....	9
light, crisp, American lager with Pilsner malt and noble hops	
New Belgium Fat Tire, Fort Collins, CO 5.2% abv .....	8
easy drinking amber ale	
Allagash White, Portland, ME 5.2% abv .....	9
traditional Belgian wheat beer, spiced with coriander and Curacao orange peel	
Rotating selection, please ask your server.....	

## BOTTLES & CANS

Bud Light .....	5
Guinness .....	8
Corona Extra .....	6
Stella Artois .....	7
Amstel Light .....	6
Miller High Life .....	5
Samuel Adams Seasonal Lager .....	6
Samuel Adams Boston Lager .....	6
Mighty Squirrel Cloud Candy .....	9
Lord Hobo Boomsauce .....	9
High Noon Vodka & Soda: Black Cherry .....	6
Carlson Cider Oak Hill Blend .....	6

## NON-ALCOHOLIC

Athletic Seasonal .....	5
Blueberry Mocktail Mojito .....	7
Giesen Zero Sauvignon Blanc, New Zealand .....	9
N/A Rosé Spritz .....	8
Peach Mocktail Mule .....	7
Sam Adams Just the Haze .....	4

GF = gluten free; V = vegetarian; VE = vegan; \$ = denotes this food may be served raw or undercooked.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness.  
Food Allergy Notice—Food prepared in this establishment may contain wheat, fish, shellfish, dairy, eggs, soy and nuts. Before placing your order, please inform our service staff of any food allergies or dietary needs in your party.