

30 HUDSON STREET

FORGE^{IRON}

EST. TRIBECA 2008



"See the path cut by the moon... for you to walk on."

—Pearl Jam

DRINKS

COCKTAILS

19

Campari

Campari and Blood Orange Sorbet, Crémant d'Alsace Extra Brut

Vodka

Pimm's No. 1 Liqueur, Blueberry Jam, Ginger Beer, Lemon

Pisco

Fernet, Hazelnut Orgeat, Pineapple, Lemon, Peychaud's

Tequila

Benedictine, Carrot, Cucumber, Lemon, Mint, Egg, Angostura

Mezcal

Montenegro, Ancho Chile, Lemon, Smoked Salt

Bourbon

Rhubarb Liqueur, Fresh Rhubarb, Lemon, Shiso, Soda



NEGRONIS

19

Muertos

*Vida Mezcal,
Contratto Aperitif,
Carpano Antica*

White

*Gray Whale,
Cocchi Americano,
Bitter Bianco*

Promenadier

*Buffalo Trace,
Select
Aperitivo,
Montenegro*

PREMIUM SPIRITS

The Classics - 24

Woodford Reserve Old Fashioned	Dalmore 12yr Penicillin	Remy Martin 1738 Sazerac
Casamigos Reposado Margarita	Monkey 47 Negroni	Whistle Pig 10yr Manhattan

BEER & CIDER

Miller High Life Lager 12 oz 4.6 % Milwaukee, WI 8	Grimm Artisan Ales "Wavetable" IPA 16 oz. 6.7% Brooklyn, NY 15
Scrimshaw "North Coast" Pilsner 10 oz. 4.5% North Coast, California 10	Left Hand Brewing Company "Milk Stout" Sweet Stout 16 oz 6% Longmont, CO 11
Allagash "White" Wheat Beer 12 oz. 5.2% Portland, ME 11	Aval Rose Cider 11.2oz 6% Brittany, FR 12

NON-ALCOHOLIC

MOCKTAILS 10

Pineapple Buzz Free Pineapple Juice, Jalapeño, Lime, Ginger
Mother Mary Mule Lime, Ginger Beer, Blueberry
Spring Limonata Honey, Rhubarb, Lemon, Soda
B & T Roots Divino N.A. Aperitif Bianco, Tonic

BREWED 8

Einbecker Brauherren Non-Alcoholic Pilsner Einbeck, Germany
Hedlum Brewing Co. "Easy Down" Non-Alcoholic Lager New York City, NY
Athletic Brewing Co. "Run Wild" Non-Alcoholic IPA Milford, CT

WINES BY THE GLASS

SPARKLING

2022 Christophe Mittnacht
Crémant d'Alsace Extra Brut 19

NV Dehours & Fils "Grande Réserve"
Champagne Brut 45

NV Gaston Chiquet Champagne Brut "Tradition" 375ml
Vallée de la Marne, France 78/bottle

ROSÉ

2023 Giacometti "Cuvée de l'Agriate"
Patrimonio Corsica 19

WHITE

2021 Loimer Grüner Veltliner "MF"
Kamptal Austria 18

2021 Tenuta De Sterlich Pecorino Colli Aprutini
Abruzzo Italy 21

2023 Domaine Pastou Sancerre "Vieilles Vignes"
Loire Valley France 22

2022 François & Julien Pinon Vouvray
Loire Valley France 19

2022 Domaine Baudouin Millet Chablis
Burgundy France 24

RED

2022 Domaine Jean Foillard
Beaujolais-Villages France 19

2021 Jean-François Jacouton Syrah "Ã Deux Pas"
Rhône Valley France 19

2021 Pied à Terre Cabernet Sauvignon "Love On Mars"
Sonoma County California 23

2014 A&G Fantino "Cascina Dardi" Barolo
Piedmont Italy 42

FOOD



chef/proprietor

MARC FORGIONE

chef de cuisine

CONNOR PRATT

***"Embrace the act of creating and you will start enjoying life
in a new way."***

—Rick Rubin

TO SNACK

Shishitos

Soy-Lime Vinaigrette

12.5

Laotian Sushi

Crispy Rice, Bang-Bang

12

Smoking Hot Oysters

Mangalitsa Belly Maitre d, Reade Street Wash

12

Notkitori

Spring Onion, Rosemary

12

TriBeCa Hot Chicken Wings

Bread and Butter Pickles

15.5

Duck in a Jar

Wild Pickles, Sourdough

12.5

TO BREAK

Potato Roll

Caramelized Onion Butter

5.5

Jami's Sourdough

Cultured Butter

9.5

Hiramasa for One

*Avocado, Pine Nut, Saratoga Chips, Sechuan
Button
16.5*

TO START

Gazpacho Panzanella

*Sungold Tomato, Cucumber, Cantabrian Anchovy, Green Olive
21.5*

Montauk Clam Frites

*Garlic Scape, Baby Squash, Tomato Confit
22.5*

Old School/New School Foie Gras

*Green Strawberry, Pain au Canard
24.5*

Rigatoni Nero

*Baby Octopus, Sunday Sauce
21.5*

Corn Explosion Ravioli

*Golden Chanterelle, Lemon Verbena, Jersey Corn
21.5*

Bucatini Verde

*Peconic Escargot, Guerard's Secret, Nasturtium
21.5*

Chili Lobster

*Sesame Seed Bun
46.5*



TO FOLLOW

Montauk Striped Bass

Calamari, Napa Cabbage, Romano Beans

41.5

F.V. Ivy Rose Halibut en Croute

Artichoke, Sauce Proposal, Hazelnut

42.5

Elysian Fields Lamb Roundhouse

Neck Croquette, Panelle, Fava Bean Hummus

49.5

Pastrami Hanger au Pierre Poivre

Pommes Chanteduc, Langue, Green Peppercorn Bordelaise

49.5



TO SHARE

Snowdance Farms Chicken Under a Brick

Yukon Gold Potatoes, Broccoli Rabe, Pan Drippings

79.5

Creekstone Farms Dry Aged Tomahawk 32oz

Heirloom Beans, Grilled Onion au Gratin

168.5