

FORGE & VINE

SEASONALLY CHANGING MENU OFFERINGS

PRIVATE DINING ROOM FOOD & BEVERAGE MINIMUMS

MONDAY

\$1000 F&B Minimum
\$150.00 Rental Fee

TUESDAY

\$1200 F&B Minimum
\$200.00 Rental Fee

WEDNESDAY

\$1200 F&B Minimum
\$200.00 Rental Fee

THURSDAY

\$1500 F&B Minimum
\$300 Rental Fee

FRIDAY

\$2000 F&B Minimum
\$400 Rental Fee

SATURDAY

\$2500 F&B Minimum
\$500 Rental Fee

SUNDAY

\$1000 F&B Minimum
\$150.00 Rental Fee

The private dining rooms seats a maximum of 20 guests.
The final guarantee number of guests is due 7 business days in advance of your event.
The private dining room can be booked for a 3-hour time frame within 5PM to 10PM.
If you choose to extend past the three-hour time frame, a \$200.00 fee per hour applies.

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SEASONALLY CHANGING MENU OFFERINGS

PRIVATE DINING ROOM MENU #1

CHOICE OF STARTER

New England Clam Chowder (GF-no cracker)
smoked bacon & house cracker
or
Heirloom Squash Bisque (GF)
Roasted chestnuts, brown butter, sage

CHOICE OF SALAD

Kale Salad (V)
Cranberry, boucher blue cheese, candied walnuts
or
Arugula & Citrus Salad
Honey lime vinaigrette, goat cheese, candied almonds

CHOICE OF ENTRÉE

Wood Roasted Salmon § (GF)
Maple Lemon Glaze, apple fennel slaw, slow roasted parsnips
or
Black Pepper bucatini
Littleneck clams, Parsley, Lemon
or
10 oz. NY Strip § (GF-no cheese)
baby greens, Roquefort, garlic croutons, confit potatoes

CHOICE OF DESSERT

Apple Crisp with Vanilla Ice Cream
Carrabassett Coffee, Tea and Decaffeinated Coffee

GF=Gluten Free VE=Vegan V=Vegetarian § denotes this food may be served raw or undercooked.

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SEASONALLY CHANGING MENU OFFERINGS

PRIVATE DINING ROOM MENU #2

CHOICE OF STARTER

Fat Moon Mushroom Toast (V-no egg)

Pea Greens, Fried Farm Egg

or

Brown Butter Seared Scallops (GF) §

Brussel sprouts & Sweet potato hash

CHOICE OF SALAD

Kale Salad (V)

Cranberry, boucher blue cheese, candied walnuts

or

Arugula & Citrus Salad

Honey lime vinaigrette, goat cheese, candied almonds

CHOICE OF ENTRÉE

Glazed Short Ribs (GF)

Red wine Bordelaise, Grilled Broccolini, potato puree

or

Potato Crusted Cod § (GF)

Smoked bacon Leek fondue, wilted greens, roasted pearl onions

or

Pasta Bolognese

san marzano tomatoes, Parmigiana-Reggiano, short rib, tagliatelle

CHOICE OF DESSERT

Apple Crisp with Vanilla Ice Cream

Carrabassett Coffee, Tea and Decaffeinated Coffee

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SEASONALLY CHANGING MENU OFFERINGS

PRIVATE DINING ROOM MENU #3

CHOICE OF STARTER

Heirloom Squash Bisque (GF)
Roasted chestnuts, brown butter, sage
or
Country Style Ribs (GF)
Vermont Maple Barbeque, Pickleback Slaw

CHOICE OF SALAD

Kale Salad (V)
Cranberry, boucher blue cheese, candied walnuts
or
Arugula & Citrus Salad
Honey lime vinaigrette, goat cheese, candied almonds

CHOICE OF ENTRÉE

Wood Roasted Salmon § (GF)
Maple Lemon Glaze, apple fennel slaw, slow roasted parsnips

Half Roasted Rotisserie All Natural Chicken
Natural Jus
or
Berkshire Pork Chop § (GF)
Whole grain mustard jus, brussels sprouts, sweet potato-apple hash

CHOICE OF DESSERT

Apple Crisp with Vanilla Ice Cream
Carrabassett Coffee, Tea and Decaffeinated Coffee

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