OLD FORGE
BREWiNG COMPANY

MENU

Welcome to Old Forge Brewing Company! At OFBC, we strive to honor personal craftsmanship. Our **hand-crafted beer** is made in small batches to ensure quality and peak freshness; while our fresh and delicious menu utilizes items from **local** bakeries, markets, and farms wherever possible. Take the time to notice our bar, booths, mugs (and mug rack), tap handles, plates, dishes, and artwork; all hand-made by **local** artisans. Sit back, relax, and enjoy your time at Old Forge Brewing Company. **Thanks for stopping by!**

Please note that we can only process a single payment for parties of 10 or more.
Thank you for understanding.

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SINGLE SERVING APPETIZERS

Soft Pretzel *(regular-or-feature flavor)*: Locally forged pretzels with our own pub made spicy mustard, honey beer mustard, or beer infused cheese sauce. *1 pretzel with 1 sauce* **3.50**

Spinach Tomato Dip: **(Gf)** Fresh spinach sautéed in garlic and herbs, laced with roasted tomatoes and cream cheese. Served with tri-color tortilla chips **6.50**

Hummus: Feature flavor of the week. Paired with fresh garden vegetables, and served with tri-color tortilla chips **6.50**

Balsamic Bruschetta: Fresh pub made & served atop sliced ciabatta rolls **5.95**

Featured Quesadilla: Ask your server about our chef's newest creation **7.95**

SOUPS

(SEASONAL - Available thru July)
Roasted Corn Soup: Sweet corn and smoky peppers with a hint of spice, blended to create a delightful spring time treat **4**

(SEASONAL - August thru October)
Curried Cauliflower Soup: A zesty flavorful blend of curry seasoned cauliflower with onion, apple and garlic **4**

Beer Chili: Tender beef, black beans, kidney beans, and zesty sausage cooked in beer and spices. Melt in your mouth tender and spicy! Topped with corn chips **4**

Soup du jour: Ask what our chef is cooking! **4**

APPETIZERS MADE FOR SHARING

Soft Pretzels *(regular-or-feature flavor):* Locally forged pretzels with our own pub made spicy mustard, honey beer mustard, or beer infused cheese sauce. *3 pretzels with 3 sauces* **9.50**

Sampler Platter: **(Gf-optional)** A sampling of our spinach dip, feature dip, and hummus; served with vegetables, and tri-color tortilla chips **8.95**

Hawaiian Nachos: Tri-color tortilla chips piled high with teriyaki pulled pork, shredded cheddar jack cheese, pineapple salsa, scallions, and a hint of parmesan cheese **8.95**

Beer Chili Nachos: A heaping pile of tri-color tortilla chips topped with our beer chili, beer cheese, cheddar cheese, jalapeños, scallions, lettuce, and tomato. Sour cream and salsa served on the side **8.95**

Just want the chips and a side of beer cheese? ..... Sm **2** Lg **4**

OFBC GLUTEN FREE

(Gf) Look for this symbol next to items which are Gluten Free.

(Gf-optional) Look for this symbol next to items which can be made Gluten Free with a bread replacement option. Please ask your server.

All GF items contain no gluten in their ingredients, however they are made in a kitchen and brewery that is not a certified gluten free facility. Consume GF items at your own risk.

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SALADS

House Smoked Chicken Salad: (Gf) Hickory smoked chicken breast atop fresh greens with bacon, feta cheese, assorted nuts, and fresh seasonal fruit **9.75**

Cobb Salad: (Gf) Marinated chicken with tomatoes, bacon, cheddar cheese and sliced egg and avocado on a bed of romaine lettuce **9.75**

Caesar Salad: (Gf-optional) Pub made Caesar dressing tossed with romaine lettuce, croutons, and bacon **7.75**
Add Chicken and make it a Wrap **9.75**

Add chicken or portobello to any salad 2
Add salmon or shrimp **4**

Pub Made Dressings: Honey Dijon, Caesar, Blue Cheese, Buttermilk Ranch, Balsamic Italian, 1000 Island

COLD SANDWICHES AND WRAPS

Your choice of wheat bread, a flour tortilla wrap, or gluten free bread.

EXPRESS LUNCH:
AVAILABLE 11 AM – 2 PM

Get any half cold sandwich (sorry, not available as a wrap) with a cold salad or crock of soup and a soda **8.50**

Roasted Red Pepper, Feta, and Turkey: Ale infused turkey breast with feta cheese, roasted red peppers, baby spinach, and pesto mayo **8.25**

Cider Chicken Salad: (Gf-optional) Marinated chicken, bacon pieces, cranberries, toasted almonds, apples, mayo, tomato, and field greens **7.95**

Colossal Club: Ale infused turkey breast, Black Forest ham, rosemary bacon, and sharp cheddar cheese, with mayo, field greens, and tomato **8.95**

Ranch BLT: (Gf-optional) Rosemary bacon, field greens, tomato, and sharp cheddar cheese, with pub made ranch dressing . . **7.50**
Add Grilled Chicken or Portobello **2**

Turkey, Bacon, and Gouda: Ale infused turkey breast with smoked Gouda cheese, bacon, lettuce, tomato, and Dijon mayo **8.50**

Chicken Cordon Blue Wrap: (Gf-optional) Marinated chicken, black forest ham, & Swiss cheese and Dijon mayo **9.50**

All sandwiches/wraps *come with a side of tri-color tortilla chips, beer cheese sauce, and a local garlic dill pickle.*

Replace the chips with a small salad or crock of soup or chili **2**

SPECIALTY GRILLED SANDWICHES

Grilled Turkey Jerk: Ale infused turkey breast with our pub made jerk sauce and sharp cheddar cheese; served on whole wheat bread **8.50**

Grilled Turkey and Pesto: Ale infused turkey breast with pesto mayo, tomato, and sharp cheddar cheese; served on whole wheat bread **8.50**

Grilled Ham and Swiss: (Gf-optional) Black Forest ham, caramelized onions, rosemary bacon, Swiss cheese, and pub made spicy mustard; served on whole wheat bread. . . **8.25**

Grilled Spinach and Roasted Peppers: (Gf-optional) Sautéed spinach, roasted red peppers, sharp cheddar cheese, and pesto mayo; served on whole wheat bread **8**

Featured Grilled Cheese: Ask your server to tell you all about it **8.50**

HOT SANDWICHES

Grilled Chicken Sandwich: **(Gf-optional)** Marinated chicken with rosemary bacon, sharp cheddar cheese, field greens, tomato, and mayo, on a local pretzel roll **8.50**

OFBC Reuben: **(Gf-optional)** Sliced corned beef topped with Swiss cheese, sauerkraut, and pub made 1000 Island dressing, on whole wheat bread **8.95**

Cuban Sandwich: **(Gf-optional)** Seasoned pub made pulled pork, Black Forest ham, Swiss cheese, and sliced pickles; with Dijon mayo on a pressed roll **9**

Pulled Pork: **(Gf-optional)** Slow-cooked pork on a bed of pub made coleslaw, on a local pretzel roll. Sweet/spicy BBQ sauce on the side **8.75**

Crabcake Sandwich: **(Gf-optional)** One of our tasty crab cakes on a pretzel roll with lettuce, tomato, and mayo *(contains some shrimp)* ... **10.95**

Sausage Sandwich: OFBC beer infused locally forged smoked sausage with choice of sautéed peppers and onions, or sauerkraut, on a fresh roll with spicy mustard **9.95**

Maple Sriracha Chicken: **(Gf-optional)** Char grilled breast of chicken tossed in a maple sriracha sauce on a hoagie roll with field greens, tomato, onion, mayo & topped with swiss cheese **9.95**

Grilled Portobello: **(Gf-optional)** Marinated in balsamic vinegar, soy and ginger, grilled and served with fresh field greens, tomatoes, and mayo, on a local pretzel roll **8.50**

The Forge Dip: Grilled local chipped beef on a hoagie roll with sautéed onions and a side of beer infused au jus **9.95**

Gyro: Grilled ground lamb and beef mix, tomato, onion, & field greens on a warmed flatbread with pub made tzatziki **11.95**

Featured Taco: Ask your server about our newest taco platter **9**

BURGERS

(Gf-optional) **All burgers are 1/2 lb. burgers** *char grilled to your liking with our ale infused mix of herbs and spices. All sandwiches are served on a fresh local pretzel roll with tortilla chips, beer cheese sauce, and a garlic dill pickle.*

You can substitute Chicken, Portobello, or Black Bean Burger on any burger!

The Purist: **(Gf-optional)** **Build your burger...**
Plain ol' burger with bun **8.50**

Add lettuce, tomato, pickles, onion, jalapeño, mayo, mustard, jerk sauce, guacamole, any dressing or sauce ..... *(each)* **.25**

Add cheese (swiss, cheddar, beer cheese, Gouda, blue cheese), mushroom, or sauerkraut ..... *(each)* **.50**

Add bacon, egg, chili, or pulled pork ... *(each)* **1**

Blue Jerk: **(Gf-optional)** Blue cheese dressing, pub made jerk sauce, rosemary bacon, field greens, tomato, red onion, mayo, and pub made spicy mustard **10.95**

Bacon-Swiss and Mushroom: **(Gf-optional)** Crisp bacon, mushrooms, and melted Swiss cheese, with mayo, lettuce, and tomato **10.95**

Black Bean: A vegetarian black bean cake infused with citrus, garlic, and a blend of seasonings. Placed on a pretzel bun with lettuce, onion, and smoky citrus aioli **9.50**

Gyro Burger: Ground beef and lamb mix, atop our local burger with Feta cheese, tomato, onion, & tzatziki sauce **12.75**

Salmon Burger: In house ground salmon on a pretzel roll with tomato, onion, and avacado aioli **10.95**

BURGER PREPARATION

Rare –	red cool center
Med rare –	red warm center
Medium –	pink hot center
Med well –	slightly pink center
Well done –	broiled throughout no pink

Consuming raw or undercooked meat can be hazardous to your health.

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All of Our Burgers are Made with Local, Homegrown Beef

...from Brian at Tworkoski Farms.

Established in 1993, Tworkoski Farms is a small, sus-tainable, family business in Montour County. Our cattle are a cross breed of Charolais, Simmental and Angus. They are bred, born and raised on our farm and their quality of life and comfort is of utmost importance. Calves nurse from their mothers and graze in our pastures. They are fed an all natural diet of hay, corn and grains raised on our 400 acre operation. Old Forge brewers grain has been incorporated into their feed since 2009, which we feel adds to our beefs' unique flavor and texture.

We're committed to raising wholesome, all natural beef without adding anything artificial.

We hope you enjoy our beef!

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ENTREES

All entrees come with choice of soup or salad.

Crab & Shrimp Cakes: (Gf) House made filler-free crab cakes, bound with shrimp, garnished with greens tossed in a basil gastrique, and served with pub made tartar sauce. Served with starch and vegetable du jour **18.95**

Ribeye: (Gf) In house cut 12-14 oz. ribeye; char grilled to your liking. Served with vegetable du jour and starch **18.95**

Black Bean Cakes: Two 4 oz., pan seared, vegetarian black bean cakes infused with citrus, garlic, and a blend of seasonings; garnished with a dollop of sour cream, halved cherry tomatoes and a drizzling of annatto oil. Served with starch and vegetable du jour **15.95**

Chicken Bruschetta: (Gf) Char grilled fresh chicken breast topped with pub made bruschetta; served with vegetable and starch du jour **13.95**

Beer Bangers & Mash: OFBC beer infused sausage over mashed potatoes and sauerkraut, topped with pub made gravy **15.95**

Salmon: (Gf) Two 4 oz. fillets, char grilled with a soy and brown sugar baste. Served with vegetable du jour and starch **16.95**

Local Steak from Tworkoski Farms: (Gf) **(limited availability)** Born and raised in Montour County and fed on brewery spent grain, these steaks have a unique flavor and texture.
20 oz T-Bone **24.95**
24 oz Porterhouse **29.95**

ASK YOUR SERVER ABOUT TODAY'S DESSERT OPTIONS!

THIRST QUENCHERS

Check out our current beer and wine selection on our boards and on the table!

OFBC Hand Forged Soda **2**
Coca-Cola Products **2**
Milk and Chocolate Milk **1.50**
Coffee or Hot Tea **2**
Juice Box ..... **.75**

BE SURE TO CHECK OUT OUR LOCAL VENDORS!

Spyglass Ridge Winery – *Sunbury*
Bason Coffee Roasting – *Danville and Lewisburg Market*
David's Awesome Cookies and Pretzels – *Mifflinburg*
Red Shale Ridge Vineyards – *Hegins*
Country Store Brand Sausage – *Pennsdale*
Tworkoski Farms Beef – *Montour County*
Fero Vineyards and Winery – *Lewisburg*

OUR BREWERY: In 2012 we opened up a larger scale brewery and packaging facility right here in Danville, PA, at 601 East Market Street in the Iron Town Commerce Center. We brew on a 20-barrel system and we have our very own canning line to package our beer in **16-ounce cans.** We don't do tours yet, but we'll let you know when we do! If you're out and about and feeling the need for an Old Forge brew, **check your local distributor or bar** as they might have it now too!