



OFBC | MENU

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



OLD FORGE
BREWING COMPANY



OFBC DINNER



Dinner Menu served every day from 4pm until kitchen closes

SOUPS

Beer Chili, Stout Barley and Mushroom Stew, Soup du'jour 5

APPS

Soft Pretzels: local pretzel, with choice of pub made spicy mustard, honey mustard, pepperjack cheese sauce, or beer cheese
..... 1 for **3.50** / 3 for **9.50**

Sweet Rebel Mussels: 1 pound of P.E.I. mussels cooked in Rebel Red Lager with honey and bacon **12**

Peppersteak Quesadilla: local Tworokski beef, caramelized onion, pepperjack fondue, horseradish crème fraiche **8.50**

T-Rail Crab Dip: creamy crab dip with aged cheddar, artichoke, horseradish, T-Rail Pale Ale and toasted Old Bay pitas **10**

Pulled Pork Nachos: tri-color chips, pulled pork, scallions, jalapeno, pepper jack fondue, tomato **10**

Beer Chili Nachos: tri-color chips, beer chili, beer cheese, cheddar cheese, jalapeños, scallions, lettuce, tomato, sour cream and salsa on the side **9**

Crispy Brussels Sprouts: sautéed Brussels sprouts, roasted walnut, red wine vinegar **8**

Hummus Platter: traditional hummus with veggies and pita wedges **8**

SANDWICHES

All sandwiches come with a pickle and a side of tortilla chips and beer cheese

Replace chips with a side salad ... **2**

Replace chips with a crock of soup **4**

OFBC Cuban: our take on the classic Cuban sandwich with pulled pork, braised pork belly, bacon, swiss cheese, dijon mayo, pickles, on toasted panini. **12.50**

BBQ Pulled Pork: pulled pork, granny smith apple slaw, crispy fried onion, choice of bun **9.50**

Hoisin Chicken: Hoisin glazed chicken breast, peppered bacon, fried egg, Asian slaw, choice of bun **10.50**

Jerk Burger: jerk sauce, blue cheese dressing, peppered bacon, field greens, tomato, red onion, mayo, spicy mustard, ½ lb local burger, choice of bun **12**

Forge Burger: sautéed ale onions, hops infused bbq sauce, peppered bacon, aged cheddar, ½ lb local burger, choice of bun **12.50**

Featured Burger: ask your server about our latest creation **12.50**

The Purist: build your own starting with our ½ lb local burger **9**

Mixed greens, tomatoes, beer cheese, mushrooms, cheese, onion ... each .50
Peppered bacon, egg, beer chili ... each 1

Grilled Chicken: marinated chicken, peppered bacon, aged cheddar, field greens, mayo, tomato, choice of bun **9.50**

Reuben: corned beef, gruyere, sauerkraut, pub made 1000 island, marble rye **12.50**

Falafel: chickpea fritters, tomato, onion, cucumber, cilantro, yogurt sauce, on a warm pita **8**

Chicken Salad: marinated chicken, peppered bacon, cranberries, toasted almonds, apples, mayo, tomato, field greens, wheat bread or wrap **9**

Black Bean: vegetarian black bean cake, garlic, lettuce, onion, smokey aioli, choice of bun (vegan optional) **9.50**

Crabcake Sandwich: house made crab cake, Cajun remoulade, mixed greens, tomato, choice of bun **13**

Sesame Ginger Salmon: seared Faroe Island salmon, pickled ginger and sesame aioli, marinated cucumber and pineapple salsa, mixed greens, on brioche **13**

Choice of bun: brioche or Martin's potato roll
Substitute a gluten free roll or bread **1**

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SALADS

Garden Salad: mixed greens, cucumber, red onion, tomato, egg, croutons 8
with chicken/shrimp/salmon ... 12/14/16

Caesar Salad: romaine, parmesan, croutons, house Caesar dressing 8
with chicken/shrimp/salmon ... 12/14/16

Harvest Salad: cider marinated chicken breast, roasted pumpkin seeds, dried cranberries, gorgonzola, brown butter sage vinaigrette 13

Salad Dressings: 1,000 island, blue cheese, balsamic, ranch, red wine vinaigrette



OUR BURGERS

are Made with Local, Home-grown Beef. Wholesome, All Natural, Nothing Artificial



OUR CHICKEN

is fresh, all-natural, and raised cage-free, on an all-vegetarian diet, with no animal by-products and no antibiotics EVER!

ENTREES

All entrees come with a small side salad or cup of soup

Shrimp Fettuccine: sauteed shrimp, tomato cream sauce, roasted garlic, spinach 18

Black Bean Cakes: pan seared vegetarian black bean cakes, garlic, sour cream, tomato, annatto oil, wild rice 16

Crab Cakes: house made crab cakes, lemon confit, horseradish mashed potatoes, Cajun remoulade, vegetable du'jour 25

Walnut Encrusted Salmon: pan fried panko and walnut encrusted Faroe Island salmon with maple dijon cream sauce over sweet pea bacon potato hash 18

Hungarian Chicken: herb brined breast over roasted garlic and asiago mashed potatoes, asparagus, topped with a creamy lemon paprika sauce 16

New York Strip: 8-10 oz NY Strip Steak, fried shallot compound butter, herb roasted red skin potato, cauliflower puree, vegetable du'jour 22

Ribeye: 12-14 oz house cut ribeye, wild mushroom risotto, caramelized Brussels sprouts, red wine anise demi glaze 26

DESSERTS

Peanut Butter Tart 5

Forge Stout Cake 5

Featured Dessert ... Market Price



OUR PAIRING GUIDE

will help determine the best
Beer Pairings

FOR YOUR DINNER



LOCAL TWORKOSKI STEAKS:

Born and raised in Montour County and fed on Old Forge brewery spent grain, these local steaks have a unique flavor and texture.

BEER PAIRING

guidelines

PAIRING YOUR MEAL with the perfect beer can lead to an amazing palette pleasing experience. But taste is subjective, so don't be afraid to **experiment**, and most of all... **have fun!**

Here are some basic guidelines to get you started.

- 1 Balance the Weights:** Mirror the body of the beer with that of the food. Darker, more robust beers such as stouts and porters pair well with richer foods like roasted meats, barbecue, or chili. More delicate beers like pilsner and kölsch tend to pair well with lighter foods like poultry, salads, or seafood.
- 2 Consider the Hops:** The more hop bitterness the beer has, the heartier or livelier the meal needs to be in order to hold its own.
- 3 Keep them Together:** Keep sweet with sweet, and tart with tart. Try to keep your beer sweeter or tarter than the sweet or tart food on the plate. *(This is a general rule, and there are always exceptions!)*
- 4 Predicable Interactions:** Characteristics of beer and food act in predictable ways. *For example:* if you personally like the contrast of sweet and bitter, take advantage of that when making your choices, and you'll probably enjoy the balance.
- 5 Consider the Season:** The beers and foods of the season usually pair quite naturally.

References: Beer Advocate, and Kendall College



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