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# OFBC | MENU

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



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OLD FORGE  
BREWING COMPANY

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# OFBC DINNER



Dinner Menu served every day from 4pm until kitchen closes

## SOUPS

**Beer Chili, Carrot Ginger Soup, 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**

**Spicy Thai Mussels:** 1lb of P.E.I. mussels cooked in a sweet and spicy yellow curry and coconut broth, with Thai basil, honey and sriracha ... **12**

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

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

**Pulled Pork Nachos:** tri-color chips, pulled pork, scallions, jalapeño, 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**

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

**Summer Vegetable Flatbread:** grilled flat bread with fresh tomato, grilled zucchini and red onion, basil, a creamy roasted garlic goat cheese spread, and balsamic reduction ... **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**

**Tuscan Chicken:** grilled chicken breast served on ciabatta with pesto sauce, prosciutto, asiago cheese, charred tomato jam, lettuce and red onion ..... **11**

**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, Slack Tub Stout 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, local cheddar, field greens, mayo, tomato, choice of bun ..... **9.50**

**Reuben:** corned beef, local Swiss cheese, 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, remoulade, mixed greens, tomato, choice of bun ..... **13**

**Sesame Ginger Salmon:** seared sockeye salmon, pickled ginger and sesame aioli, marinated cucumber and pineapple salsa, mixed greens, on brioche ..... **13.50**

**Grilled Mahi Tacos:** grilled mahi on flour tortillas with jalapeño aioli, a pickled red onion and cabbage slaw, and a black bean and corn salsa ..... **12**

*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

**Coconut Chicken Salad:** coconut crusted chicken on field greens with red onion, pineapple, toasted almond, cucumber, and a honey lime vinaigrette ..... 12

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

## ENTREES

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

**Shrimp Linguine:** fresh spinach infused linguine tossed with tomato, garlic, basil, olive oil and grilled zucchini, topped with shaved parmesan and butter poached shrimp ..... 19

**Black Bean Cakes:** two seared black bean cakes served over a fresh vegetable cous cous with grilled asparagus, finished with ancho lime sour cream and annatto oil ..... 16

**Crab Cakes:** house made crab cakes, horseradish mashed potatoes, remoulade, vegetable du'jour .... 25

**Miso Ginger Salmon:** panko encrusted sockeye salmon over a mix of sautéed red skin potatoes, napa cabbage, red peppers, edamame, and carrots in a white miso ginger broth, topped with wasabi creme fraiche ..... 20

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

**New York Strip:** 10-12 oz NY Strip Steak, served with whipped red skin potatoes and vegetable du jour, topped with chimichurri sauce and a goat cheese butter ..... 23

**Ribeye:** 12-14 oz house cut ribeye, wild mushroom risotto, demi glaze, vegetable du'jour ..... 26

## DESSERTS

**Peanut Butter Tart** ..... 5

**Forge Stout Cake** ..... 5

**Thai Basil Lemon Bar:** our take on an old classic, served with raspberry ice cream, cherry syrup, and crushed waffle cone ..... 6



## 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.

*Allow longer cooking time for steaks and burgers over medium.*



### 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!



### OUR SALMON

is sourced fresh from Wild for Salmon, Bloomsburg



### OUR CHEESE

cheddar and Swiss sourced from Penn Cheese

# BEER PAIRING

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## *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!**

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*Here are some basic guidelines  
to get you started.*

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- 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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