



OFBC DINNER



Dinner Menu served every day from 4pm until kitchen closes

SOUPS

Tomato Goat Cheese Bisque Beer Chili, 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 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

Walnut Crusted Fried Goat Cheese Medallions: four walnut encrusted medallions, made with local goats milk, mixed greens and balsamic cranberry sauce 10.50

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, creamy cole slaw, crispy fried onion, choice of bun 9.50

Pretzel Chicken: pretzel crusted fried chicken breast, with bacon, swiss, honey mustard, lettuce and tomato on grilled ciabatta 12.50

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

Shrimp Po'boy: flash fried, cornmeal dusted shrimp with Creole slaw on toasted French roll 12

Tacos Carnitas: three roasted pork tacos with sweet potato onion hash, poblano crème, cilantro, and lime 13

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 Cake: 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

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

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

OFBC DINNER



OLD FORGE
BREWING COMPANY

Dinner Menu served every day from 4pm until kitchen closes



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

Roasted Beet Salad: local goat cheese, roasted beets, walnuts, mixed greens, red onion with creamy maple balsamic, finished with smoked sea salt 10
with chicken/shrimp/salmon ... 14/16/18

Fried Greek Octopus Salad: fried octopus, red peppers, red onion, cucumber, cherry tomatoes, grilled halloumi cheese, kalamata olives, pepperoncinis, tossed in red wine vinaigrette, finished with lemon Harissa aioli 13.50

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!



OUR FISH

all our fish is sustainably harvested



OUR CHEESE

sourced locally from Penn Cheese

ENTREES

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

Pan Seared Trout: wild mushroom and onion hash, finished with a brown butter caper sauce, served with broccolini 22

Black Bean Cakes: (vegan)
two seared black bean cakes served over sautéed Tuscan kale, and an onion hash brown, finished with charred tomato jam 17

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

Pumpkin Seed Crusted Salmon: pan seared Scottish salmon over a maple bacon potato salad, topped with fresh greens and brown butter sage vinaigrette 23

Bourbon Brined Half Chicken: herb roasted, all natural chicken served with pan fried sweet potato, vegetable du'jour, and chicken gravy 18

Butcher's Block: ask your server about this evening's available cuts **Market Price**

DESSERTS

Smoked Caramel Crème Brûlée: with shortbread 5

Boil Line Stout Cake: with coffee truffle mousse, dusted with ground espresso beans 5

Apple Crisp Cheese Cake 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.