



OFBC MENU

We use homegrown, locally sourced, and sustainably harvested ingredients to create our menu items, whenever possible.



OUR BURGERS

sourced locally from Tworkoski Farms, our beef is all natural and fed with spent grain from our brewing process to promote sustainability.



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

FORGED BY HAND. CRAFTED WITH PRIDE.

We opened our doors in 2008 with a few goals in mind:

- to make the best beer and food possible
- to utilize local business, artisans, farmers, and craftsmen whenever possible
- to never sacrifice quality for growth

Despite the challenges and obstacles along the way, we're proud of sticking to those principles.

Going local isn't always easy, but it's worth the extra time, money, and effort. It's better for the community, the local economy, and in the end, all of us. Doing things the right way, rather than the quick way, or cheaper way, is how we operate.

It's real. It's authentic. It's Old Forge Brewing Company.

OLD FORGE BREWING COMPANY

Our food is fresh and made to order, never prepared ahead of time, so it may take a little longer. 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 & APPS

Sweet Pea and Fennel, Beer Chili, Soup du'jour 5

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**

French Fries: **4.50**
add beer cheese or fondue **.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 Tworowski beef, caramelized onion, pepperjack fondue, served w/side of horseradish crème fraiche **8.50**

Spinach Asiago and Bacon Dip: served with warm pita **10**

Pulled Pork Nachos: tri-color chips, pulled pork, scallions, jalapeño, pepper jack fondue, tomato **10**
replace nachos with fries **12**

Beer Chili Nachos: tri-color chips, beer chili, beer cheese, cheddar cheese, jalapeños, scallions, lettuce, tomato, sour cream and salsa on the side ... **10**
replace nachos with fries **12**

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

Smoked Cooper Bacon Mac: macaroni, smoked cooper cheese, bacon, panko crust **10**

SANDWICHES

All sandwiches come with a pickle and tortilla chips and beer cheese.

Replace chips with fries **1**

Replace chips with side salad **2**

Replace chips with crock of soup **3**

Cuban: braised pulled pork, ham, pickles, spicy mustard, Swiss cheese, grilled French roll **12.50**

BBQ Pulled Pork: house smoked pulled pork, fried onions, hops infused bbq sauce, creamy coleslaw, 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**

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

Italian Beef: hot beef, Italian balsamic, melted asiago, field greens, red onion, horseradish creme fraiche, on grilled ciabatta **11**

Reuben: corned beef, local Swiss cheese, sauerkraut, pub made 1000 island, marble rye **12.50**

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

Cornmeal Fried Shrimp Po'boy: fried shrimp, pickles, Cajun slaw, remoulade, honey hot sauce, French roll **13**

Grilled Fish Tacos: two corn tacos, marinated and grilled fish, jicama, shaved cabbage, fresh cilantro, zesty lime sauce **12**

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

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

Pretzel Chicken: pretzel crusted fried chicken breast, with bacon, Swiss, honey mustard, field greens, tomato, on grilled ciabatta **12.50**

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

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

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

OFBC DINNER



Dinner Menu served every day from 4pm until kitchen closes



SALADS

Garden Salad: field 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: fried coconut and panko encrusted chicken breast on a bed of field greens with toasted almonds, red onion, pineapple, and a honey lime vinaigrette 12

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, vinegar and oil, harissa aioli, honey lime vinaigrette

ENTREES

All entrees come with a side salad.
replace salad with cup of soup 2

Butcher's Block: raised locally, our beef is bought by the whole cow, so our selection changes frequently. Please ask your server for tonight's offering **Market Price**

Black Bean Cakes: (vegan optional) two pan fried black bean cakes served over a sweet corn and bell pepper potato hash, with chipotle lime sour cream, and grilled red onions 17

Crab Cakes: house made crab cakes, horseradish mashed potatoes, remoulade, vegetable du'jour 24

Mango BBQ Salmon: pan seared Faroe Isle Salmon finished with a cascade hops and mango infused bbq sauce, served over wild rice and vegetable of the day 20

Chicken and Waffles: buttermilk fried chicken breast served on a warm belgian waffle with roasted corn mashed potatoes and Mexican chorizo gravy 16

Vegetable Udon: (vegan) fresh vegetables and shiitake mushrooms, lightly sauteed and finished with stir fry sauce over fresh udon noodles 12
with chicken/shrimp/salmon .. 16/18/20

Irish Bangers and Mash: traditional Irish banger served over herb cheddar mashed potatoes topped with sweet onion porter gravy and fried onions 17

Shepards Pie: braised lamb with sweet pea, fennel, onion, and carrots topped with cheddar herb mash and finished with aged cheddar and scallions 15

DESSERTS

Frozen Creation of the Day: a changing selection of homemade ice cream and sorbet 5

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

Honey Lavender Cheese Cake: with blueberry crumb topping 6



OUR PAIRING GUIDE

will help determine the best
Beer Pairings

FOR YOUR DINNER



Allow longer cooking time for steaks and burgers over medium.

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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