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# OFBC MENU

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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.*

## 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.**

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# OLD FORGE BREWING COMPANY

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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.



# OFBC DINNER



Dinner Menu served every day from 4pm until kitchen closes

## SOUPS & APPS

**Butternut Squash Bisque, 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 **3.75** / 3 for **10**

**French Fries:** ..... **4.50**

**Poutine:** crispy fries, brown gravy, cheddar cheese curds ..... **8**

**Buffalo Brussels Sprouts:**  
Fried Brussels sprouts, Buffalo sauce, blue cheese crumbles, and fried onions ..... **10**

**Beer Battered Cheese Curds:**  
T-rail beer battered cheddar cheese curds with zesty ranch sauce ... **8.50**

**Peppersteak Quesadilla:** local Tworkoski beef, caramelized onion, pepperjack fondue, served w/side of horseradish sauce ..... **8.50**

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

**Pulled Pork or Beer Chili Nachos:**  
(choose either Pulled Pork w/ pepperjack fondue or Chili w/beer cheese) tortilla chips, scallions, jalapeños, tomato, sour cream and salsa on the side ..... **10**

**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 ..... **12.50**

**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*

**French Dip:** local chipped beef, sautéed mushrooms and onions, Swiss cheese, spicy mustard, horseradish sauce, French roll, side of au jus ..... **11**

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

**Fried Haddock:** breaded haddock, field greens, tomato, sriracha mayo, choice of bun ..... **10**

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

**Asian Marinated Portobella:**  
soy-ginger marinated portobella, field greens, pickled carrots, Hoisin aioli, choice of bun  
(vegan optional) ..... **8**

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

**Fried BBQ Chicken:** buttermilk fried chicken breast, hops BBQ sauce, field greens, tomato, mayo, choice of bun ..... **10**

**Grilled Chicken:** marinated chicken, peppered bacon, aged 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



OLD FORGE  
BREWING COMPANY

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## 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

**Harvest Salad:** goat cheese, roasted beets, walnuts, red onion, mixed greens, maple balsamic dressing ..... 10  
with chicken/shrimp/salmon ... 14/16/18

**Fried Greek Calamari Salad:** fried calamari, red peppers, red onion, cucumber, cherry tomatoes, grilled halloumi cheese, kalamata olives, pepperoncinis, tossed in red wine vinaigrette, finished with lemon Harissa aioli ..... 11

**Salad Dressings:** blue cheese, balsamic, ranch, red wine vinaigrette, vinegar and oil, maple balsamic, caesar, honey lime vinaigrette, harissa aioli

## 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**

**Fish and Chips:** beer battered haddock, French fries, coleslaw, spicy ketchup and malt vinegar aioli ..... 17

**Horseradish Bacon Salmon:** pan seared horseradish and bacon encrusted salmon, braised kale and white beans, apple cider vinaigrette ..... 22

**Spinach Dip Chicken:** pan seared chicken breast with roasted red pepper spinach and bacon dip over fettucine and vegetable of the day ..... 18

**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

**Grilled Pork Loin:** 8oz pork loin with beer braised apples and cheddar mashed potatoes ..... 18

## DESSERTS

**Feature Cheesecake:** ask your server about tonight's option ..... 6

**Old Forge Buckle Cake:** ..... 6

**Sticky Toffee Cake:** ..... 6

**Stout Float:** ..... 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

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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*



**OLD FORGE**  
BREWING COMPANY