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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.

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**FORGED BY HAND. CRAFTED WITH PRIDE.**

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OLD FORGE  
BREWING COMPANY

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Lunch • Dinner • Appetizers Created Fresh Everyday

## APPETIZERS

**Fried Green Tomatoes:** with Cotija and remoulade sauce ..... 7

**Loaded Chips:** homemade chips topped with melted white cheddar, bacon, scallions and applewood spice ..... 8  
*add pulled pork* ..... 12

**Unloaded Chips:** ..... 4

**Baked Pimento Cheese Spread:** served with crostini ..... 8

**Cajun Fish Bites:** flakey white fish bites seasoned with Cajun spices and lightly fried. Served with tartar sauce ..... 9

**Bacon Twists:** sweet and spicy rubbed twisted bacon strips ..... 7

**Pretzel Sticks:** local soft pretzel sticks served with beer cheese .... 8

**Hush Puppies:** with local honey butter ..... 5

**Chicken Wings:** 10 crispy wings with choice of house made buffalo sauce, bbq, honey Sriracha, garlic parmesan or old bay ..... 12  
*half order (5 wings)* ..... 7.50

**Crab Dip:** served with local soft pretzel sticks ..... 10

## SOUPS

**Overbite Chili:** homemade chili laced with our Overbite IPA ..... 5

**Soup Du Jour:** daily creation .... 4



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## SALADS

**Add chicken to any salad** ..... 4

**House:** romaine, tomatoes, cheddar jack cheese, bacon, polenta croutons ..... 8

**Caesar:** romaine, parmesan, Caesar dressing and polenta croutons ..... 8

**Spinach Gorgonzola:** baby spinach, gorgonzola, dried cranberries, pears and spiced pecans tossed in pepper jelly vinaigrette ..... 11

**Nutty Chicken:** homemade chicken salad, wheat berries, romaine, fresh berries and champagne honey vinaigrette ..... 10

**Spicy Tip:** seared marinated beef, sautéed zucchini and squash, green onion, spring mix, Cotija cheese and roasted red pepper dressing ..... 13  
*Substitute Portobello mushroom* ... 11

### **Homemade Dressings:**

*Peppercorn Ranch*

*Green Goddess*

*Gorgonzola*

*Honey Mustard*

*Pepper Jelly Vinaigrette*

*Champagne Honey Vinaigrette*

*Roasted Red Pepper Vinaigrette*

## SANDWICHES

### **All sandwiches**

*served with choice of side*

**Crab Cake:** 5oz broiled lump crab cake on a potato roll with Dijon aioli ..... 13

**Old Forge Chicken:** grilled chicken breast on a martins roll with LTO and chipotle mayo ..... 9

**Fried Green Tomato BLT:** with pimento cheese, bacon, lettuce, tomato and remoulade ..... 9



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**Roast Beef:** homemade warm roast beef sliced thin on a ciabatta roll with melted Havarti, lettuce, tomato and horsey mayo ..... **12**

**Grilled Veggie:** marinated portobello mushrooms, grilled zucchini & squash, basil pesto, roasted red pepper vinaigrette and Havarti on a ciabatta roll ..... **11**

**Pulled Pork:** homemade pulled pork on a brioche roll with hopped bbq and red pepper slaw ..... **9**

**Nutty Chicken Salad:** homemade chicken salad, lettuce and tomato on a ciabatta roll ..... **9**

**Burger:** grilled local beef on a brioche bun with lettuce, tomato, onion and choice of cheese ..... **10**

**Jammin' Pear Burger:** local beef patty with poached pear slices, pepper jam and gorgonzola on a brioche bun with fresh spring mix ..... **12**

**Sriracha Burger:** local beef patty topped with sesame scallion cream cheese, Sriracha chili sauce and LTO on a brioche bun ..... **11**

**Dill & Havarti Burger:** local beef patty with melted Havarti, topped with a sunny side up egg and fresh dill on a brioche bun with green goddess dressing and spring mix ..... **12**

**Cheese options:**

- Havarti
- Cheddar jack
- Pimento
- Gorgonzola

Add Mushroom, BBQ and Bacon ..... each **.50**

**Sides:**

- House Made Chips
- Red Pepper Slaw
- Hush Puppies
- Steak Fries ..... **1**
- Mac & Cheese ..... **1**
- Side Salad ..... **1**



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## ENTREES

**Pulled Pork Mac & Cheese:** our homemade pulled pork topped with mac & cheese, bacon, hopped bbq sauce and scallions  
*regular* ..... 13  
*large* ..... 18

**Fish & Chips:** beer battered whitefish served with steak fries and tartar sauce ..... 16

**Steak Frites:** grilled bistro tenderloin sliced and served over garlic parmesan fries with hopped bbq sauce ..... 17

**Crab Cake:** 7oz lump crab cake with Dijon aioli, steak fries and red pepper slaw ..... 17  
*two crab cakes*..... 30

**Butternut Squash Ravioli:** with squash, zucchini and mushrooms in a light sage cream sauce ..... 15

## DESSERTS

**Mason Jar Desserts:** ..... 5  
Berries & Cream  
S'mores

**Triple Chocolate Cake:** ..... 6

**Carrot Cake:** ..... 6

## PAIR YOUR MEAL

*with your*

## FAVORITE BEER!

