



OFBC MENU

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



FORGED BY HAND. CRAFTED WITH PRIDE.

OLD FORGE
BREWING COMPANY



OFBC

MENU



Lunch • Dinner • Appetizers Created Fresh Everyday

APPETIZERS

Fried Green Tomatoes: with cotija and remoulade sauce 7

Crispy Calamari: tossed in parmesan and served with roasted red pepper ranch 10

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

Unloaded Chips: 4

Cajun Fish Bites: flakey white fish bites seasoned with Cajun spices and lightly fried. Served with tartar sauce 11

Bacon Twists: sweet and spicy rubbed twisted bacon strips 7

Pretzel Sticks: soft pretzel sticks served with slack tub whole grain mustard sauce 8

Hush Puppies: with honey butter 6

Bruschetta: fresh tomato bruschetta, toasted ciabatta, basil pesto, sun-dried tomato pesto and balsamic glaze 8

Chicken Wings: 10 crispy wings with choice of house made buffalo, bbq, honey Sriracha, garlic parm, old bay, teriyaki, or ghost pepper 12
half order (5 wings) 7.50

Crab Dip: served with soft pretzel sticks 10

SOUPS

Overbite Chili: homemade chili laced with our Overbite IPA 5

Cream of Crab: with old bay and sherry 7

Soup Du Jour: daily creation 4



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HAND CUT FRIES

- Plain:** 4
- Garlic Parm:** 6
- Eastern Shore:** old bay and cheddar cheese sauce 7
- Chili Cheese:** our overbite chili and cheddar jack cheese 7
- Tijuana:** cheddar jack cheese, pico de gallo, avocado, sour cream 7
- Bacon Cheese Burger:** cheddar jack, ground burger, bacon, thousand island, LTO, pickles 8
- Poutine:** brown gravy & cheese curds 9
- New Orleans Gumbo:** our house made gumbo & scallions 8

SALADS

- Add chicken to any salad** 4
- House:** greens, tomatoes, cucumbers, cheddar jack cheese and croutons 8

Caesar: romaine, parmesan, Caesar dressing with croutons 8

Power: blend of red and green chard, baby spinach and baby kale topped with shaved radish, black beans, cucumber, tomato, cotija cheese, avocado and sunflower seeds. Served with honey-lime cilantro vinaigrette 12

Spinach Gorgonzola: baby spinach, gorgonzola, dried cranberries, pears and spiced pecans tossed in pepper jelly vinaigrette 12

Strawberry Spinach: baby spinach, strawberries, red onion, goat cheese, toasted almonds, strawberry vinaigrette and balsamic glaze 11

Nutty Chicken: greens, homemade chicken salad, fresh berries and champagne vinaigrette 10



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Spicy Tip: seared marinated beef, sautéed zucchini and squash, green onion, greens, cotija cheese and roasted red pepper dressing **13**
Substitute Portobello mushrooms . . . 11

Homemade Dressings:

- Peppercorn Ranch • Green Goddess*
- Blue Cheese • Honey Mustard*
- Pepper Jelly Vinaigrette*
- Champagne Vinaigrette*
- Roasted Pepper Vinaigrette*
- Strawberry Vinaigrette*
- Honey-Lime Cilantro 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 brioche roll with LTO and chipotle mayo **10**

Fried Green Tomato BLT: on pineapple bread with pimento cheese, bacon, lettuce and remoulade **9**

French Dip: thin sliced roast beef dipped in au jus and served on a toasted ciabatta roll with horseradish mayo and Havarti cheese **12**

Grilled Veggie: marinated portobello mushrooms, grilled zucchini and squash, roasted red peppers, basil pesto, sun-dried tomato pesto and Havarti cheese 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 toasted ciabatta **9**

Short Rib Grilled Cheese: braised short rib on grilled pineapple bread with Havarti cheese and Slack Tub glaze **12**



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SANDWICHES

...continued

Grilled Bratwurst: braised in our Paradise Pils then grilled. Served on a craft beer infused hoagie roll with caramelized onions and Slack Tub whole grain mustard sauce **8**

Blackened Ahi Tacos: (3) soft tacos with shredded cabbage, pico de gallo, chipotle mayo and pea shoots **15**

BURGERS

7oz homemade burgers served with choice of side

Burger of the Week: chef's weekly inspired burger **Varied**

Straight Up: on a brioche bun with LTO and choice of cheese **10**

Sriracha: sesame scallion cream cheese, Sriracha chili sauce and LTO on a brioche bun **11**

Jammin' Pear: blue cheese, poached pears and pepper jelly vinaigrette with fresh greens on a brioche roll **12**

Dill & Havarti: Havarti, sunny side up egg and fresh dill on a brioche bun with green goddess dressing and fresh greens **12**

Whiskey: cheddar jack cheese, whiskey bbq sauce, bacon and fried onion ring on a brioche roll with lettuce and tomato **12**

The Goat: caramelized onions, balsamic glaze and goat cheese on a brioche roll with pea shoots **12**

Cheese options: Havarti • Pimento Cheddar Jack • Blue Cheese • Goat

Add Mushrooms, BBQ, Onion Ring, Bacon or Avocado each .50

Sides: House Made Chips
Hush Puppies • Red Pepper Slaw

Hand Cut Fries **1**
Sweet Potato 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 hand cut fries and tartar sauce 16

Steak Frites: grilled bistro tenderloin sliced and served over garlic parmesan fries with hopped bbq sauce 18

Crab Cake: 7oz lump crab cake with dijon aioli, hand cut fries and red pepper slaw 18
two crab cakes..... 32

Mushroom Ravioli: with roasted garlic, portobello mushrooms, spinach and sun-dried tomatoes in a light cream sauce 17

Pan Seared Salmon: over saffron basmati rice with asparagus and sun-dried tomatoes and a lemon basil pesto 20

Spaghetti Squash: sautéed with roasted garlic, spinach and sun-dried tomatoes and topped with basil pesto and goat cheese 16

DESSERTS

Mason Jar Desserts: 6
Maple Crème Brulee
Strawberry Short Cake
S'mores

Triple Chocolate Cake: 6

Carrot Cake: 6

PAIR YOUR MEAL

with your

FAVORITE BEER!