



OFBC LUNCH

Lunch Menu served every day of the week, until 4pm



SOUPS & APPS

Mushroom 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 **4.25** / 3 for **12**

French Fries: **4.50**

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

Peppersteak Quesadilla: shaved beef, caramelized onion, pepperjack fondue, served w/side of horseradish sauce **10**

Summer Vegetable and Shrimp Flatbread: grilled zucchini and red onion on warm flatbread with olive tapenade, cherry tomato, arugula and shrimp. Finished with shaved parmesan **12**

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**

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**

Featured Sandwich: ask your server for today's featured sandwich **Market Price**

Korean Beef Tacos: marinated beef, kimchi, fresh cilantro and sriracha lime aioli **13**

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

Blackened Catfish: with fried green tomatoes, lettuce and remoulade **12**

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

Jerk Burger: jerk sauce, blue cheese dressing, peppered bacon, field greens, tomato, red onion, mayo, spicy mustard, ½ lb local burger, choice of bun ... **13.50**

Forge Burger: sautéed ale onions, hops infused bbq sauce, peppered bacon, aged cheddar, ½ lb local burger, choice of bun **13.50**

Featured Burger: ask your server about our latest creation **13.50**

The Purist: build your own starting with our ½ lb local burger **10**

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

Pork Banh Mi: grilled marinated pork with pickled carrots and radish, fresh jalapenos, cucumber, cilantro, spicy hoisin mayo **11**

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**

French Dip: local chipped beef, sautéed mushrooms and onions, Swiss cheese, spicy mustard, horseradish sauce, French roll, side of au jus **11.50**

Colossal Club: oven roasted turkey, ham, peppered bacon, aged cheddar, mayo, field greens, tomato, wheat bread or wrap **11**

Grilled Turkey Jerk: aged cheddar, oven roasted turkey breast, pub made jerk sauce, wheat bread **9**

Grilled Chicken: marinated chicken, peppered bacon, aged cheddar, field greens, mayo, tomato, choice of bun **10.50**

Nashville Hot Chicken: spicy fried chicken breast with lettuce, tomato, pickles and roasted garlic aioli **12.50**

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**

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**

Strawberry Goat Cheese Salad: fresh strawberries, savory goat cheese, and roasted almonds on spring mix served with balsamic vinaigrette **11**
with chicken/shrimp/salmon **15/17/19**

Coconut Chicken Salad: coconut and panko encrusted chicken breast on a bed of field greens with roasted almonds, red onion, pineapple and a honey lime vinaigrette **12**

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

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Allow longer cooking time for steaks and burgers over medium.



OUR BURGERS, CHICKEN, & FISH...

are fresh, all-natural, sourced locally or harvested sustainably!