



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

- Loaded Chips:** homemade chips topped with melted white cheddar, bacon and scallions **8**
add pulled pork **12**
- Unloaded Chips:** **4**
- 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**
- Crab Dip:** served with soft pretzel sticks **10**

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

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**

Peel & Eat Shrimp: 1/2 lb. with cocktail sauce **11**

Crispy Curried Cauliflower: with mint-honey yogurt **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

Duck Confit: demi glacé, goat cheese, duck confit, scallions 14

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: arugula, quinoa, chickpeas, cucumbers, tomatoes and avocado with a Greek vinaigrette 13

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

Homemade Dressings:
*Peppercorn Ranch • Green Goddess
Blue Cheese • Honey Mustard
Champagne Vinaigrette
Strawberry Vinaigrette
Greek Vinaigrette*



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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**

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 toasted sourdough with Havarti cheese and Slack Tub glaze **12**

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**

Shaved Beef: dipped in au jus and served on a pressed Cuban roll with cherry peppers and boursin cheese **12**



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FLATBREADS

all gluten-free

Black & Bleu: blackened steak, blue cheese, caramelized onions, arugula and truffle oil **14**

Shroomz: portobello and shiitake mushrooms, white sauce, mozzarella, arugula and truffle oil **13**

Duck: boursin cheese, duck confit, caramelized onions, orange sauce, micro basil **15**

Veggie: roasted red peppers, mushrooms, onions, mozzarella, pizza sauce, basil pesto **10**

Southwest BBQ Chicken: BBQ, chicken, fresh jalapenos, cheddar jack, pico de gallo **12**

Bruschetta: mozzarella, fresh bruschetta, balsamic glaze and micro basil **11**

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**

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**

Maui Salmon: grilled salmon patty with grilled pineapple and teriyaki glaze on a brioche bun with lettuce and wasabi-ginger aioli **13**

Turkey Bruschetta: grilled turkey burger topped with melted mozzarella, bruschetta, balsamic glaze and spring mix **12**



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

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

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**

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**

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**
S'mores • Maple Crème Brulee Strawberry Short Cake

Triple Chocolate Cake: **6**

Carrot Cake: **6**