



OFBC MENU

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.

OLD FORGE BREWING COMPANY

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.



OLD FORGE
BREWING COMPANY

OFBC DINNER



Dinner Menu served every day from 4pm until kitchen closes

SOUPS & APPS

Curry Pumpkin Soup, 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

Buffalo Cauliflower: lightly fried cauliflower florets tossed in buffalo sauce, topped with blue cheese crumbles and served with a side of house made blue cheese dressing 7

Fried Cheese Curds: lightly fried cheddar cheese curds with zesty ranch sauce 8.50

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

Fried Pickles: crunchy dill pickle spears battered and deep fried in a carnival style beer batter, accompanied with a traditional thousand island dressing 9

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

Kung Pao Brussels Sprouts: fried brussels sprouts tossed in a spicy soy maple sauce and topped with scallions and sesame seed 7

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

Duck Burger: seasoned, grilled duck with wild boar bacon, herb mayo, crispy fried onion, lettuce and tomato 14.50

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

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

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

Catfish Po boy: blackened catfish on a warm French roll with pickle aioli, fried green tomatoes, and slaw 12.50

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

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

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

Cranberry Brie Chicken: grilled chicken breast with bacon, cranberry mayo, melted brie cheese, lettuce, onion, and tomato 11

Chicken Salad: marinated chicken, peppered bacon, cranberries, toasted almonds, apples, mayo, tomato, field greens, wheat bread or wrap 9

Choice of bun: split top roll or Martin's potato roll
Substitute a gluten free roll or bread 1

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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

Cider House Salad: cider braised apples, tart dried cranberries, hearty granola and almonds, gorgonzola cheese, spring mix, and house made cider vinaigrette 10
with chicken/shrimp/salmon ... 14/16/18

Harvest Salad: a seasonal mix of red beet, roasted walnut, mixed greens, goat cheese, and red onion served with maple balsamic vinaigrette 10
with chicken/shrimp/salmon ... 14/16/18

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

ENTREES

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**

Grilled Pork Ribeye: 10oz grilled porcini mushroom and herb rubbed pork ribeye, with molasses glaze and blue cheese mashed potato. Comes with vegetable of the day 16

Fish and Chips: beer battered haddock, French fries, coleslaw, spicy ketchup and malt vinegar aioli 18

Pan Seared Salmon: fresh pan seared Atlantic salmon, roasted pumpkin seed, cranberry ginger chutney, and fried potato scallion cakes. Comes with vegetable of the day 19.50

Grilled Lamb: slow roasted leg of lamb, lightly grilled to finish and served with rosemary walnut pesto, and mashed sweet potatoes. Comes with vegetable of day 18.50

Drunken Shrimp Linguini: Belgian sour blonde infused butter sauce with jumbo shrimp tossed in linguini, finished with cherry tomato and shaved parmesan. Served with grilled beer butter bread 19

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

DESSERTS

Baked Apple Strudel: warm apple strudel served with vanilla ice cream, caramel sauce, and roasted walnuts 8.50

Chocolate Bomb: served warm with chocolate ganache center and vanilla ice cream 8.50

Creme Brulee Cheesecake: 7

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

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!**

*Here are some basic guidelines
to get you started.*

- 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



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