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: **5**

Crab Chips: homemade chips, old bay, melted white cheddar cheese sauce, lump blue crab **15**

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

Pretzel Sticks: soft pretzel sticks served with honey mustard **8**

Hush Puppies: with honey butter **6**

Bruschetta: fresh tomato bruschetta, toasted Baguette, basil pesto and balsamic glaze **8**

Crab Dip: served with soft pretzel sticks **12**

Fried Cheese Curds: served with chipotle ranch **8**

WINGS

Served with ranch or blue cheese and celery

Sauces: *buffalo, bbq, honey sriracha, garlic parm, old bay, teriyaki, gochujang, hot garlic parm, Nashville hot, ghost pepper*

Full order (10) **12**
Half order (5) **7.50**
Chicago Style (over fries) ... add **1.50**

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HAND CUT FRIES

Plain: **4**

Garlic Parm: **6**

Eastern Shore: old bay and cheddar cheese sauce **7**

Bacon Cheese Burger: cheddar jack, ground burger, bacon, thousand island, LTO, pickles **10**

Poutine: brown gravy & cheese curds **9**

TACOS

All tacos come in threes
corn tortillas available

Blackened Ahi Tacos: flour tortillas filled with seared rare tuna, shredded cabbage, pico de gallo and chipotle mayo **12**

Jamaican Jerk Pork: smoked pork, jerk sauce, pico de gallo, cabbage and cojita cheese stuffed in flour tortillas **13**

Smoked Tofu: smoked tofu, cabbage, pico de gallo, cojita and chipotle mayo in flour tortillas ... **12**

SALADS

House: greens, tomatoes, cucumbers, cheddar jack cheese and croutons **9**
add chicken **4**

Nutty Chicken: greens, homemade chicken salad, fresh fruit and champagne vinaigrette **11**

Homemade Dressings:
Peppercorn Ranch • Green Goddess
Blue Cheese • Honey Mustard
Italian • Champagne Vinaigrette
Balsamic Vinaigrette

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FLATBREADS

all gluten-free

Black & Bleu: blackened steak, blue cheese, caramelized onions **14**

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

Crab Rangoon: lemon chive cream cheese, lump crab, mozzarella and sweet chili glaze **13**

Buffalo Chicken: grilled chicken, buffalo sauce, cheddar jack, ranch, blue cheese crumbles **12**

OLD FORGE CLASSICS

All sandwiches
served with choice of side

Cream of Crab Soup **7**

Old Forge Chicken Sandwich: grilled chicken breast on a brioche roll with LTO and chipotle mayo **11**

Pulled Pork Sandwich: homemade pulled pork on a brioche roll topped with bbq and coleslaw **10**

Crab Cake Sandwich: 6oz broiled crab cake on a brioche roll. Served with tartar sauce **14**

Nashville Hot Chicken Sandwich: crispy hand breaded buttermilk marinated chicken breast tossed in Nashville hot spices on a brioche roll with pickles **12**

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OLD FORGE CLASSICS

...continued

Grilled Veggie Sandwich: grilled portobellos, zucchini, squash and roasted red peppers on grilled sourdough with mozzarella, basil pesto and balsamic glaze **11**

Nutty Chicken Salad Sandwich: homemade chicken salad on a brioche roll with lettuce and tomato **10**

Italian Grilled Cheese: salami, capicola, pepperoni, mozzarella and pickles on grilled sourdough with Italian dressing and balsamic glaze **13**

Short Rib Grilled Cheese: braised short rib on grilled sourdough with Havarti cheese and brown gravy **12**

Fish & Chips: beer battered haddock served with fries and tartar sauce **16**

Pulled Pork Mac & Cheese: pulled pork topped with white cheddar Mac & cheese, bbq sauce, bacon and scallions
regular ..... **13** *large* **18**

BURGERS

All burgers *served with choice of side*
gluten-free bun available

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 **13**

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

Turkey Fig: fig jam, caramelized onions, and Havarti cheese on a brioche bun with greens **13**

Blackened Salmon: blackened salmon patty on a brioche bun with lemon dill aioli and LTO **13**

El Diablo: pepper jack cheese, fried jalapenos and ghost pepper aioli on a brioche bun with LTO **13**

Black & Bleu: blackened beef patty, blue cheese crumbles and chipotle mayo on a brioche bun with LTO **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 • Coleslaw*

Hand Cut Fries **1**
Sweet Potato Fries **1**
Mac & Cheese **1**
Side Salad **1**

DESSERTS

Fried Banana Split: almond coated fried banana topped with smoked maple bourbon pecan praline ice cream, candied bacon, whipped cream, chocolate sauce, peanuts and cherries **10**

Apple Bavarian Mason Jar: **6**

Triple Chocolate Cake: **6**

Carrot Cake: **6**