



OLD FORGE
BREWING COMPANY

**DAILY
FEATURES**

SOUP:

Tomato Bisque – 8

APPETIZER:

Drunken Mussels: 1 lb. of sauteed mussels in a light garlic and white wine sauce, seasoned with lemon pepper, red pepper flakes, and scallions; served with toasted baguette – **15**

HANDHELD:

Chicken Caesar Salad Wrap: Grilled chicken, romaine lettuce, Caesar dressing, and parmesan in a flour tortilla wrap served with potato chips and a pickle spear – **15**

Jam Sesh Smash Burger: Two smash patties, bacon jam, BBQ sauce, and jalapenos on a brioche bun served with potato chips and a pickle spear – **16**

ENTRÉE:

Pecan Crusted Salmon: topped with a wild blueberry sauce. Served with roasted red potato wedges and a small side salad. – **22**

Creamy Pesto Linguine with Grilled Chicken: served with a small side salad. – **18**

14 oz Ribeye: served with garlic spinach and roasted red potato wedges. – **47**

DESSERTS:

Chocolate Belgian Mousse Cake – 10

Apple Crumble: served warm with vanilla ice cream – **10**

Crème Brulé – 9