

OLD FORGE BREWING COMPANY



APPETIZERS & SOUPS

SOUP OF THE DAY/HOUSE CHILI 5

SOFT PRETZELS local pretzel with choice of pub made spicy mustard, honey mustard, pepper jack cheese sauce or beer cheese
1 for 4.75 / 3 for 14

FRENCH FRIES hand cut in house 5

POUTINE crispy fries, brown gravy, cheddar cheese curds 10

KUNG PAO BRUSSELS SPROUTS

fried Brussels sprouts tossed in a spicy soy maple sauce topped with scallions and sesame seeds 10

PEPPERSTEAK QUESADILLA

shaved beef, caramelized onion, pepperjack fondue with side of horseradish sauce 12

CRANBERRY PUMPKIN HUMMUS with pita 9

CHICKEN WINGS (12) fried chicken wings with your choice of buffalo, hops bbq, Sriracha honey, sweet chili sauce, or jerk dry rub.

14/half order 7.50

BEER MUSSELS 1 lb fresh mussels steamed in a bacon honey beer broth 12

FRIED CHEESE CURDS lightly fried cheddar cheese curds with zesty ranch sauce 9

SALADS

GARDEN SALAD field greens, cucumber, red onion, tomato, egg, croutons 9

WALNUT BEET SALAD red beet, roasted walnut, mixed greens, goat cheese, red onion, with maple balsamic vinaigrette 10

CAESAR SALAD romaine, parmesan, croutons, house Caesar dressing 10

SPINACH TRUFFLE SALAD roasted mushrooms, crumbled blue cheese, shaved celery, shaved radish, with sherry truffle vinaigrette 10

Add Chicken/Shrimp to any salad 4/6

ENTREES (available after 4 pm)

CHICKEN CONFIT PAPPARDELLE with spinach, mushroom, cherry tomato, herbed sauce supreme, toasted bread crumb, and parmesan 16

GRILLED SWORDFISH with broccoli rabe, parsnip puree, brown butter, caper, lemon, and pumpkin seed 21

PORK WALLACE pretzel crusted, pan fried pork with mustard sauce, roasted red skin potato and veggie of the day 17

FISH & CHIPS beer battered haddock, fries, coleslaw, spicy ketchup, and malt vinegar aioli 18

BUTCHER'S BLOCK local Tworkoski steak, ask your server about today's offering – market price

Add a side salad to any entrée \$2

HANDHELDS

Served with tortilla chips and beer cheese sauce. Sub fries for \$1, side salad for \$2, or soup/chili for \$3.

BBQ PULLED PORK

house smoked pork, fried onions, hops bbq sauce, creamy coleslaw 11

DUCK BURGER

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

JERK BURGER local

Twoorkoski beef, jerk sauce, blue cheese dressing, peppered bacon, field green, tomato, red onion, spicy mustard 14

FORGE BURGER local

Twoorkoski beef, sauteed ale onions, hops infused bbq sauce, peppered bacon, cheddar 14

THE PURIST build your own starting with our local Twoorkoski beef 11

CHICKEN CONFIT TACO

2 flour tortillas, pulled chicken confit with pickled red onion, shaved cabbage, and zesty lime sauce 11

BLACK BEAN CAKE

vegetarian black bean cake, field greens, onion, smokey aioli 10

CHICKEN SALAD

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

NASHVILLE HOT

CHICKEN spicy fried chicken with lettuce, tomato, pickles, and roasted garlic aioli 13

CUBAN braised pulled pork, ham, pickles, spicy mustard, swiss cheese, grilled french roll 12.50

CATFISH PO BOY

blackened catfish on a warm french roll with pickle aioli, field greens, fried green tomatoes, and coleslaw 12.50

SPICY LOUIS grilled

chicken, bacon, cheddar, spicy bbq, jalapenos, shredded cucumber, carrot and cilantro 12

COLOSSAL CLUB oven

roasted turkey, ham, peppered bacon, cheddar, mayo, field greens, tomato, wheat bread or wrap 11

HARVEST TURKEY sliced turkey, cranberry rosemary mayo, cheddar, bacon, on grilled wheatberry 10.50



OLD FORGE BREWING COMPANY