

OLD FORGE BREWING COMPANY

WE USE HOMEGROWN, LOCALLY SOURCED, AND SUSTAINABLY HARVESTED INGREDIENTS WHENEVER POSSIBLE.

SOUPS/SALADS

add chicken to any salad 5 add salmon or shrimp to any salad 8

English Pea & Pancetta

Soup – pecorino romano, lemon zest, extra virgin olive oil 8

French Onion Soup –

gruyere, sherry, veal broth 8

Old Forge Chili – hot

sausage, ground beef, chipotle beer broth 9

Smoked Salmon Salad –

spinach, arcadian greens, roasted corn, cucumbers, tomatoes, champagne vinaigrette 19

Caesar Salad – romaine,

parmigiano reggiano, preserved lemon 11

Autumn Green Salad –

radicchio, endive, grapefruit, shaved fennel, pepitas, sherry fig vinaigrette 12

House Salad – arcadian

greens, arugula, tomatoes, red onion, grilled sweet peppers 11

SMALL PLATES/APPS

Poutine – house cut fries,

veal demi, house smoked cheddar curds 10
+ add bacon 2

Fried Cheese Curds –

house smoked cheddar, tempura beer batter, rauchbier aioli 12

Soft Pretzel – local soft

pretzel with choice of pub made spicy mustard, honey mustard, beer cheese, or bacon jam 6
+ three for 15

Fried Brussels Sprouts –

bacon jam, Old Forge secret seasoning 9

Quesabirria Tacos –

Oaxaca cheese, braised Tworkoski beef, adobo consomme, whipped avocado butter 14

Pub Mac & Cheese –

gruyere, parmigiano reggiano, house smoked cooper sharp 10
+ add bacon 2 add chicken 5

Fish & Chips – beer

battered haddock, french fries, malt vinegar aioli 16

Port Braised Shortrib –

sweet potato polenta, braising jus, local Tworkoski beef 15

Charcuterie Board –

Daily selection of cured meats and cheeses, with accompaniments 20
+ cheese only 14

Smoked Drumettes –

choice of: buffalo, hops bbq, jerk rub, sweet hot chili garlic 10
+ celery with bleu cheese or ranch

House Cut French Fries –

Old Forge secret seasoning, ketchup 7

Chips & Beer Cheese –

tortilla chips, beer cheese 6
+ add avocado butter 3
add pico de gallo 2

Did you know? Spent grain from our brewing process is fed to Tworkoski's cattle in Danville, where all of our beef is sourced.

SANDWICHES/BURGERS

served with pickle spear & chips. sub fries \$1, side salad \$2, chili \$4

Forge Burger – local Tworkoski beef, beer caramelized onions, bacon, cheddar, hops bbq 15

Furnace Burger – local Tworkoski beef, chili garlic sauce, pepper jack, smokey aioli, greens, tomato, onion 14

Anvil Burger – local Tworkoski beef, gorgonzola, bacon jam, rauchbier aioli, greens 15

Classic Burger – local Tworkoski beef, lettuce, tomato, onion, pickle, cheese 13
+ bacon 1

Portobello Porter Burger
– porter braised portobellos, local Tworkoski beef, gruyere, dijon, greens 15

Black Bean Burger – house made black bean cake, avocado butter, pickled shallots, greens, tomato, smokey aioli, grilled sweet peppers 13.50

Pulled Pork Sandwich – house smoked pork shoulder, hops bbq, fried onions, slaw 13

Chicken Bacon Ranch Wrap – greens, tomato, onion 12

The Southerner – fried chicken, sourdough rye waffle, sriracha maple butter, pickles 14

Cubano – roast pork, capicola, dill spears, spicy mustard, gruyere 14

Monkfish & Chorizo Tacos (2) – sherry pico de gallo, garlic butter, cilantro 12
+ three for 16

All American Chicken Sandwich – lettuce, tomato, onion, pickle, bacon, house smoked cooper sharp, special sauce 12

OLD FORGE BREWING COMPANY ENTRÉES

Catch of the Day – daily seafood selection, see chalkboard Market Price

Butchers Block – forge butter, root veg, sautéed greens. Daily selection of locally raised Tworkoski beef, finished with grain from our brewing process! See chalkboard Market Price

Old Forge Linguini – tomatoes, portobellos, pepitas, pancetta 14
+ add chicken 5 add salmon or shrimp 8

Beef & Porter Pie – carrots, leeks, veal jus, Plowshare Porter, local Tworkoski beef, puff pastry 20

DESSERTS

Ask your server or see the chalkboard about our fresh house made desserts!

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness