

OLD FORGE BREWING COMPANY YORK TAPROOM

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

SOUPS/SALADS

add chicken 5 add shrimp 7

Chili – w/ Hopstash IPA 6

Shrimp Chowder –
shrimp/roasted veggies /
potato / cream 8

Romaine & Kale –
blistered tomato / shaved
parm / croutons / Caesar
dressing 12

House Salad – mixed
greens / tomato / red
onion / shredded carrots /
croutons 10

Winter Salad – mixed
greens / kale/ shaved
brussels sprouts / carrot /
red onion / candied
walnuts / dried cranberries
/ golden raisins 12

SMALL PLATES/APPS

Fried Pickles – assorted
pickled veggies / tzatziki /
roasted red pepper couli 8

House Cut French Fries –
with Old Forge secret
seasoning 7

Pretzel Stix – York City
Pretzel Sticks / mustard /
cheese sauce 8

Brussels Sprouts – fried
brussels sprouts / sriracha
lime aioli 9

Crab Dip – with York City
Pretzel Stix 14

Beer Mussels – blood
orange gose / orange
supremes / green onion /
grilled pretzel 12

Short Rib Fries –
shredded short rib / fontina
cheese sauce / brown
gravy 12

**Crispy Fried Chicken
Thighs** – boneless
buttermilk battered thighs
14

+ hot / mild / bourbon bbq
/ garlic parm / honey old
bay / nashville hot / mango
habanero / greek dressing /
sweet & sour

SANDWICHES/BURGERS

sub turkey burger on any burger.

side choice: house cut fries / sweet potato fries / chips / side salad

B.Y.O.B. – Build Your Own
Burger 12
+ \$1 per topping: avocado /
bacon / caramelized onions
/ sautéed wild shrooms /
provolone / american /
cheddar jack / swiss /
muenster

Cali Burger – avocado /
bacon / muenster / ranch
dressing / L,T,O 15

Bourbon Burger –
bourbon bbq / bacon onion
jam / cheddar jack / onion
ring 15

Buffalo Burger –
blackened seasoning /
buffalo sauce / bleu
cheese crumbles / chipotle
aioli 15

Jersey – 'Taylor' pork roll /
american cheese / fried
egg 14

Shrimp Roll – house
made shrimp salad /
avocado / bibb lettuce /
split top roll 16

Nashville Hot – spicy
buttermilk batter / kosher
pickle chips / Nashville hot
sauce 14

Fish Tacos – blackened
haddock / shredded
cabbage / pickled red
onion / cheddar jack /
cilantro / chipotle aioli 14

Short Rib Cheese Steak
– braised short rib /
fontina cheese sauce /
caramelized onions /
sautéed wild shrooms /
port reduction / split top
roll 15



ENTRÉES

Tomahawk Pork Chop – tomahawk chop /
roasted veg risotto / blistered cherry
tomato / pan jus 26

Fried Chicken – boneless thighs / dirty
rice / fresh veg / roasted red pepper couli
26

Fish & Chips – Old Forge beer battered
haddock / house cut fries / remoulade 22

Seafood Creations – Changes weekly.
market price

Andouille Mac & Cheese – andouille
sausage / cavatappi / caramelized onions /
bell pepper / fontina cheese sauce /
toasted panko 24

Flat Iron Steak – fingerling hash / bacon /
kale / wild mushroom / horseradish cream /
port reduction 27

House Made Pasta – Changes weekly.
market price

DESSERTS

Ask your server/bartender about our fresh desserts!

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