

OLD FORGE BREWING COMPANY



WE USE LOCALLY SOURCED, AND SUSTAINABLY HARVESTED INGREDIENTS, AND CREATE ALL OF OUR DISHES FROM SCRATCH WHENEVER POSSIBLE.

APPETIZERS

Quesabirria Empanadas — 15

OAXACA, BRAISED BEEF, AVOCADO CREMA

Soft Pretzel — 8

LOCAL SOFT PRETZEL WITH CHOICE OF PUB MADE SPICY MUSTARD, HONEY MUSTARD, BEER CHEESE, OR BACON JAM
+ three for 20

Flatbread — 16

HERBED CANNELLINI PUREE, CHICKEN OYSTERS, BUFFALO MOZZ, ARUGULA, BLISTERED TOMATOES, EVOO

Cherry Smoked Drumettes — 13/20

½ DOZEN OR FULL DOZEN

+ choice of hops bbq, buffalo, chili garlic, jerk dry rub

Fried Mozzarella Sticks — 12

HOUSE SMOKED BUFFALO MOZZ, AMATRICIANA SAUCE

Charcuterie Board — 24

LOCAL PRETZEL, DAILY SELECTION OF CURED MEATS AND CHEESES, WITH ACCOMPANIMENTS

+ Cheese board upon request

TAPAS

SMALL BITES AND SKEWERS, MEANT FOR SHARING! \$8 EACH, 3 FOR \$21, ALL 6 FOR \$36

Bay Scallop

APPLE, FENNEL, BACON

Shrimp

DEVILED EGG, GUINDILLA PEPPER

Eggplant

TAHINE, CARROT, POMEGRANATE

Chicken Oysters

FIG, CONFIT GARLIC, GOLDEN BEETS

Pork Belly

GEM LETTUCE, OI MUCHIM

Goat Cheese

PROSCIUTTO, SWEET PEPPER, HOT HONEY

PLATES

Seared Salmon — 26

BUTTERNUT PUREE, BROCCOLI RABE, COGNAC BUTTER

Two Koski Farms Steak — MP

CHEF'S DAILY SELECTION, WHIPPED POTATOES, POMEGRANATE GLAZED CARROTS, CHIMICHURRI

Pork Normandy — 20

TENDERLOIN, CIDER CREAM SAUCE, WHIPPED POTATOES, APRICOT ASPARAGUS

Pub Mac & Cheese — 12

GRUYERE, PARMIGIANO REGGIANO, HOUSE SMOKED COOPER SHARP
+ add Pork Belly or Chicken 6

Fish & Chips — 18

BEER BATTERED HADDOCK, FRENCH FRIES, RAUCHBIER VINEGAR AIOLI

Old Forge Pesto — 14

PAPPARDELLE, PISTACHIO, PECORINO

+ Add Chicken 6 Add Shrimp 9 Add Salmon 12

HANDHELDS

SERVED WITH PICKLE SPEAR & CHIPS. SUB FRIES \$1, SIDE SALAD \$3, CHILI \$5

BBQ Pork Belly Sandwich — 15

HOUSE SMOKED PORK BELLY, HOPS BBQ, FRIED ONIONS, SLAW, STEAK ROLL

Ribeye Sandwich — 18

PRIME TWORKOSKI RIBEYE, HOUSE SMOKED CHEESE BLEND, CARAMELIZED VEG, ROSEMARY AIOLI

Seabass Tacos (2) — 14

RED ONION SALSA, SMOKY CORN CREMA, COTIJA

+ Three for 18

CHOOSE LOCAL 8 OZ TWORKOSKI FARMS BURGER, CHICKEN, OR HOUSE MADE BLACK BEAN CAKE FOR THE FOLLOWING:

The Forge — 15

ALE CARAMELIZED ONIONS, BACON, CHEDDAR, HOPS BBQ

The Blacksmith — 15

GUACAMOLE, PICKLED SHALLOTS, ROMAINE, TOMATO, SMOKY AIOLI, GRILLED SWEET PEPPERS

The Furnace — 15

CHILI GARLIC SAUCE, PEPPER JACK, SMOKY AIOLI, ROMAINE, TOMATO, ONION

The All American — 15

HOUSE SMOKED COOPER SHARP, SPECIAL SAUCE, BACON, ROMAINE, TOMATO, ONION, PICKLE

The Classic — 15

ROMAINE, TOMATO, ONION, PICKLE, CHEESE

SOUPS/SALADS

ADD CHICKEN 6 ADD SHRIMP 9 ADD SALMON 12

Smokey Goat Salad — 18

SMOKED PORK BELLY, GOLDEN BEETS, HOUSE SMOKED GOAT CHEESE, CHERRY TOMATO, ICEBERG, ARCADIAN, PINK PEPPERCORN DRESSING

Salmon Escabeche Salad — 23

SHERRY HERB MARINADE, CUCUMBER, GRAPE, CANDIED PECAN, ARCADIAN GREENS

House Salad — 12

ARCADIAN GREENS, ARUGULA, TOMATOES, RED ONION, GRILLED SWEET PEPPERS

Caesar Salad — 12

ROMAINE, PARMIGIANO REGGIANO, CROUTONS

Potato Leek Soup — 8

CHERVIL PISTOU, CELERY STOCK

French Onion Soup — 8

GRUYERE, SHERRY, VEAL BROTH

Old Forge Chili — 9

HOT SAUSAGE, GROUND BEEF, CHIPOTLE BEER BROTH

DESSERTS

Sorbet — \$7

HOUSE MADE, WEEKLY FLAVORS

Empanadas — \$9

COOKIE BUTTER CREAM CHEESE, COGNAC BUTTER, CINNAMON SUGAR

Raspberry White Chocolate Cheesecake — \$8

Old Forge Cobbler — \$8

HOUSE MADE, WEEKLY FLAVOR

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS