



OFBC | MENU

We create all of our dishes from scratch, whenever possible and always try to use locally sourced, and sustainably harvested ingredients in their preparation.



OUR BURGERS

sourced locally from Tworkoski Farms, our beef is all natural and fed with spent grain from our brewing process to promote sustainability.



OUR CHICKEN

is fresh, all-natural, and raised cage-free, on an all-vegetarian diet, with no animal by-products and no antibiotics EVER!



OUR FISH

all our fish is sustainably harvested.

FORGED BY HAND. CRAFTED WITH PRIDE.

We opened our doors in 2008 with a few goals in mind:

- to make the best beer and food possible
- to utilize local business, artisans, farmers, and craftsmen whenever possible
- to never sacrifice quality for growth

Despite the challenges and obstacles along the way, we're proud of sticking to those principles.

Going local isn't always easy, but it's worth the extra time, money, and effort. It's better for the community, the local economy, and in the end, all of us. Doing things the right way, rather than the quick way, or cheaper way, is how we operate.

It's real. It's authentic. It's Old Forge Brewing Company.

OLD FORGE BREWING COMPANY

Our food is fresh and made to order, never prepared ahead of time, so it may take a little longer.
Thank you for understanding.



OFBC MENU



Enjoy Lunch, Dinner, or Appetizers, all created fresh by our Chef

APPETIZERS

Shepherd's Pie Empanadas: braised beef, peas, potatoes, and cheese 15

Soft Pretzel: local pretzel, with choice of pub-made spicy mustard, honey mustard, pepper jack cheese sauce, or beer cheese 1 for 8 / 3 for 20

Smoked Wings: naked or tossed in your choice of hops bbq, buffalo, chili garlic, or jerk dry rub (ask about Chef's featured wing sauce) 15

Calamari: lightly fried with sautéed veggies, and OFBC arrabbiata sauce 15

Spinach Dip: classic spinach and artichoke dip, seasoned with Chef's secret blend and served with naan 12

Fried Mozzarella Sticks: house smoked mozzarella, rolled by hand and served with arrabbiata sauce 12

Hummus Platter: house-made hummus with veggies and naan ... 8

Charcuterie Board: local soft pretzel and daily selection of cured meats and cheeses, with accompaniments 24

TAPAS

TAPAS are small bites and skewers, meant for sharing 1 for 8 / 3 for 21

Bay Scallop: poached scallops complimented by fresh fennel and apple atop a mushroom bacon tapenade

Pork Belly: slow smoked and braised belly served on boston lettuce wrap with oi muchim

Stuffed Peppers: smoked goat cheese, wrapped in prosciutto, in a sweet baby pepper with hot honey

PLATES

Seared Salmon: fresh, pan-seared, 7oz filet, finished with a compound butter 26

Tworkoski Farms Steak: chef's daily selection of hand-cut beef from OFBC-grain fed cows **Market Price**

Pork Normandy: (gluten free) tenderloin smothered in a sweet onion and apple cream sauce 22

Chicken Piccata: seared chicken breast covered in lemon caper sauce 22

All plates above come with Chef's veggie and starch du jour

Pub Mac & Cheese: creamy three cheese blend made-to-order 14
add bbq pork belly or chicken 6

Fish & Chips: beer battered haddock, fries and malt vinegar aioli 20

OFBC MENU



OLD FORGE
BREWING COMPANY

Full menu is available every day until 1/2 hour before closing



HANDHELDS

All handhelds served with pickle spear & potato chips.

- Replace chips with fries 1
- Replace chips with side salad 3
- Replace chips with chili 5

BBQ Pork Belly Sandwich: house-smoked bbq pork belly, fried onions, and coleslaw on steak roll 15

Steak Sandwich: prime Tworkoski steak, provolone, and horsey sauce 16
add peppers and onions 1

Shrimp Tacos (2): grilled shrimp, chipotle slaw, and Pete's guava bbq sauce 14

Choose local 8 oz Tworkoski Farms burger, chicken, or house made black bean patty for the following:

The Forge: caramelized onions, bacon, cheddar, hops bbq 15

The Blacksmith: guacamole, pickled shallots, lettuce, tomato, smoky aioli, grilled sweet peppers 15

The Furnace: chili garlic sauce, pepper jack cheese, smoky aioli, lettuce, tomato, onion 15

The All-American: house smoked cooper sharp, special sauce, bacon, lettuce, tomato, onion, pickle 15

The Classic: lettuce, tomato, onion, pickle, and your choice of cheese 15

SOUPS & SALADS

- add chicken 6
- add shrimp 9
- add salmon..... 12

House Salad: greens, tomatoes, onion, cucumbers, and croutons 12

Caesar Salad: romaine, parmigiano Reggiano, croutons, and freshly cracked black pepper 12

Nuts & Berries Salad: greens, nuts, berries, goat cheese, and bacon (optional) 15

Smoked Salmon Salad: smoked salmon, greens, tomato, onion, everything bagel seasoning, capers 18

Soup du jour 8

French Onion Soup 8

Old Forge Chili 9

Salad Dressings: blue cheese, ranch, red wine vinaigrette, vinegar and oil, maple balsamic, caesar, balsamic

DESSERTS

Empanadas: 9

Cheesecake: weekly flavor 8

Old Forge Cobbler:
weekly flavor 8

Sticky Bun: 8

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

BEER PAIRING

guidelines

PAIRING YOUR MEAL with the perfect beer can lead to an amazing palette pleasing experience. But taste is subjective, so don't be afraid to **experiment**, and most of all... **have fun!**

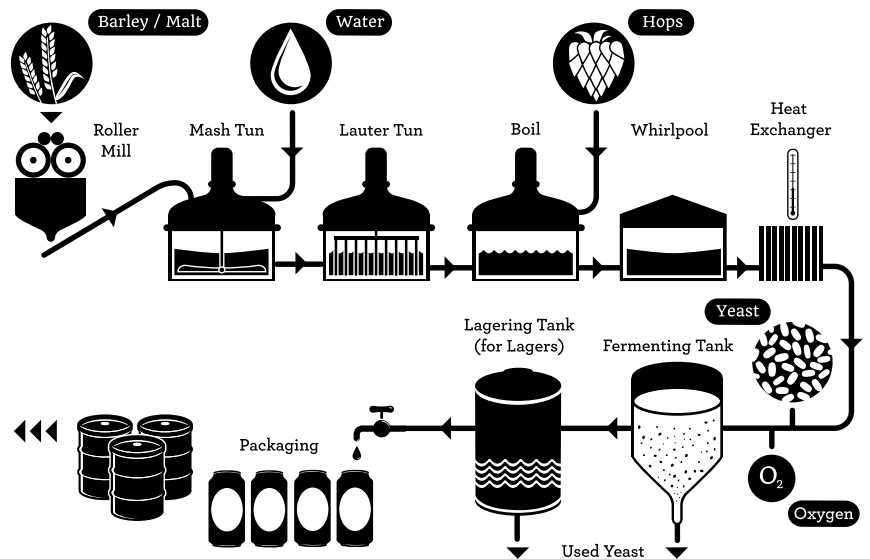
Here are some basic guidelines to get you started.

- 1 Balance the Weights:** Mirror the body of the beer with that of the food. Darker, more robust beers such as stouts and porters pair well with richer foods like roasted meats, barbeque or chili. More delicate beers like pilsner and kölsch tend to pair well with lighter foods like poultry, salads, or seafood.
- 2 Consider the Hops:** The more hop bitterness the beer has, the heartier or livelier the meal needs to be in order to hold its own.
- 3 Keep them Together:** Keep sweet with sweet, and tart with tart. Try to keep your beer sweeter or tarter than the sweet or tart food on the plate. *(This is a general rule, and there are always exceptions!)*
- 4 Predicable Interactions:** Characteristics of beer and food act in predictable ways. *For example:* if you personally like the contrast of sweet and bitter, take advantage of that when making your choices, and you'll probably enjoy the balance.
- 5 Consider the Season:** The beers and foods of the season usually pair quite naturally.

References: *Beer Advocate*, and *Kendall College*

BEER TECH *brewing process*

SOME BEER LOVERS may have an interest in our process. If so, **enjoy the read!**



- 1 Milling:** we mill the malt to break open the husk and make the starches accessible for conversion to sugars during the mash.
- 2 Mashing:** the malt is mixed with hot water and held for a set period of time to allow the starches to be converted to sugars.
- 3 Lautering:** the liquid in the mash (called "wort") is run off into the kettle while the mash is rinsed (sparged) with hot water to collect as much sugar as possible into the kettle.
- 4 Boiling** the wort is boiled to develop flavors, precipitate proteins, and kill any germs. This is also one of the steps where hops are added.
- 5 Whirlpooling:** the wort is whirlpooled to allow all solids (hops and proteins) to collect in the center of the kettle while the clear wort is transferred to fermentation.
- 6 Cooling and Fermentation:** the wort is cooled to fermentation temperatures on the way to the fermentation tanks, where yeast is added and the wort becomes beer... this is the step where alcohol is formed and takes anywhere from 4 to 21 days depending on the yeast and the beer style.
- 7 Conditioning:** after fermentation the beer is allowed to condition and carbonate, usually 1 to 2 weeks for ales and 4 to 6 weeks or more for lagers, this is also one of the steps where hops are sometimes added, called "dry-hopping."
- 8 Packaging and/or Serving:** the beer is packaged into a tank, keg, or can and ready to serve. All of our beer is unfiltered, non-pasteurized, and all natural.

FULL CIRCLE

Spent Grain Cycle: Our brewmaster takes the spent grain from the brewing process (after lautering) and brings it to Tworkoski Farms. Brian Tworkoski mixes the spent grain into his cattle feed as a high protein supplement. The cattle love it! Approximately every 3 weeks, Old Forge receives the beef for use in the brewpub kitchen. All of the beef we use in the brewpub comes from Tworkoski farms. **Local beer, local beef, local community** coming together in a mutually beneficial relationship.