



OFBC MENU



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

APPETIZERS

Shepherd's Pie Empanadas:

braised beef, peas, and potatoes 15

Soft Pretzel:

local pretzel, with choice of pub-made spicy mustard, honey mustard, or beer cheese 1 for 8 / 3 for 20

Calamari:

lightly fried with sautéed veggies, and OFBC arrabiata 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 arrabiata sauce 12

Hummus Platter:

rotating flavor of house-made hummus with veggies and naan 8

Bruschetta:

House-made tomato bruschetta and mozzarella over toasted crostini, with almond-arugula pesto and a balsamic glaze 13

Fried Brussel Sprouts:

Brussel sprouts, fried, seasoned and served with OFBC's signature bacon jam 12

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

Fried Cheese Curds: White cheddar cheese curds breaded and fried to order and accompanied by a creamy dill sauce 10

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

PLATES

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

Rotating Chef's Features: Please ask your server about the entrées our chef has prepared for today **Pricing Varies**

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

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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 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, raspberry vinaigrette, vinegar and oil, maple balsamic, caesar, balsamic

DESSERTS

Empanadas: weekly flavor 9

Cheesecake: weekly flavor 8

Old Forge Cobbler:
weekly flavor 8

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