



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

Soft Pretzel: local pretzel, with choice of pub-made spicy mustard, honey mustard, 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 guindilla peppers, and OFBC arrabiata sauce **15**

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

Hummus Platter: seasonal flavor of house-made hummus with veggies and naan **8**

Fried Cheese Curds: white cheddar cheese curds breaded and fried to order and accompanied with calabrian ranch **10**

Buffalo Cauliflower: fried with Buffalo sauce, ranch or blue cheese **8**

Buffalo Chicken Sliders (3): crispy chicken tossed in Buffalo sauce, shaved carrot, celery, with blue cheese dressing **12**

SOUPS & SALADS

add chicken **6**
add shrimp **9**
add salmon **12**

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

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

Nuts & Berries Salad: greens, nuts, berries, goat cheese, and bacon **15**

Adobo Chicken Salad: grilled adobo marinated chicken breast over greens, tomato, pickled red onion, and cotija cheese **16**

Soup du jour **8**

Tomato Bisque **8**

Old Forge Chili **9**

Salad Dressings: blue cheese, ranch, raspberry vinaigrette, vinegar and oil, caesar, balsamic, chipotle lime vinaigrette, calabrian ranch

PLATES

Tworkoski Farms Steak: chef's daily selection of hand-cut beef from OFBC-grain fed cows, with veggie and starch du jour **Market Price**

Bolognese: Tworkoski beef, simmered with red wine beef stock, tossed with pasta **18**

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**

Baked Lemon Snapper: with sautéed chili peppers, broccolini, and garlic mashed potatoes **24**

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 or soup 5

Classic Burger: lettuce, tomato, onion, pickle, choice of cheese ... 15

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

Patty Melt: smash burger, grilled red onion, smoked cooper, special sauce on grilled sourdough 15

Black Bean Burger: guacamole, pickled onion, lettuce, tomato, smoky aioli, grilled sweet peppers 15

Pork Belly Banh Mi: house smoked crispy pork belly with a Hoisin glaze, pickled carrots, and cilantro on a steak roll 15

Tex Mex Beef Sandwich: braised beef with pickled red onion on a steak roll 16

Cajun Fish Taco: blackened catfish with creamy slaw and avocado 2 for 14 / 3 for 17

California Turkey Melt: smoked turkey, avocado, bacon, tomato, pepperjack, smoky aioli on grilled sourdough 14

Shrimp PoBoy: fried shrimp, remoulade, lettuce, tomato on a steak roll 16

Greek Wrap: greens, tomato, onion, cucumber, kalamata, feta, hummus in a wrap 12
add chicken 6

Adobo Chicken Sandwich: grilled adobo marinated chicken breast, avocado, romaine, tomato, pickled red onion 15

**FORGED BY HAND.
CRAFTED WITH PRIDE.**

DESSERTS

Cheesecake: weekly flavor 8

Lemon Cream Cake: 8



OUR PAIRING GUIDE

will help determine the best
Beer Pairings

FOR YOUR DINNER



See back of menu.

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!**

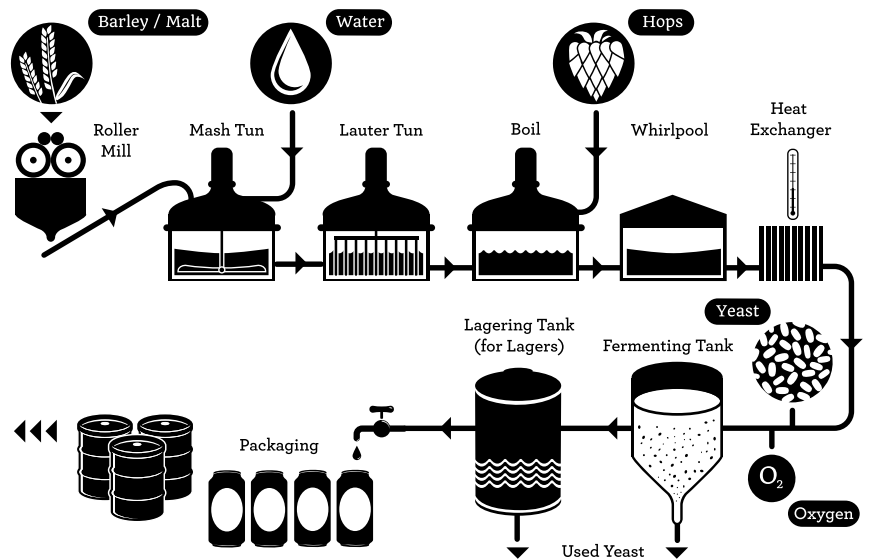
Here are some basic guidelines to get you started.

- 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.