

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.

APPETIZERS

SOFT PRETZEL: **VG**

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

HUMMUS PLATTER: **VG**

house made hummus served with veggies and naan **8**

CRISPY CHILI GARLIC TOFU: **V GF**

crispy fried tofu bites tossed in house made sweet chili garlic **10**

FRIED SPROUTS: **VG GF**

fresh brussel sprouts fried and tossed in your choice of wing sauce **8**

CHICKEN SALAD LETTUCE WRAPS: **GF**

house made curry chicken salad on a butter lettuce leaf topped with pickled onion and cilantro **12**

BUFFALO CHICKEN DIP: **GF**

topped with blue cheese crumbles and scallions, tortilla chips **13**

CHEESE CURDS: **VG**

hand breaded cheddar cheese curds fried and served with house made calabrian chile ranch **10**

FRENCH FRIES: **VG**

served with house made beer cheese **5**
..... add pulled pork **6** / add chili **5**

SMOKED WINGS: **GF**

naked or tossed in your choice of sauce (ask about Chef's featured wing sauce) **15**

Wing Sauces: hops bbq, buffalo, chili garlic, or jerk dry rub

SALADS & SOUPS

Add chicken **6**
Add shrimp **9**
Add salmon **12**

HARVEST SALAD: **VG GF**

roasted kabocha squash, smoked goat cheese, dried cranberries and pepitas over mixed greens **14**

WALDORF: **V GF**

celery, apple, walnuts, and grapes over mixed greens **13**

CLASSIC CAESAR: chopped romaine, parmigiano, croutons, and freshly cracked black pepper **12**

HOUSE SALAD: **VG**

tomatoes, onions, cucumbers, and croutons over mixed greens **12**

CREAMY BUTTERNUT SQUASH SOUP: **V**

..... **6**

OLD FORGE CHILI: **8**

SOUP DUJOUR: **6**

Salad Dressings: cranberry sage vinaigrette, calabrian chile ranch, blue cheese, ranch, balsamic vinaigrette, caesar

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.**



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.

V Vegan

VG Vegetarian

GF Gluten Free

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

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


TURKEY PESTO: fresh cut smoked turkey breast, housemade basil pesto, marinated tomato, fresh mozzarella, arugula on ciabatta 16

CURRY TOFU WRAP:  curried tofu and veggies, garlic tahini sauce, mixed greens, tomato, cucumber 14

THE FORGE BURGER: caramelized onions, bacon, cheddar, hops bbq 15

CLASSIC BURGER: lettuce, tomato, onion, pickle, choice of cheese 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

PULLED PORK SANDWICH: slow roasted pork shoulder in a sweet and tangy vinegar sauce, with hops bbq and pickled red onions, jalapeños, and cilantro on ciabatta 14

CRISPY CHICKEN SANDWICH: buttermilk marinated chicken breast, pickles, smokey aioli 14
Make it Spicy add pepper Jack and hot honey for 1


CAJUN FISH TACO: blackened catfish with creamy slaw and avocado 2 for 14 / 3 for 17


ENTREES

PUB MAC & CHEESE:  creamy three cheese blend made-to-order 14
add pulled pork or buffalo chicken 6

BLACKENED SHRIMP ALFREDO: seared shrimp with blackened seasoning, roasted red peppers and linguini tossed in a parmesan cream sauce 18

MISO GLAZED SALMON: seared salmon with white miso glaze over stir fried veggies and udon noodles 22

 *substitute crispy tofu - no extra charge*

TWORKOSKI FARMS STEAK:  Rotating selection of hand cut local steaks from Tworkoski Farms **Market Price**

DESSERTS

CINNAMON SUGAR PRETZEL: 9

CHEESECAKE: weekly flavor 8

DESSERT DUJOUR: **Market Price**

BEVERAGES

ALL BEVERAGES: 4

Homemade Sodas
Iced Tea – Fresh Brewed
Coke • Diet Coke • Sprite
Lemonade
Raspberry Tea
Milk – 2%, Almond Milk, Oat Milk
Coffee – sourced locally from Boil Line



BEER PAIRING



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 basics 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.
- 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



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. **Local beer, local beef, local community** coming together in a mutually beneficial relationship.