

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 **10**

CRISPY CHILI GARLIC TOFU: **V GF**

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

FRIED CAULIFLOWER: **VG GF**

fresh cauliflower fried and tossed in your choice of wing sauce **10**

FRENCH ONION DIP: **GF**

creamy dip with slowly caramelized onions, comes with toasted garlic baguette (served chilled) **13**

CHICKEN CAESAR LETTUCE WRAPS: **GF**

grilled chicken tossed in house made caesar dressing served on romaine lettuce boats topped with croutons, parmesan, and fresh cracked black pepper (served chilled) **13**

PANEER: **VG**

mild farmer cheese fried crispy, served with a tomato curry sauce **14**

TATER TOT POUTINE:

crispy tater tots topped with slow braised local beef in a rich gravy, fresh cheese curds, and scallions **15**

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, 3 pepper hot sauce, dry rub: jerk, ranch, or old bay

SOUPS & SALADS

POTATO LEEK **VG**

SOUP: **6**

OLD FORGE CHILI: **8**

SOUP DUJOUR: **6**

Add chicken **6**

Add shrimp **9**

Add salmon **12**

STRAWBERRY SALAD: **VG GF**

strawberries, red onions, toasted walnuts, honey whipped ricotta, served over mixed greens **14**

GREEK SALAD: **V GF**

tomatoes, cucumber, onions, kalamata olives, feta, fresh oregano, over romaine lettuce ... **14**

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

HOUSE SALAD: **VG**

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

Salad Dressings: *lemon basil vinaigrette, calabrian chile ranch, bleu 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

MEDITERRANEAN TURKEY SANDWICH: fresh sliced smoked turkey breast, spinach, tomato, cucumber, with house made olive tapenade and hummus, on toasted wheatberry bread 15

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

THE FORGE BURGER: caramelized onions, bacon, cheddar, hops bbq 16

CLASSIC BURGER: lettuce, tomato, onion, pickle, choice of cheese 15

FALAFEL BURGER:  chickpea fritter patty, cucumber, tomato, house made tzatziki 14

PATTY MELT: smash burger, grilled red onion, smoked cooper, special sauce on grilled sourdough 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 brioche 14

CRISPY CHICKEN SANDWICH: buttermilk marinated chicken breast, pickles, smokey aioli 14.50


SPICY CHICKEN SANDWICH: buttermilk marinated chicken breast, pepper jack, hot honey, pickles, smokey aioli 15
Make it even spicier, add our 3 pepper hot sauce50


SEARED TUNA TACOS: medium rare seared sesame crusted ahi tuna steak, topped with asian slaw, served on crispy fried wonton shell 2 for 15

ENTREES

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

MUSHROOM RISOTTO: arborrio rice gently cooked in vegetable stock, tossed with roasted mushrooms and red bell peppers, finished with parmesan and fresh parsley 18
 *remove parmesan for vegan option*

SALMON COCONUT CURRY:  seared salmon in a creamy coconut curry sauce, over basil fried rice 22

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

DESSERTS

SEASONAL FRUIT CRUMBLE: served hot with vanilla ice cream 10

CINNAMON SUGAR PRETZEL: with maple whipped mascarpone 9

CHEESECAKE: weekly flavor 8

BEVERAGES

ALL BEVERAGES: 4

- Homemade Sodas
- Iced Tea – Fresh Brewed
- Coke • Diet Coke • Sprite
- Lemonade
- Raspberry Tea
- Milk – 2%, Almond 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. 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

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