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

SOFT PRETZEL: VG local pretzel, with choice of pub-made spicy mustard, honey mustard, or beer cheese	chicken caesar lettuce wraps: 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: vc mild farmer cheese fried crispy, served with a tomato curry sauce
crispy fried tofu bites tossed in house made	TATER TOT POUTINE:
sweet chili garlic10	crispy tater tots topped with slow braised
FRIED CAULIFLOWER: VG GF	local beef in a rich gravy, fresh cheese curds,
fresh cauliflower fried and tossed in your	and scallions
choice of wing sauce10	SMOKED WINGS: GF
	naked or tossed in your choice of sauce
FRENCH ONION DIP: 1	(ask about Chef's featured wing sauce) 15
creamy dip with slowly caramelized onions,	Ğ
comes with toasted garlic baguette (served	Wing Sauces: hops bbq, buffalo, chili garlic,
chilled) 13	3 pepper hot sauce, dry rub: jerk, ranch, or old bay

SOUPS & SALADS

POTATO LEEK VG SOUP:	GREEK SALAD: V GF tomatoes, cucumber, onions, kalamata olives, feta, fresh oregano, over romaine lettuce 14
SOUP DUJOUR:	CLASSIC CAESAR: chopped romaine, parmesan, croutons, and freshly cracked black pepper
Add chicken 6 Add shrimp 9 Add salmon 12	HOUSE SALAD: VG tomatoes, onions, cucumbers, and croutons over mixed greens
strawBERRY SALAD: VG GF strawberries, red onions, toasted walnuts, honey whipped ricotta, served over mixed greens	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 $\hbox{$\bullet$ 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

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



all our fish is

sustainablyharvested.



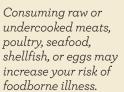
Vegan



Vegetarian



Gluten Free





HANDHELDS

All handhelds served with pickle spear & potato chips.
Replace chips with fries
MEDITERRANEAN TURKEY SANDWICH: fresh sliced smoked turkey breast, spinach, tomato, cucumber, with house made olive tapenade and hummus, on toasted wheatberry bread
curried tofu and veggies, garlic tahini sauce, mixed greens, tomato, cucumber14
THE FORGE BURGER: caramelized onions, bacon, cheddar, hops bbq 16
CLASSIC BURGER: lettuce, tomato, onion, pickle, choice of cheese
FALAFEL BURGER: VG chickpea fritter patty, cucumber, tomato, house made tzatziki
PATTY MELT: smash burger, grilled red onion, smoked cooper, special sauce on grilled sourdough
PULLED PORK SANDWICH: slow roasted pork shoulder in a sweet and tangy

CRISPY CHICKEN SANDWICH:

buttermilk marinated	chicken breast,
pickles, smokey aioli	14.50

vinegar sauce, with hops bbq and pickled red onions, jalapeños, and cilantro on

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

ENTREES

PUB MAC & CHEESE: VG
creamy three cheese blend made-to-
order14
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
v remove parmesan for vegan option
SALMON COCONUT CURRY: GF
seared salmon in a creamy coconut curry
sauce, over basil fried rice22
TWORKOSKI FARMS STEAK:
Rotating selection of hand cut local steaks
from Tworkoski Farms Market Price

DESSERTS

SEASONAL FRUIT CRUMBLE: served hot with vanilla ice cream10
CINNAMON SUGAR PRETZEL: with maple whipped mascarpone9
CHEESECAKE: weekly flavor

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

a 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 basics to get you started.

- **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.
- **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.
- **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!*)
- Predicatable 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.

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.

