

# OFBC MENU



## FEATURES

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

## SPECIAL DIETARY OFFERINGS



## APPETIZERS

### SOFT PRETZEL:

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

### HUMMUS PLATTER:

house made hummus served with veggies and crispy naan ..... **10**

### FALAFEL BITES:

fried chickpea fritters served with creamy tzatziki sauce ..... **10**

### CRISPY BRUSSEL SPROUTS:

fresh brussel sprouts fried and tossed in balsamic glaze ..... **12**

### FEATURE DIP:

rotating selection of buffalo chicken dip and spinach artichoke dip ..... **13**

### CHEESE CURDS:

fried breaded cheese curds served with house made bang-bang sauce ..... **12**

### POUTINE:

crispy tater tots or french fries topped with a rich gravy, fresh cheese curds and scallions ..... **12**

### SMOKED WINGS:

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, bang-bang, dry rubs: jerk, old bay

## SOUPS & SALADS

**OLD FORGE CHILI:** ..... **8**

**SOUP DUJOUR:** ..... **7**

### ADD TO YOUR SALAD:

Add chicken ..... **6**

Add shrimp ..... **9**

Add salmon ..... **12**

Add tuna ..... **12**

### SHAVED BRUSSEL SPROUT SALAD:

shaved brussel sprouts, spring mix, bacon, parmesan, toasted almonds, dried cranberries, shallot citrus dressing ..... **15**

**GREEK SALAD:** tomatoes, cucumber, onions, kalamata olives, feta, dried oregano, served over romaine, greek dressing ..... **14**

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

**HOUSE SALAD:** tomatoes, onions, cucumbers, and croutons served over spring mix, balsamic dressing ..... **12**

**Salad Dressings:** *bleu cheese, ranch, balsamic, caesar, greek, shallot citrus*

## 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.

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 ..... **2**
- Replace chips with tater tots ..... **3**
- Replace chips with side salad ..... **4**
- Replace chips with chili or soup ..... **5**

**PURIST BURGER:** lettuce, tomato, onion, pickle, choice of cheese ..... **15**

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

**PATTY MELT:** smash burger, grilled red onion, smoked cooper, OFBC sauce on grilled sourdough ..... **15**

**REUBEN:** corned beef, swiss, sauerkraut, OFBC sauce on grilled rye ..... **16**

**RACHEL:** fresh sliced smoked turkey breast, swiss, OFBC coleslaw, OFBC sauce on grilled rye ..... **16**

**CRISPY CHICKEN SANDWICH:** buttermilk marinated chicken breast, pickles, smokey aioli ..... **15**

**DANVILLE HOT CHICKEN SANDWICH:** buttermilk marinated chicken breast, tossed in 3 pepper hot sauce, OFBC coleslaw, pickles, and hot honey ..... **16**

**FALAFEL WRAP:** fried chickpea fritters spring mix, tomato, onion, tzatziki ..... **15**

**FISH TACOS:** choice of sesame crusted ahi tuna steak (medium rare) or seasoned shrimp, mango salsa, served on soft flour or soft corn tortilla ..... **15**

**PULLED PORK SANDWICH:** slow roasted pork shoulder with hops bbq and OFBC coleslaw ..... **15**


## ENTREES

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

**FISH & CHIPS:** beer battered fried haddock served with tartar sauce and OFBC coleslaw ..... **20**

**FEATURE SALMON:** seared salmon with a featured topping, served with starch dujour, and your choice of caesar or side salad ..... **22**

**OFBC STIR FRY:** stir fried vegetables, udon noodles and your choice of chicken, tuna, shrimp, or salmon ..... **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**

**CHEESECAKE:** weekly flavor ..... **8**

**FEATURE DESSERT:** please ask your server.

## BEVERAGES

**ALL BEVERAGES:** ..... **4**

Homemade Sodas  
Iced Tea – Fresh Brewed  
Coke • Diet Coke • Sprite  
Lemonade

Raspberry Tea  
Milk – 2%

Coffee – sourced locally from:



## 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 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.