

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**



SHAREABLES

SOFT PRETZEL:

local pretzel, with choice of house 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**

PESTO RICOTTA BRUSCHETTA:

pesto, house made ricotta, on toasted baguette, balsamic drizzle **10**

CORN NUGGETS: crispy fried corn fritters served with chili garlic sauce **10**

CRISPY CAULIFLOWER: crispy fried cauliflower served with balsamic glaze **12**

PUB DIPS: choice of spinach dip or buffalo chicken dip **13**

CHEESE CURDS: fried breaded cheese curds served with house made ranch **12**

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

HOUSE SMOKED WINGS: naked or tossed in your choice of sauce **16**

House Sauces: hops bbq, buffalo, chili garlic, 3 pepper, balsamic glaze, General Tso's, chipotle lime, sriracha honey; dry rubs: jerk, old bay

SOUPS & SALADS

OLD FORGE CHILI: **8**

SOUP DUJOUR: **8**

SPINACH AND SMOKED SALMON SALAD: house made cold smoked salmon, cucumbers, radishes, and scallions, served over baby spinach, lemon dill dressing **15**

GREEK SALAD: tomatoes, cucumbers, 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**

ADD TO YOUR SALAD:

- Add chicken **7**
- Add smoked salmon **8**
- Add shrimp **9**
- Add salmon filet **12**
- Add tuna steak **12**

House Dressings: bleu cheese, ranch, balsamic, caesar, greek, honey mustard, lemon dill

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 BREAST

are 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

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**

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

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

THE ASTORIA: fresh mozzarella, roasted red peppers, sun-dried tomatoes, baby spinach, pesto, balsamic glaze, on a toasted brioche bun **16**

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**

PARADISE MEATLOAF SANDWICH: house smoked local beef meatloaf, caramelized onions, smoked cooper sharp cheese, hops bbq sauce, on toasted sourdough bread **16**

BLACKSMITH: black bean patty, roasted red peppers, smokey aioli, lettuce, tomato, onion, on a brioche bun **16**

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**

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

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**

ENTREES

TWORKOSKI FARMS STEAK:  rotating selection of hand cut local steaks from Tworkoski Farms, served with potatoes and garlic spinach **Market Price**

OFBC STIR FRY: stir fried vegetables, yakisoba noodles and your choice of chicken, tuna, shrimp, or salmon filet ... **22**

PUB MAC & CHEESE: creamy three cheese blend made-to-order **14**
 add buffalo chicken **7**
 add smoked salmon **8**
 add meatloaf **7**
 add salmon filet **12**

FEATURED PASTA: please ask your server **18**

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

FEATURED SALMON: seared salmon with a featured topping, served with potatoes, and your choice of caesar or side salad **22**

DESSERTS

SEASONAL FRUIT CRUMBLE: served warm with vanilla ice cream **10**

CHEESECAKE: weekly flavor **8**

FEATURED CRÈME BRULÉE: please ask your server about our house made crème brulée **9**

FEATURED 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



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.

