



OLD FORGE
BREWING COMPANY

**DAILY
FEATURES**

SOUP:

Mushroom, Carrot and Potato Soup – 8

APPETIZER:

Ponzu Mussels: 1 pound of sauteed mussels with house made Ponzu sauce, green onions and sesame seed garnish served with toasted baguette – **15**

HANDHELD:

Smokey Cooper Burger: 2 smash patty burgers, smoked Cooper cheese, lettuce, tomato, onion, roasted red pepper, bacon, smokey aioli on a brioche bun served with potato chips and a pickle spear – **16**

Smoked Brisket Melt: House smoked brisket, caramelized onion, hops BBQ, cheddar cheese on toasted Brioche served with potato chips and a pickle spear – **16**

Steak Tacos: 2 teriyaki marinated ribeye steak tacos with sauteed red peppers and red onions and topped with Mole sauce, your choice of flour or corn tortilla served with potato chips– **15**

ENTRÉE:

Hot Honey Salmon with Roasted Red Peppers– 22

Local 10 oz Ribeye and Cajun Shrimp Skewer Surf and Turf – 35

Red Pepper Shrimp Scampi Over Linguini – 18

DESSERTS:

Strawberry Swirl Cheesecake - 8

Crème Brulee - 9

Blueberry Crumble - 10