

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**

SWEET POTATO FRIES: crispy sweet potato fries served with our house made whiskey vanilla cream dipping sauce **10**

FRIED PICKLE CHIPS: served crispy and hot with tartar sauce **10**

PUB DIPS: choice of spinach dip or buffalo chicken dip, served with crispy naan **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**

ONION RINGS: thick cut sweet onions battered and fried to perfection served with smoky aioli **10**

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

House Sauces: hops bbq, buffalo, chili garlic, 3 pepper, sriracha honey; dry rubs: jerk, old bay

SOUPS & SALADS

OLD FORGE CHILI: **8**

FEATURED SOUP: **8**

HARVEST BRIGHT SALAD: pickled beets, mandarin oranges, red onion, and crumbled gorgonzola over baby spinach finished with toasted pumpkin seeds, black pepper, cumin and orange sesame ginger vinaigrette **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 grilled chicken **7**
Add crispy chicken **8**
Add shrimp **9**
Add salmon filet **12**

House Dressings: *bleu cheese, ranch, balsamic, caesar, greek, honey mustard, orange sesame ginger vinaigrette*

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.



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.

HANDHELDS

SCHNITZEL SANDWICH: crispy fried pork loin cutlet, baby Swiss, chimichurri, honey mustard, and baby spinach on a toasted pretzel bun **16**

TURKEY APPLE CHEDDAR SANDWICH: fresh sliced turkey, crisp sliced apples, aged cheddar, lettuce, tomato, with honey mustard and cranberry walnut aioli, on a toasted pretzel bun **16**

DANVILLE HOT CHICKEN SANDWICH: buttermilk marinated chicken breast fried crisp and tossed in 3 pepper sauce, OFBC coleslaw, pickles, hot honey, on a toasted brioche bun **16**

CRISPY CHICKEN SANDWICH: buttermilk marinated crispy chicken breast, pickles, lettuce, tomato, smokey aioli, on a toasted brioche bun **15**

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

AL PASTOR FISH TACOS: choice of al pastor marinated Alaskan pollack or shrimp, cucumber pineapple salsa, and cowboy candy. Served on your choice of flour or corn tortillas **15**

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

SWEET GREEK: warm spinach, feta, herbs, honey, and dried cranberries, topped with melted Swiss and red onion, on toasted sourdough **15**

THE FORGE BURGER: caramelized onions, bacon, cheddar, hops bbq, on a toasted brioche bun **16**


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

PURIST BURGER: lettuce, tomato, onion, pickle, choice of cheese, on a toasted brioche bun **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, shrimp, or salmon filet **22**

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

OFBC BROWNIE SUNDAE: two rich chocolate brownies, vanilla ice cream, almond whipped cream, and raspberry drizzle **10**

FEATURED DESSERT: please ask your server.

BEVERAGES

ALL BEVERAGES: **4**

Homemade Sodas • Iced Tea – Fresh Brewed
Coke • Diet Coke • Sprite
Lemonade • Raspberry Tea • Milk
Coffee – sourced locally from:



BEER PAIRING



PAIRING YOUR MEAL:
Taste is subjective, so
experiment and 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

