

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: rotating house made hummus with veggies and crispy naan **10**

FULLY LOADED FRENCH FRIES: crispy french fries, topped with house made beer cheese, chopped bacon, candied jalapeños, scallions **10**

BUFFALO CAULIFLOWER: fried cauliflower tossed in buffalo sauce, topped with a blue cheese crumble **12**

FRIED PICKLE CHIPS: served crispy and hot with house ranch **12**

PUB DIPS: choice of buffalo chicken dip or featured dip, served with crispy naan **13**

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

POUTINE: crispy tater tots or french fries topped with rich gravy, fresh cheese curds, scallions **14**

TOMATO BASIL BRUSCHETTA: a mixture of fresh diced tomato and basil, served on toasted baguette, topped with parmesan cheese, balsamic drizzle **10**

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

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

SOUPS & SALADS

OLD FORGE CHILI: **8**

FEATURED SOUP: **8**

STRAWBERRY ARUGULA SALAD: arugula, spring mix, sliced strawberries, red onion, goat cheese, candied pecans, champagne vinaigrette **15**

ICEBERG WEDGE SALAD: iceberg wedge, chopped bacon, walnuts, apple slices, sliced red onion, blue cheese dressing **15**

CLASSIC CAESAR: chopped romaine, parmesan, croutons, freshly cracked black pepper, caesar dressing **13**

HOUSE SALAD: spring mix, tomatoes, onions, cucumbers, croutons, balsamic dressing **13**

ADD TO YOUR SALAD:

- Add grilled chicken **7**
- Add crispy chicken **8**
- Add shrimp **9**
- Add salmon filet **12**

House Dressings: bleu cheese, house ranch, zesty ranch, balsamic vinaigrette, caesar, honey mustard, champagne 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.

WWW.OLDFORGE BREWING COMPANY.COM



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

HANDHELDS

TURKEY PESTO BLT: fresh sliced turkey, pesto, bacon, lettuce, tomato, on toasted sourdough bread **16**

OFBC CHICKEN SALAD: house made with apples, almonds, chopped bacon, craisins, topped with lettuce, tomato, red onion, on toasted ciabatta bread **15**

DANVILLE CHICKEN SANDWICH: buttermilk marinated chicken breast fried crisp. Choice of tossed in 3 pepper sauce or plain, with OFBC coleslaw, pickles, hot honey on a toasted brioche bun **15**

CUBANO CHICKEN SANDWICH: Grilled chicken, Cuban mayo, swiss cheese, pickle, spicy mustard, on toasted ciabatta bread **16**

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

BLACKSMITH BURGER: black bean burger, smokey aioli, lettuce, red onion, roasted red peppers, on a toasted brioche bun ... **16**

SHRIMP TACOS: old bay seasoned shrimp, sauteed and topped with a lime crème and tangy cabbage slaw. Your choice of flour or corn tortilla **15**

TERIYAKI STEAK TACOS: local beef marinated in a teriyaki sauce, seared and served with pickled red onion, a smokey cheese blend, lime crème, and cilantro. Your choice of flour or corn tortilla **16**

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

PURIST BURGER: lettuce, tomato, red onion, pickle, choice of cheese, on a toasted brioche bun **15**


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

PATTY MELT: smash burger, grilled red onions, smoked cooper, OFBC sauce, on toasted sourdough bread **16**

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 weekly dujour **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 bbq meatloaf **7**
add buffalo chicken **7**
add old bay salmon **12**

FEATURED PASTA: please ask your server, served with choice of caesar or side salad **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**

OFBC CRÈME BRULÉE: **9**

CHOCOLATE BELGIAN MOUSSE CAKE: **10**

FEATURED DESSERT: please ask your server.

BEVERAGES

ALL BEVERAGES: **4**

Fresh Brewed Iced Tea
 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

