



OLD FORGE
BREWING COMPANY

**DAILY
FEATURES**

SOUP:

Tomato Bisque with Crouton – 8

APPETIZER:

Creamy Lemon Pepper Mussels: 1 lb. of sauteed mussels in a white wine, butter and heavy cream sauce with lemon pepper seasoning, diced celery and minced garlic served with toasted baguette – **15**

Spicy Chicken Flatbread: Grilled Flatbread topped with grilled chicken breast, roasted red peppers, caramelized onions, buffalo sauce and smoked cooper cheese blend– **16**

French Onion Dip: Served with crispy naan - **13**

HANDHELD:

Buffalo Blues Smash Burger: 2 smash patty burgers, bacon, blue cheese crumble, lettuce and buffalo sauce on a brioche bun served with potato chips and a pickle spear – **16**

ENTRÉE:

Balsamic Pepper Salmon – 22

Linguine Alle Vongole - 18

10 oz Ribeye - 35

DESSERTS:

Apple Crumble with Ice Cream - 10

Chocolate Belgian Mousse Cake - 10

Crème Brulé - 9