

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



APPETIZERS

- SOFT PRETZEL:** local pretzel, with choice of house made spicy mustard, honey mustard, or beer cheese 1 for **8** / 3 for **20**
- CLASSIC HUMMUS PLATTER:** house made hummus with veggies and crispy naan **11**
- FULLY LOADED FRIES:** crispy french fries topped with house made beer cheese, chopped bacon, pickled jalapeños, scallions **10**
- TERIYAKI FRIED SPROUTS:** fried brussel sprouts tossed in a teriyaki glaze, topped with sesame seed and scallion **12**
- BUFFALO CHICKEN DIP:** house made buffalo chicken dip served with crispy naan **13**
- CHEESE CURDS:** fried breaded cheese curds served with zesty ranch **12**

- BRISKET POUTINE:** crispy tater tots or french fries topped with brisket, gravy, fresh cheese curds, scallions **15**
- BUTTERNUT SQUASH APPLE BRUSCHETTA:** a mixture of roasted squash, apples, and ricotta on toasted baguette, topped with a balsamic drizzle **11**
- WEEKLY FLATBREAD:** rotating weekly flatbread **15**
- HOUSE SMOKED WINGS:** naked or tossed in your choice of sauce **16**
- House Sauces:** hops bbq, buffalo, mild, chili garlic, 3 pepper, zesty ranch, smokey chipotle dry rubs: jerk, old bay, lemon pepper

SOUPS & SALADS

- OLD FORGE CHILI:** **8**
- FRENCH ONION:** **8**
- APPLE HARVEST SALAD:** spring mix, sliced apples, candied pecans, red onion, dried cranberries, goat cheese crumble, sweet apple cider vinaigrette **15**
- THE FORAGER SALAD:** baby kale, spring mix, chopped walnuts, ricotta cheese, chopped bacon, dried cranberries, red onion, tomato, maple balsamic vinaigrette **15**
- CLASSIC CAESAR:** chopped romaine, parmesan, croutons, freshly cracked black pepper, caesar dressing **13**

- HOUSE SALAD:** spring mix, tomatoes, onions, cucumbers, carrots, croutons, ranch 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, caesar, sweet apple cider vinaigrette, maple balsamic 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

SMOKED GOUDA ORCHARD MELT: fresh sliced turkey, sliced apple, smoked gouda, baby kale, honey mustard, on toasted panini bread **16**

NASHVILLE CHICKEN SANDWICH: buttermilk marinated chicken breast fried crisp tossed in cayenne-infused glaze, coleslaw, pickles, hot honey, on a toasted brioche bun **16**

CRISPY CHICKEN SANDWICH: buttermilk marinated chicken breast fried crisp, with lettuce, tomato, pickles, smokey chipotle, on a toasted brioche bun **16**

CHICKEN CAESAR SALAD WRAP: grilled chicken breast with crisp, chopped romaine, parmesan cheese, caesar dressing, wrapped in a flour tortilla **16**

CUBANO PANINI: roasted pork, sliced ham, swiss, pickles, spicy mustard, on panini bread **16**

SHRIMP TACOS: sauteed cajun seasoned shrimp, topped with coconut-lime crema, mango salsa, choice of flour or corn tortillas **16**

TILAPIA FISH TACOS: pan seared tilapia, topped with a smoked paprika remoulade, mango salsa, cilantro, choice of flour or corn tortillas **16**

PULLED PORK SANDWICH: slow-cooked seasoned pork, topped with hops bbq, pickled red onion, cilantro, on a toasted brioche bun **16**

PATTY MELT: smash burger, grilled red onions, smoked cooper, OFBC sauce, on toasted sourdough bread **17**

PURIST BURGER: lettuce, tomato, red onion, pickle, choice of cheese, on a toasted brioche bun **16**

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

BLACKSMITH BURGER: black bean burger, smokey chipotle, lettuce, red onion, roasted red peppers, on a toasted brioche bun ... **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, topped with cowboy butter, served with potatoes and vegetable **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 buffalo chicken **7**
add pulled pork **7**
add old bay salmon **12**

CREAMY CHICKEN AND SUNDRIED TOMATO LINGUINE: linguine in a garlic white wine cream sauce with sundried tomatoes, spinach, grilled chicken breast, served with your choice of caesar or side salad **20**

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

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

DESSERTS

DARK CHOCOLATE STOUT BROWNIE: dark chocolate brownie baked with our house stout, served warm with vanilla ice cream and a whiskey caramel drizzle **9**

CHOCOLATE BELGIAN MOUSSE CAKE: ... **10**

OFBC CRÈME BRULÉE: **9**

PEANUT BUTTER REESES MOUSSE PIE: **10**

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

