OLD FORGE BREWING COMPANY | DAILY FEATURES

APPETIZER:

Chicken Bacon Ranch Flatbread: grilled flatbread with grilled chicken breast, chopped bacon, parmesan cheese, parsley and ranch drizzle **- 15**

Lemon Thyme Mussels: I pound of sautéed mussels in a white wine and butter sauce with lemon juice, diced onions, red pepper flakes and thyme served with toasted baguette and a lemon wedge **– 15**

HANDHELD:

Mango Coconut Aioli Burger: 7oz local beef patty, bacon, smoked gouda, roasted red peppers, red onion and mango coconut aioli on a brioche bun served with house chips and pickle spear **– 16**

ENTRÉE:

Honey Dijon Garlic Salmon – 22

12 oz Ribeye – 42

DESSERTS:

Chocolate Belgian Mousse Cake – 10

Dark Chocolate Stout Brownie: served warm with vanilla ice cream and a whisky caramel drizzle **– 10**

Crème Brulé – 9

Peanut Butter Reese's Mousse Pie - 10