

FORAGE

public house



start share

LEC GOAT CHEESE CROQUETTES

Cleveland, Ohio
idaho potato, romesco sauce, preserved lemon, espelette chili, green onion – 9 vg

HOUSE CRAFTED BURRATA

Lakewood, Ohio
chef's whim, seasonal pairings – 13 vg*

BUTCHERS' PROVISIONS

Lakewood, Ohio
chef's selection of meat and cheese, crafted beer mustard, mixed spanish nuts, dried fruit, chef's funky pickles, blackbird baking co. baguette – 16 gf*

BAVARIAN PRETZEL

Lakewood, Ohio
fontina cheese fondue, crafted beer mustard, chives – 8 vg

GRILLED TINGA CHICKEN TACOS

Kidron, Ohio
herbed amish chicken, chipotle tinga sauce, pico de gallo, cotija, cilantro – 6

VEGAN MAC & CHEESE

Lakewood, Ohio
roasted shallots, cashew cream sauce, herb crust – 11 v, vg

the scotch egg

THE SCOTCH EGG

Hillandale Farms, Flushing, Ohio
organic egg, house toulouse sausage, wild arugula, spun local honey, green peppercorn, pickled mustard seed – 9

F R I T E S

FORAGE POTATO FRITES

Idaho
hand cut, house ketchup – 5 v, vg, gf
add fresh garlic, fine herbs, aioli + 2
add pasture farm egg + 2
add white truffle oil + 2
add house bone stock gravy & lec cheese curds + 5
add duck fat + 2

blue mussels

BLUE MUSSELS

Prince Edward Island, Nova Scotia
white wine, tomato relish, garlic, shallot, grass fed butter, herb aioli, young onion, blackbird baking co. french epi, crisp potatoes – 9 gf*

CONFIT CHICKEN WINGS

CONFIT CHICKEN WINGS

Kidron, Ohio
celery cuttings – 10 gf

choice of topping:

- ginger honey glaze, sesame
- spanish smoked dry rub, scallion, lime
- soy chile jam, crumbled blue
- jalapeño and mint

all day brunch

FORAGED MUSHROOM TOAST

Portland, Oregon
seasonal wild mushrooms, locatelli, poached egg, scallion – 10 vg

CRISP AMISH CHICKEN N GRIDDLE

Kidron, Ohio
jalapeño corn pancakes, espelette chili butter, coastal huckleberry syrup – 13

JALAPEÑO CORN PANCAKE STACK

Portland, Oregon
espelette chili butter, coastal huckleberry syrup – 8 vg

VEGAN CHICKEN N WAFFLES

Burbank, Ohio
killbuck valley mushrooms, citrus waffle, bourbon ohio maple syrup – 13 v, vg

HASH N CURE

Ashland, Ohio
slow braised ohio beef brisket, kennebec potato hash, hillandale farm eggs, pommery aioli, green onion – 14 gf

burger

OHIO BEEF BURGER

Ashland, Ohio
beefsteak tomato, local lettuce blend, brioche bun – 10 gf*

Add...

Great Lakes Swiss, Yellow Cheddar or White Cheddar – 1
Hillandale Farm Egg – 2
Chef's Funky Pickles – 1
Maple Syrup Cured Ohio Pork Belly – 2
Forage Potato Frites – 2

• burger night •
mondays - 5pm to close | \$6 burgers

sandwich

all served with kennebec kettle chips & house pickle

GASTROPUB CUBANO

Dawson Farms, Delaware, Ohio
roasted ohio pork shoulder, mortadella, sriracha sweet hot pickle, dijon mustard, swiss – 10

VEGAN MEATLOAF SANDWICH

Burbank, Ohio
walnut, lentils, dry cranberry, arugula, pickled red onion, sweet soy ketchup, ciabatta – 10 v, vg

MONTREAL STYLE BRISKET

Ashland, Ohio
slow braised ohio beef brisket, chef's quick kraut, house crafted beer mustard, pullman loaf – 13

FILET o FISH

Iceland
crisp atlantic cod, blackened spice, brioche bun, sweet hot pickle, crafted remoulade, frisée, radish – 10

BEST BLT EVER

Delaware, Ohio
house maple cured pork belly, great lakes growers living lettuce, beefsteak tomato, house mayonnaise – 12

greens

ROMAN'S SALAD

Hillandale Farms, Flushing, Ohio
romaine hearts, locatelli, preserved lemon brûlée, blackbird baking co. french epi crouton, organic egg yolk & white anchovy dressing – 11 gf*

DINOSAUR KALE SALAD

Lakewood, Ohio
napa cabbage, radicchio, apples, walnuts, raisins, avocado, lec feta, pepitas, cherry tomatoes, crisp chips, white balsamic vinaigrette – 12 v*, vg

BIG GREEK SALAD

Green City Growers, Cleveland, Ohio
living lettuce blend, lec feta, kalamata olives, cucumber, cherry tomato, pickled red onion, oregano, shallot vinaigrette – 10 v*, vg, gf

LAKEWOOD CITIZEN SALAD

Lakewood, Ohio
organic wild arugula, dried cranberries, seasonal berries, roasted sunflower seeds, lec chèvre, apple cider vinaigrette – 12 v*, vg, gf

add ons:

grilled amish chicken breast 5
roasted black pearl salmon 7
dry aged new creation farm sirloin steak 8

mains

OHIO PORK SCHNITZEL

New Creations Farm, Chardon, Ohio
pork loin chop, stone ground mustard spaetzle, chef's quick kraut, b. nektar zombie killer pork jus – 16

FISH N POTATO CHIPS

Iceland
crisp wild cod, kennebec potato chips, pickled cabbage and onion, sweet hot pickle, crafted remoulade – 16

ROASTED BLACK PEARL SALMON

Shetland Islands, Northern Scotland
farmer lee jones' vegetables, crispy baby yukon potato, kalamata olives, preserved lemon emulsion – 18 gf

STEAK FRITES

New Creation Farm, Chardon, Ohio
black garlic dry aged ohio beef flank steak, young onion compound butter, aioli – 20 gf

end

SEASONAL CRÈME BRÛLÉE

chef's whim, amarena cherries – 9 vg, gf

ORANGE CREAMSICLE TART

candied citrus peel, guajillo cinnamon, whipped cream – 8 vg

CREAMY S'MORE

graham crumbs, belgian chocolate, marshmallow crema – 9

MITCHELL'S ICE CREAM

seasonal berries – 6 v*, vg, gf

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DIETARY KEY v::VEGAN vg::VEGETARIAN gf::GLUTEN FREE
*::MODIFICATION AVAILABLE, ASK SERVER