

FORAGE

public house



start share

CRISP VEGAN CAULIFLOWER

Northeast, Ohio
lime chili scallion relish, ginger — 8 v, vg

LEC GOAT CHEESE CROQUETTES

Cleveland, Ohio
idaho potato, romesco sauce, preserved lemon, espelette chili, green onion — 10 vg

FORAGED MUSHROOM TOAST

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

CRISPY VEGAN SAMOSAS

Lakewood, Ohio
potato, edamame, corn, young onion, asian slaw, ginger sauce — 10 v, vg

BUTCHER'S BOARD

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*

WHEN PIGS FLY

Dawson Farms, Delaware, Ohio
pork shank drumettes, ancho black garlic bbq, green onion — 12

BAVARIAN PRETZEL

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

tacos

GRILLED AMISH CHICKEN TACOS

Kidron, Ohio
chili crema, pico de gallo, cotija cheese, cilantro — 3 ea.

PORK CARNITAS TACOS

Dawson Farms, Delaware, Ohio
braised pork shoulder, house slaw, ginger carrot emulsion — 3 ea.

• taco tuesday •
tuesdays - all day | \$2 & \$3 taco specials

greens

FORAGE PUBLIC SALAD

Green City Growers, Cleveland, Ohio
living lettuce blend, cherry tomato, euro cucumber, baby radish, shallot vinaigrette — 9 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

BLUE KALE SALAD

Lakewood, Ohio
dinosaur kale, napa cabbage, fuji apples, toasted walnuts, raisins, buttermilk blue, white balsamic vinaigrette — 12 v*, vg, gf

BIG GREEK SALAD

Green City Growers, Cleveland, Ohio
living lettuce blend, lec feta, kalamata olives, cucumber, cherry tomato, pickled red onion, greek vinaigrette — 11 v*, vg, gf

add ons:

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

burger

OHIO BEEF BURGER

Ashland, Ohio
beefsteak tomato, local lettuce blend, brioche bun — 11 gf*

Add...

Great Lakes Swiss, Yellow Cheddar or White Cheddar — 1
LEC Chèvre or Feta — 3
Hillandale Farm Egg — 2
Maple Cured Ohio Pork Belly — 2
Pickled Red Onion — 1
Foraged & Cultivated Mushrooms — 3
Chef's Funky Pickles — 1
Forage Potato Frites — 2

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

sandwich

all served with kennebec kettle chips & house pickle

CRISPY AMISH CHICKEN SAND

Kidron, Ohio
buttermilk brined ohio chicken, ginger carrot slaw, spun local honey, brioche bun — 12

GASTROPUB CUBANO

Dawson Farms, Delaware, Ohio
roasted ohio pork shoulder, mortadella, sriracha sweet hot pickle, dijon mustard, swiss — 11

CRISPY PERCH SANDWICH

Ontario, Canada
cornmeal crusted lake erie perch, house slaw, crafted pickle, brioche bun, spicy mayo — 11

BEST BLT EVER

Delaware, Ohio
maple cured pork belly, great lakes growers living lettuce, beefsteak tomato, house mayonnaise — 13

THE BEYOND VEGAN BURGER

El Segundo, California
living lettuce, tomato, red onion, sriracha sweet hot pickles, house ketchup, house mustard, local vegan bun — 12 v, vg

all day plates

CRISP AMISH CHICKEN N GRIDDLE

Kidron, Ohio
jalapeño corn pancakes, espelette chili butter, seasonal berry maple syrup — 16

HASH N CURE

New Creations Farm, Chardon, Ohio
slow braised ohio beef brisket, kennebec potato hash, hillandale farm eggs, pommery aioli, green onion — 15 gf

OHIO PORK SCHNITZEL

New Creations Farm, Chardon, Ohio
pork loin, chef's quick kraut, roasted garlic whipped potatoes, b. nektar zombie killer pork jus — 17

FPH MUSHROOM PAPPARDELLE

Portland, Oregon
foraged and cultivated mushrooms, locatelli, mushroom nage, scallion — 17 vg

VEGAN CHICKEN N WAFFLES

Burbank, Ohio
killbuck valley mushrooms, scallion waffle, bourbon infused ohio maple syrup — 14 v, vg

OHIO BEEF RAGU

New Creations Farm, Chardon, Ohio
roasted garlic whipped potatoes, baby heirloom carrots, sweet onion, bells amber ale — 17

ROASTED BLACK PEARL SALMON

Shetland Islands, Northern Scotland
farmer lee jones' vegetables, crispy baby yukon potato, kalamata olives, preserved lemon emulsion — 19 gf

STEAK FRITES

Ashland, Ohio
black garlic dry aged coulotte steak, young onion compound butter, aioli — 22 gf

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 — 11 gf*

CONFIT CHICKEN WINGS

CONFIT CHICKEN WINGS

Kidron, Ohio
celery cuttings — 12 gf*

choice of topping:

- ginger carrot glaze
- ancho black garlic bbq
- soy chile jam, crumbled blue

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

end

SEASONAL CRÈME BRÛLÉE

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

CREAMY S'MORE

graham crumbs, belgian chocolate, marshmallow crema — 9

FLOURLESS ESPRESSO TORT

seasonal berry gellee — 8 vg, gf

MITCHELL'S ICE CREAM

seasonal berries — 6 v*, vg, gf

FORAGE

public house



brunch libations

AGAVE TEQUILA SUNRISE — 10

milagro tequila, freshly squeezed orange juice, pomegranate molasses, pomegranate reduction

FORAGE MIMOSA — 10

charles armand blanc de blanc brut, orange juice

BLOOD ORANGE MIMOSA — 10

charles armand blanc de blanc brut, blood orange puree

FRENCH 75 — 11

charles armand blanc de blanc brut, lemon juice, four peel gin, simple syrup, amarena cherry

BELLINI — 11

charles armand blanc de blanc brut, peach puree

BLOODY MARY — 10

VIRGIN MARY — 5

celery, olives, lime

add maple syrup cured ohio pork belly + 2

add roth buttermilk blue + 3

add lec feta + 3

add chef's funky pickles + 1

beer

CRAFT BEER

Bells Amber 5

Fat Head's Bumbleberry 5

Founders Dirty Bastard 4.5

Great Lakes Dortmunder 4.5

Kentucky Bourbon Barrel Ale 5

Ommegang Three Philosophers 5

HOPPY BEER

Fat Head's Head Hunter 5

Great Lakes Burning River 4.5

Jackie O's Mystic Mama 5

Sierra Nevada Pale Ale 4.5

Stone IPA 4.5

DOMESTIC BEER

Bud Light 4

Budweiser 4

Coors Light 4

Miller Lite 4

Yeungling 4

Yeungling Light 4

O'Doul's Amber na* 3.5

IMPORTED BEER

Amstel Light 5

Dos Equis Amber 4.5

Guinness 5.5

Heineken 5

Corona 4.5

GINGER BEER

Goya Jamaican Style na* 5

Goslings na* 5

cocktails

FOUR PEEL FIZZ — 13

watershed four peel gin, simple syrup, egg white, fresh squeezed lemon juice

TEMPLETON'S HIGHBALL — 10

templeton's rye whiskey, spicy ginger beer, lemon bitters, freshly squeezed lemon

REYKA BUCK — 11

reyka small batch vodka, freshly squeezed lime, simple syrup, fresh mint, spicy ginger beer

BLACK MISSION FIG MANHATTAN — 12

fig infused bourbon, carpano rustic sweet vermouth, black walnut bitters, orange peel

BOURBON DAISY — 12

buffalo trace, southern comfort, freshly squeezed lime, pomegranate ginger reduction, simple syrup, crystallized candied ginger

CORPSE REVIVER — 12

four peel gin, lillet blanc, freshly squeezed lemon, absinthe, cointreau, lemon peel

NEW BROWN DERBY — 13

basil hayden's, carpano rustic sweet, macerated ruby red grapefruit, clover honey, rhubarb bitters

EL DIABLO — 11

100% agave milagro silver tequila, crème de cassis, freshly squeezed lime, grapefruit, spicy ginger beer

BLOOD SANGRIA — 10

mr. boston's black berry brandy, burgundy wine reduction, three olives cherry vodka, citrus liqueur, blood orange puree

BARREL AGED OLD FASHIONED — 13

buffalo trace, whiskey barrel aged bitters, amarena cherries & orange

wine

RED

Aia Vecchia - Lagone **Red Blend** Tuscany, Italy

10 / 37

Bodegas y Vinedos Luminis - Allamand Valle de Uco **Malbec** Mendoza, Argentina

8 / 30

Vigilance **Cabernet Sauvignon** Red Hills Lake County, California

8 / 30

Josh Cellars **Cabernet Sauvignon** Carneros, California

10 / 35

Manifesto **Zinfandel** Carmel, California

9 / 33

Simple Life **Pinot Noir** Sonoma, California

8 / 30

Bonny Doon - Pousseur **Syrah** Central Coast, California

8 / 30

WHITE

Evans & Tate **Chardonnay** Margaret River, Australia

8 / 30

La Charmel **Rose** Côtes de Provence, France

8 / 30

Cline Cellars - Cashmere **White Blend** Central Valley, California

9 / 33

Chateau Sichel Sirius **Bordeaux Blanc** Bordeaux, France

9 / 33

Zenato **Pinot Grigio** Veneto, Italy

8 / 30

Dr. Heyden **Riesling** Mosel, Germany

9 / 33

Sean Minor - Four Bears **Sauvignon Blanc** Sonoma, California

9 / 33

SPARKLING

La Marca **Prosecco** California 13

Charles Armand Blanc de Blanc **Brut** France 7 / 25

Raventós i Blanc **Rose Brut** Spain 65

Raventós i Blanc **Brut** Spain 50

mead


MEAD


B. Nektar - NecroMangoCon 13

Crafted Artisan Meadery - Pollination 8

Redstone Meadery - Nectar of the Hops 8

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