

# FORAGE

public house



## start share

### CRISP VEGAN CAULIFLOWER

Northeast, Ohio  
lime chili scallion relish, ginger — 9 v, vg

### COCONUT CRUSTED CALAMARI

Point Judith, Rhode Island  
coconut tempura, rum espelette chili sauce, sesame — 13

### FORAGED MUSHROOM TOAST

Portland, Oregon  
seasonal wild mushrooms, locatelli, poached egg, scallion — 11 vg

### CRISPY VEGAN SAMOSA

Lakewood, Ohio  
potato, edamame, corn, young onion, asian slaw, ginger sauce — 12 v, vg

### DEVILS ON HORSEBACK

Lakewood, Ohio  
medjool dates, cured pork belly, toulouse sausage, emulsion verde, srirachi — 9 gf

### VEGAN MAC N CHEESE

Lakewood, Ohio  
cavatappi pasta, almond cream sauce, panko verde, pomegranate reduction — 13 v, veg

### 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 — 15 gf\*

### BAVARIAN PRETZEL

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

### DUCK FAT CHICKEN WINGS

Kidron, Ohio  
soy chile jam, crumbled blue, celery cuttings — 12 gf\*

### BLUE MUSSELS

Prince Edward Island, Nova Scotia  
white wine, tomato relish, garlic, shallot, grass fed butter, herb aioli, blackbird baking co. french epi, crisp potatoes — 11 gf\*

## 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 — 13

### GASTROPUB CUBANO

Dawson Farms, Delaware, Ohio  
roasted ohio pork shoulder, mortadella, sriracha sweet hot pickle, dijon mustard, swiss — 12

### CRISPY PERCH SANDWICH

Ontario, Canada  
cornmeal crusted lake erie perch, house slaw, crafted pickle, brioche bun, spicy mayo — 12

### BEST BLT EVER

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

## tacos

### GRILLED AMISH CHICKEN

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

### PORK CARNITAS

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

## burger

choose a burger

served with  
beefsteak tomato, local lettuce, house pickle

### OHIO BEEF BURGER

Ashland, Ohio — 11

### THE BEYOND VEGAN BURGER

El Segundo, California — 11 v, vg

### IMPOSSIBLE BURGER

Redwood City, California — 11 v, vg

choose add ons

Great Lakes Swiss, Yellow Cheddar  
White Cheddar, or Blue Cheese — 1  
LEC Chèvre or Feta — 3  
Cheese Curds — 2  
Saint-André Triple Crème — 3  
Fontina Cheese Fondue — 2  
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

## AND fries

### 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

**PRIME RIB DINNER**  
Friday & Saturday after 5pm

### SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB

Ashland, Ohio  
house salad, horseradish crema, au jus — 24.99/person

and choice of:  
roasted garlic whipped potatoes or seasonal vegetable melange

## 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

## 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

### DUCK CONFIT

Maple Leaf Farm, Ferndale, NY  
sweet potato hash, crispy brussels sprouts, orange scented jus — 20

### ROASTED BLACK PEARL SALMON

Shetland Islands, Northern Scotland  
farmer lee jones' vegetables, crispy baby yukon potato, emulsion verde — 19 gf

### STEAK COULOTTE

Ashland, Ohio  
black garlic dry aged ohio beef, local vegetables, house crafted steak sauce — 22 gf

## end

### SEASONAL CRÈME BRÛLÉE

chef's whim — 9 vg, gf

### CREAMY S'MORE

graham crumbs, belgian chocolate, marshmallow crema — 9

### FLOURLESS ESPRESSO TORTE

seasonal berry gellee — 8 vg, gf

### MITCHELL'S ICE CREAM

seasonal berries — 6 v\*, vg, gf

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

# FORAGE

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## 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  
Great Lakes Dortmund 4.5  
Kentucky Bourbon Barrel Ale 5  
3Floyds Gumballhead 5

### HOPPY BEER

BrewDog Elvis Juice 5  
DogFish Head Flesh & Blood 5  
3Floyds AlphaKing 5  
Fat Head's Head Hunter 5  
Great Lakes Burning River 4.5  
Jackie O's Mystic Mama 5  
Founders All Day IPA 4.5

### DOMESTIC BEER

Bud Light 4  
Budweiser 4  
Coors Light 4  
Miller Lite 4  
Yuengling 4  
Yuengling 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

• *burger mondays* •  
*all day | \$6 burgers*

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

• *wine down wednesday* •  
*half price - all bottles*

• *vegan thursday* •  
*thursdays 5pm - close*  
*chef's weekly vegan specials*

• *friday & saturday* •  
*prime rib night | 5pm - close*

• *weekend brunch* •  
*saturday & sunday | 11am - 4pm*

• *happy hour* •  
*weekdays, bar only | 3pm - 7pm*

WEEKLY SPECIALS

## cocktails

**FOUR PEEL FIZZ** — 13  
*watershed four peel gin, simple syrup, egg white, fresh squeezed lemon juice*

**TEMPLETON'S HIGBALL** — 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  
Tortoise Creek *Zinfandel* Lodi, 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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