

FORAGE

public house



start share

DAILY OYSTERS ON THE HALF SHELL*

regional
served with chile cocktail, cider mignonette,
fresh lemon – PQ gf*

PUBLIC HOUSE POUTINE

Cleveland, Ohio
hand cut russet potatoes, house crafted sausage
gravy, lec cheese curds, green onion – 10

CLEVELAND NACHOS

Kidron, Ohio
russet potato chips, bbq pork shoulder, cheddar
fondue, pickled jalapeños,
lime crema, green onion, pico de gallo – 11

CRISP VEGAN CAULIFLOWER

Northeast, Ohio
lime chili scallion relish, ginger – 10 v, vg

FORAGED MUSHROOM TOAST*

Portland, Oregon
seasonal wild mushrooms, locatelli,
poached egg, scallion – 12 vg

DEVILS ON HORSEBACK

Lakewood, Ohio
medjool dates, cured pork belly, toulouse sausage,
emulsion verde, sriracha – 9 gf*

VEGAN MAC N CHEESE

Lakewood, Ohio
cavatappi pasta, almond cream sauce,
panko verde – 13 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 – 15 gf*

BAVARIAN PRETZEL

Lakewood, Ohio
cheddar fondue, crafted beer mustard,
chives – 9 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 – 12 gf*

sandwich

all served with kennebec kettle chips
& house pickle

CRISPY AMISH CHICKEN SAND

Kidron, Ohio
buttermilk brined ohio chicken, house 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 – 13

CRISPY WALLEYE SANDWICH

Ontario, Canada
cornmeal crusted lake erie walleye, house slaw,
crafted pickle, brioche bun, spicy mayo – 14

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, white cheddar,
roasted chiles and onions, cilantro – 3 ea.

PORK CARNITAS

Dawson Farms, Delaware, Ohio
braised pork shoulder, house slaw,
tob bbq, pickled red onion – 3 ea.

CRISPY WALLEYE

Ontario, Canada
cornmeal crusted walleye, house slaw,
lime crema, cilantro – 3 ea.

VEGAN SOFRITAS

Lakewood, Ohio
crisp seitan, house slaw, sweet chile gastrique,
cilantro – 3 ea. v, vg

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 – 1

Roth Kase Blue Cheese – 3

LEC Chèvre or Feta – 3

Cheese Curds – 3

Saint-André Triple Crème – 3

Cheddar Fondue – 2

Hillandale Farm Egg* – 2

Maple Cured Ohio Pork Belly – 2

Pickled Red Onion – 1

Foraged & Cultivated Mushrooms – 4

Chef's Funky Pickles – 1

Forage Potato Frites – 2

AND fries

FORAGE POTATO FRITES

Idaho
hand cut, house ketchup – 5 v, vg
add fresh garlic, fine herbs, aioli + 2
add pasture farm egg* + 2
add white truffle oil + 2
add house crafted sausage gravy
& lec cheese curds + 5

NIGHTLY ROAST

Friday &
Saturday
after 5pm

CHEF'S FEATURED WEEKEND ROAST

house salad,
blackbird baking co. bread – PQ

and choice of:
seasonal vegetable melange
or chefs whim pairings

greens

FORAGE PUBLIC SALAD

Green City Growers, Cleveland, Ohio
living lettuce blend, cherry tomato, euro cucumber,
baby radish, 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 – 13 v*, vg, gf*

BLUE KALE SALAD

Lakewood, Ohio
dinosaur kale, napa cabbage, fuji apples,
toasted walnuts, raisins, buttermilk blue,
white balsamic vinaigrette – 13 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 – 12 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 – 17

HASH N CURE*

New Creations Farm, Chardon, Ohio
slow braised ohio beef brisket,
kennebec potato hash, hillandale farm eggs,
pommery aioli, green onion – 18 gf*

BREAKFAST FOR DINNER

Lakewood, Ohio
buttermilk fried amish chicken,
house crafted buttermilk biscuits,
toulouse sausage gravy,
scrambled local farm eggs – 16

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 – 15 v, vg

DUCKLING AND DUMPLINGS*

Maple Leaf Farm, Ferndale, NY
honey cured white pekin duck breast,
sweet potato dumplings, foraged huckleberries,
spun honey, sage brown butter – 18

ROASTED BLACK PEARL SALMON*

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

HANGER STEAK*

Ashland, Ohio
certified ohio beef, local vegetables,
house crafted steak sauce – 22 gf*

end

TAHITIAN VANILLA CRÈME BRÛLÉE

seasonal berries – 9 vg, gf

BOURBON PECAN TART

maker's mark salted caramel,
chantilly crème – 9 vg

FLOURLESS ESPRESSO TORTE

seasonal berry gelée – 8 vg, gf

MITCHELL'S ICE CREAM

seasonal berries – 6 v*, vg, gf*

DIETARY KEY v::VEGAN vg::VEGETARIAN gf::NO GLUTEN ADDED
*::MODIFICATION AVAILABLE, ASK SERVER

CONSUMING RAW OR UNDER COOKED MEAT MAY INCREASE RISK OF FOOD BORNE ILLNESS
PLEASE ALERT YOUR SERVER TO ANY ALLERGENS

FORAGE

public house



brunch libations

AGAVE TEQUILA SUNRISE — 10
milagro tequila, freshly squeezed orange juice, pomegranate molasses, pomegranate reduction

FORAGE MIMOSA — 10
zardetto private cuvee, orange juice

BLOOD ORANGE MIMOSA — 10
zardetto private cuvee, blood orange puree

FRENCH 75 — 11
zardetto private cuvee, lemon juice, four peel gin, simple syrup, amarena cherry

BELLINI — 11
zardetto private cuvee, 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

Bell's Amber 5
Fat Head's Bumbleberry 5
Great Lakes Dortmunder 4.5
Kentucky Bourbon Barrel Ale 5
3 Floyds 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, all tacos | \$2

• wine down wednesday •
half price - all bottles

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

• friday & saturday •
weekly roast | 5pm - close

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

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

cocktails

FPH COLLINS

13
western reserve gin, farm egg white, fresh squeezed lemon juice, luxardo cherry brine, fresh squeezed orange juice, dry curacao "pierre ferrand", seltzer

BLACK MISSION FIG MANHATTAN

12
mission fig macerated weller reserve, carpano rustic sweet vermouth, black walnut bitters, orange peel

EL DIABLO

11
100% agave milagro silver tequila, crème de cassis, freshly squeezed lime, grapefruit, spicy ginger beer

FORAGED HUCKLEBERRY CAIPIRINHA

13
cachaça 51, muddled huckleberries, fresh squeezed lime juice, cane sugar

BLOOD SANGRIA

10
blackberry brandy, burgundy wine reduction, three olives cherry vodka, citrus liqueur

DECONSTRUCTED OLD FASHIONED

13
maker's mark, whiskey barrel aged bitters, amarena cherries, orange

LOCAL SPRITZ

11
western reserve vodka, zardetto private cuvee, aperol, pimm's, seltzer

AVIATION

11
plymouth gin, crème de violette, lemon juice, luxardo maraschino

VIEUX CARRE

13
redemption rye, remy martin 1738, benedictine, punt e mes sweet vermouth, peychaud's bitters, angostura bitters

SEELBACH COCKTAIL

13
middle west spirits bourbon, cointreau, angostura bitters, peychaud's bitters, private cuvee brut

EFFIN MULE

11
effin cucumber vodka, fresh lime juice, goslings ginger beer, mint

wine

RED




DeLoach - Heritage Reserve <i>Pinot Noir</i> Sonoma County, California	8 / 30
Big Smooth - Old Vine <i>Zinfandel</i> Lodi, California	10 / 38
A Proper Claret <i>Red Blend</i> California	8 / 30 v
Killka <i>Malbec</i> Mendoza, Argentina	10 / 38 v
The Biker - Four Vines <i>Zinfandel</i> San Luis Obispo, California	12 / 46
Vigilance <i>Cabernet Sauvignon</i> Red Hills Lake County, California	9 / 33 v
Cloudline <i>Pinot Noir</i> Willamette Valley, Oregon	12 / 46
Colby Red <i>Red Blend</i> Acampo, California	9 / 33
Fortress <i>Cabernet Sauvignon</i> Sonoma County, California	14 / 52
Decoy <i>Red Blend</i> Napa, California	12 / 48

WHITE

Angeline <i>Sauvignon Blanc</i> Russian River Valley, California	8 / 30
Mirth <i>Chardonnay</i> Yakima Valley, Washington	9 / 33 v
The Magician <i>White Blend</i> Napa, California	10 / 38
Harken <i>Chardonnay</i> Salinas Valley, California	9 / 33
Chasing Venus <i>Sauvignon Blanc</i> Marlborough, New Zealand	10 / 38 v
Tiamo <i>Pinot Grigio</i> Veneto, Italy	9 / 33
Max Ferd Richter <i>Riesling</i> Mosel, Germany	12 / 46
Famille Perrin Reserve <i>White Blend</i> Cote du Rhône, France	8 / 30
Le Charmel <i>Rosé</i> Cotes de Provence, France	9 / 33

SPARKLING

La Marca <i>Prosecco</i> California	13
Zardetto <i>Private Cuvee Brut</i> Veneto, Italy	7 / 25
JCB <i>Brut Rose</i> Burgundy, France	65
Argyle <i>Vintage Brut</i> Willamette Valley, Oregon	55 v

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mead

MEAD

B. Nektar - NecroMangoCon	13
Crafted Artisan Meadery - Macho Mead Berry Sav-	
age 8	
Redstone Meadery - Nectar of the Hops	8