

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, 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

FISH PO BOY

Ontario, Canada
crispy lake erie walleye, brioche bun,
house slaw, remoulade – 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

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
& 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,
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, 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[^]

Ashland, 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 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

EFFEN MULE — 11

effen 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
Playtime <i>Red Blend</i> California	8 / 30
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
Locations <i>Red Blend</i> Rhone Valley	14 / 52
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
Conundrum <i>White Blend</i> 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 Savage	8
Redstone Meadery - Nectar of the Hops	8