

start share

ROASTED TOMATO BISQUE

Cleveland, Ohio – 6 vg, gf

DAILY OYSTERS ON THE HALF SHELL[^]

regional
served with chile cocktail, cider mignonette,
fresh lemon – MP 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

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, cashew 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, french baguette, crisp frites – 12 gf*

Happy Hour Apps: only available at the bar



Join us for Happy Hour!

Monday through Friday 3pm - 7pm

HALF OFF SELECT APPS
\$2 DOMESTICS
\$5 SELECT HOUSE WINE
\$6 SELECT COCKTAILS

Only available at the bar.

sandwiches

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

PULLED PORK SAND

Dawson Farms, Delaware, Ohio
braised pork shoulder, cle bbq, house slaw, crisp onion,
brioche – 13

FISH PO' BOY

Ontario, Canada
crispy lake erie walleye, house slaw, remoulade,
brioche bun – 14

BEST BLT EVER

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

FORAGE

public house



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, cle bbq,
pickled red onion – 3 ea.

CRISPY WALLEYE

Ontario, Canada
crispy lake erie walleye, house slaw,
lime crema, cilantro – 3 ea.

VEGAN CAULIFLOWER

Lakewood, Ohio
crispy cauliflower, house slaw, sweet chili gastrique,
cilantro – 3 ea. v, vg

burger

choose a burger

served with beefsteak tomato, local lettuce, house pickle

OHIO BEEF BURGER[^]

Ashland, Ohio – 12

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
Vegan Cheese Sauce – 3
Cheddar Fondue – 2
Hillandale Farm Egg[^] – 2
Maple Cured Ohio Pork Belly[^] – 2
Pickled Red Onion – 1
Forage Potato Frites – 2
Foraged & Cultivated Mushrooms – 4
Avocado – 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

end

TAHITIAN VANILLA CRÈME BRÛLÉE

seasonal berries – 9 vg, gf

MASCARPONE BAR

seasonal berry gelée – 9 vg

FLOURLESS ESPRESSO TORTE

seasonal berry gelée – 8 vg, gf

MITCHELL'S ICE CREAM

seasonal berries – 6 v*, vg, gf*

greens

QUINOA SALAD

Green City Growers, Cleveland, Ohio
living lettuce blend, quinoa, avocado, red peppers,
grapes, walnuts, tomato, feta, white balsamic
vinaigrette – 14 vg, gf

LAKWOOD 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



Whenever possible, Forage
is committed to using local,
sustainable ingredients.

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

VEGAN CHICKEN N WAFFLES

Burbank, Ohio
killbuck valley mushrooms, scallion waffle,
bourbon infused ohio maple syrup – 15 v, vg

DUCKLING & QUINOA[^]

Maple Leaf Farm, Ferndale, NY
white pekin duck breast, quinoa, cranberry chutney,
citrus gremolata, cracked black pepper – 18 gf*

ROASTED BLACK PEARL SALMON[^]

Shetland Islands, Northern Scotland
local vegetables, crispy baby yukon potato,
emulsion verde – 21 gf*

STEAK & FRITES[^]

Ashland, Ohio
certified ohio beef coulotte, forage potato frites,
house crafted steak sauce – 25 gf*

FILET MIGNON[^]

Ashland, Ohio
certified ohio beef, local vegetables, crispy baby
yukon potato, demi glace – 32 gf*

dietary key

v :: vegan vg :: vegetarian gf :: no gluten added
* :: modification available, ask server

[^]CONSUMING RAW OR UNDERCOOKED MEAT MAY
INCREASE RISK OF FOOD BORNE ILLNESS.
PLEASE ALERT YOUR SERVER TO ANY ALLERGIES.

Saturday & Sunday

Brunch

AVAILABLE 11AM - 4PM

brunch libations

AGAVE TEQUILA SUNRISE – 10

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

FORAGE MIMOSA – 10

zardetto private cuvée, orange juice

BLOOD ORANGE MIMOSA – 10

zardetto private cuvée, blood orange purée

BLOODY MARY – 10

celery, olives, lime

*add maple syrup cured ohio pork belly^ + 2
add roth buttermilk blue + 3
add lake erie creamery feta + 3
add chef's funky pickles + 1
add oyster^ + 4*

sides

POTATO HASH — 4

ITALIAN LOAF TOAST

with SPUN HONEY BUTTER – 3

SEASONAL FRUIT - 5

TWO EGGS YOUR WAY^ – 4

MAPLE CURED PORK BELLY^ – 5

HOUSE CRAFTED SAUSAGE PATTY – 4

FORAGED & CULTIVATED MUSHROOMS – 4

HOUSE CRAFTED BUTTERMILK BISCUIT – 3

TOULOUSE SAUSAGE GRAVY – 4

brunch features

FPH BREAKFAST^

Lakewood, Ohio

*two eggs, bacon, sausage, potato hash, toast – 13 gf**

CRISP AMISH CHICKEN N GRIDDLE

Kidron, Ohio

jalapeño corn pancakes, espelette chili butter, seasonal berry syrup – 17

JALAPEÑO CORN PANCAKE STACK

Lakewood, Ohio

espelette chili butter, seasonal berry syrup – 9 vg

HASH N CURE^

Ashland, Ohio

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

SCOTT'S STEAK & EGG^

Ashland, Ohio

black garlic dry aged ohio beef sirloin steak, potato hash, sunny egg – 16

BREAKFAST SAND^

Lakewood, Ohio

over easy eggs, pork belly, baby arugula, beefsteak tomato, chili crema, italian loaf – 14

BISCUITS AND GRAVY

Lakewood, Ohio

house crafted buttermilk biscuits, toulouse sausage gravy, scrambled local farm eggs – 13

OPEN FACED CRISPY CRISTO

Kidron, Ohio

french toast, buttermilk fried chicken, great lakes swiss cheese, fried local egg, berry compote – 15

AVOCADO TOAST

Lakewood, Ohio

hass avocado, italian loaf, tomato relish, arugula, cello radish, sunflower kernels, balsamic reduction – 13 vg

cocktails

BLACK WALNUT MANHATTAN – 12

w.l. weller special reserve, carpano rustic sweet vermouth, black walnut bitters, orange peel

EL DIABLO – 11

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

FORAGED HUCKLEBERRY CAIPIRINHA – 13


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

DECONSTRUCTED OLD FASHIONED – 13

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

BLOOD SANGRIA – 10

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

 Happy Hour Cocktails: only available at the bar

wine

RED

DeLoach – Heritage Reserve Pinot Noir 8 / 30
Sonoma County, California

Big Smooth - Old Vine Zinfandel 10 / 38
Lodi, California

Playtime Red Blend 8 / 30
California

Killka Malbec 10 / 38
Mendoza, Argentina

Buehler Zinfandel 15 / 55
Napa, California

Vigilance Cabernet Sauvignon 9 / 33
Red Hills Lake County, California

Cloudline Pinot Noir 12 / 46
Willamette Valley, Oregon

Fortress Cabernet Sauvignon 14 / 52
Sonoma County, California

Decoy by Duckhorn Red Blend 14 / 52
Napa, California

Staccato Red Blend 10 / 38
Mendoza, Argentina

WHITE

Angeline Sauvignon Blanc 8 / 30
Russian River Valley, California

Buehler Chardonnay 10 / 38
Napa, California

Conundrum White Blend 10 / 38
California

Harken Chardonnay 9 / 33
Salinas Valley, California

Highgate Sauvignon Blanc 10 / 38
Marlborough, New Zealand

Tiamo Pinot Grigio 9 / 33
Veneto, Italy

Max Ferd Richter Estate Riesling 12 / 46
Mosel, Germany

Famille Perrin Réserve White Blend 8 / 30
Côtes du Rhône, France

Domaine des Tourelles Rosé 9 / 33
Bekaa Valley, Lebanon

SPARKLING

Clara C' Fiori di Prosecco 11
Veneto, Italy

Zardetto Private Cuvée Brut 9 / 29
Veneto, Italy

Argyle Vintage Brut 55
Willamette Valley, Oregon

LOCAL SPRITZ – 11

zardetto private cuvée, aperol, seltzer, orange wheel

EFFEN MULE – 11

effen cucumber vodka, fresh lime juice, gosling's ginger beer, mint

HIBISCUS BRAMBLE – 12

new amsterdam, lemon juice, hibiscus, huckleberry syrup, lemon twist

ESPRESSO MARTINI – 12

italian espresso, tito's vodka, kahlúa

FPH MAI TAI – 11

brugal añejo, fresh lime juice, orgeat syrup, pineapple juice, meyer's dark rum

beer

CRAFT BEER

Fat Head's Bumble Berry 6
honey blueberry ale 5.3%

3 Floyds Gumballhead 7
american pale wheat ale 5.6%

New Holland Dragon's Milk 12
bourbon barrel-aged stout 11%

Platform Speed Merchant 6
american pale wheat ale 5.6%

North Coast Scrimshaw 7.5
pilsner 4.5%

HOPPY BEER

BrewDog Elvis Juice 6
grapefruit infused IPA 6.5%

Fat Head's Head Hunter 6
citrus & pineapple india pale ale 7.5%

Jackie O's Mystic Mama 6
citrus india pale ale 7%

Founders All Day IPA 5
session india pale ale 4.7%

R. Shea The Three Legends 8
new england IPA 6.25%

Flying Dog Raging Bitch 7
belgian IPA 8.3%

Heavy Seas Double Cannon 8
double IPA 9.5%

DOMESTIC BEER

Bud Light 4
lager 4.2%

Budweiser 4
lager 5%

Miller Lite 4
lager 4.2%

Yuengling 4
lager 4.5%

IMPORTED BEER

Corona 5
lager 4.6%

cider

Original Sin Black Widow 6
blackberries & new york apples 6%

seltzer

White Claw 5
hard seltzer 5%

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