

start share

ROASTED TOMATO BISQUE  
Cleveland, Ohio – 7 vg, gf

DAILY OYSTERS ON THE HALF SHELL^  
Regional  
served with chile cocktail, cider mignonette,  
fresh lemon – MP gf\*

CRISPY CALAMARI  
Ontario, Canada  
house pepper blend, house remoulade, cilantro – 15

PUBLIC HOUSE POUTINE  
Cleveland, Ohio  
hand cut russet potatoes, house crafted sausage  
gravy, cheese curds, green onion – 12

CLEVELAND NACHOS 🍷  
Kidron, Ohio  
russet potato chips, bbq pork shoulder, cheddar  
fondue, pickled jalapeños, lime crema, green onion,  
pico de gallo – 14

CRISP VEGAN CAULIFLOWER 🍷  
Northeast Ohio  
lime chile scallion relish, ginger – 12 v, vg

VEGAN MAC N CHEESE 🍷  
Lakewood, Ohio  
cavatappi pasta, cashew cream sauce,  
panko, scallions – 15 v, vg

BAVARIAN PRETZEL 🍷  
Lakewood, Ohio  
cheddar fondue, crafted beer mustard, chives – 11 vg

DUCK FAT CHICKEN WINGS  
Kidron, Ohio  
soy chile jam, crumbled blue, celery cuttings – 15 gf\*

BLUE MUSSELS 🍷  
Prince Edward Island, Nova Scotia  
white wine, pico de gallo, garlic, shallot, grass fed  
butter, herb aioli, french baguette, crisp frites – 16 gf\*

🍷 Happy Hour Apps: only available at the bar

dietary key

v :: vegan    vg :: vegetarian    gf :: no gluten added

\* :: modification available, ask server

sandwiches

all served with kennebec kettle chips & house pickle

HOT IN CLE CHICKEN SAND 🆕  
Kidron, Ohio  
buttermilk brined ohio chicken, forage hot sauce,  
house slaw, house pickles, brioche bun – 16

CRISPY AMISH CHICKEN SAND  
Kidron, Ohio  
buttermilk brined ohio chicken, house slaw,  
spun local honey, brioche bun – 15

PULLED PORK SAND  
Dawson Farms, Delaware, Ohio  
braised pork shoulder, forage carolina bbq, living  
lettuce, pico de gallo, cheddar cheese, brioche bun – 15

FISH PO’BOY  
Ontario, Canada  
crispy lake erie walleye, house slaw, remoulade,  
brioche bun – 16

BEST BLT EVER  
Delaware, Ohio  
maple cured pork belly, great lakes growers living  
lettuce, beefsteak tomato, herb aiolo, italian bread – 15

We'd love to cater  
your next event!

Ask your server for a catering menu!

FORAGE  
public house

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tacos

pick any 3 tacos for \$15

GRILLED AMISH CHICKEN  
Kidron, Ohio  
chile crema, pico de gallo, white cheddar,  
roasted chiles and onions, cilantro

PORK CARNITAS  
Dawson Farms, Delaware, Ohio  
braised pork shoulder, house slaw, cle bbq,  
pickled red onion, cilantro

CRISPY WALLEYE  
Ontario, Canada  
crispy lake erie walleye, house slaw,  
lime crema, cilantro

VEGAN CAULIFLOWER  
Lakewood, Ohio  
crispy cauliflower, house slaw,  
sweet chile gastrique, cilantro – v, vg

CALI SHRIMP  
New Haven, Connecticut  
house slaw, pico de gallo, avocado,  
chile lime crema, cilantro

burger

choose a burger

served with beefsteak tomato, local lettuce, house pickle  
your choice of brioche or kaiser bun

OHIO BEEF BURGER\*^  
Ashland, Ohio — 13

IMPOSSIBLE BURGER  
Redwood City, California — 13 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  
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

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

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

LAKEWOOD CITIZEN SALAD  
Lakewood, Ohio  
organic wild arugula, dried cranberries, seasonal  
berries, roasted sunflower seeds, chèvre, apple cider  
vinaigrette – 14 v\*, vg, gf\*

BLUE KALE SALAD  
Lakewood, Ohio  
dinosaur kale, napa cabbage, fuji apples, toasted  
walnuts, raisins, buttermilk blue cheese, white  
balsamic vinaigrette – 14 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 – 14 v\*, vg, gf\*

add ons:  
grilled amish chicken breast – 6  
roasted black pearl salmon^ – 8  
grilled shrimp – 8  
dry aged new creation farm sirloin steak^ – 9

all day plates

SHRIMP LINGUINE  
New Haven, Connecticut  
blistered tomatoes, red peppers, zucchini, squash, alla  
rosa sauce – 26

CRISP AMISH CHICKEN N GRIDDLE  
Kidron, Ohio  
jalapeño corn pancakes, whipped honey butter,  
seasonal berry maple syrup – 20

HASH N CURE^  
Ashland, Ohio  
slow braised ohio beef brisket, kennebec potato  
hash, hillandale farm eggs, pommery aioli, green  
onion – 19 gf\*

BREAKFAST FOR DINNER^  
Lakewood, Ohio  
buttermilk fried amish chicken, house crafted  
buttermilk biscuits, toulouse sausage gravy,  
scrambled local farm eggs – 20

MUSHROOM LINGUINE  
Burbank, Ohio  
oyster mushrooms, garlic white wine sauce,  
blistered tomatoes, cannellini beans – 19 v, vg

VEGAN ‘CHICKEN’ N WAFFLES  
Burbank, Ohio  
killbuck valley mushrooms, scallion waffle,  
bourbon infused ohio maple syrup – 18 v, vg

ROASTED BLACK PEARL SALMON^  
Shetland Islands, Northern Scotland  
local vegetables, crispy baby yukon potato,  
emulsion verde – 24 gf\*

STEAK & FRITES^  
Ashland, Ohio  
certified ohio beef coulotte, forage potato frites,  
house crafted steak sauce – 28 gf\*

end 🌿

TAHITIAN VANILLA CRÈME BRÛLÉE  
seasonal berries – 11 vg, gf

CHEESECAKE MASCARPONE BAR  
seasonal berry gelée – 11 vg

FLOURLESS ESPRESSO TORTE  
seasonal berry gelée – 11 vg, gf

MITCHELL’S ICE CREAM  
seasonal berries – 7 v\*, vg, gf\*

^CONSUMING RAW OR UNDERCOOKED MEAT MAY INCREASE RISK OF  
FOODBORNE 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 reduction

**FORAGE MIMOSA** – 10  
wycliff brut, orange juice

**BLOOD ORANGE MIMOSA** – 10  
wycliff brut, blood orange purée

**HIBISCUS MIMOSA** – 10  
wycliff brut, hibiscus syrup

**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 oyster^ + 4

brunch features

**FPH BREAKFAST^**  
Lakewood, Ohio  
two eggs, bacon, sausage, potato hash, toast – 14 gf\*

**CRISP AMISH CHICKEN N GRIDDLE**  
Kidron, Ohio  
jalapeño corn pancakes, whipped honey butter, seasonal berry syrup – 20

**JALAPEÑO CORN PANCAKE STACK**  
Lakewood, Ohio  
whipped honey butter, seasonal berry syrup – 10 vg

**HASH N CURE^**  
Ashland, Ohio  
slow braised ohio beef brisket, kennebec potato hash, hillandale farm eggs, pommery aioli, green onion – 19 gf\*

**COUNTRY FRIED STEAK^**  
Ashland, Ohio  
buttermilk fried steak, house gravy, potato hash, sunny egg – 24

**BREAKFAST SAND^**  
Lakewood, Ohio  
sausage patty, yellow cheddar, tomatoes, living lettuce, sunny egg, spicy crema, potato hash, brioche bun – 16

**BISCUITS AND GRAVY^**  
Lakewood, Ohio  
house crafted buttermilk biscuits, toulouse sausage gravy, scrambled local farm eggs – 14

**OPEN FACED CRISPY CRISTO^**  
Kidron, Ohio  
french toast, buttermilk fried chicken, great lakes swiss cheese, fried local egg, berry compote – 16

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

cocktails

**BLACK WALNUT MANHATTAN** – 12  
w.l. weller special reserve, carpano antica sweet vermouth, black walnut bitters, orange peel

**EL DIABLO** – 11 🍷  
100% agave lunazul silver tequila, crème de cassis, freshly squeezed lime, grapefruit, ginger beer

**STRAWBERRY HIBISCUS CAIPIRINHA** – 13  
cachaça 51, hibiscus syrup, fresh-squeezed lime juice, simple syrup, strawberries

**PECAN OLD FASHIONED** – 13  
pecan infused larceny bourbon, black walnut bitters, expressed orange, amarena cherry syrup

**BLOOD SANGRIA** – 10 🍷  
blackberry brandy, burgundy wine reduction, three olives cherry vodka, citrus liqueur

🍷 Happy Hour Cocktails: only available at the bar

wine

RED

|                                                                          |              |
|--------------------------------------------------------------------------|--------------|
| <b>Substance Cabernet Sauvignon</b><br>Columbia Valley, Washington       | 14 / 56<br>v |
| <b>Vigilance Cabernet Sauvignon</b><br>Red Hills Lake County, California | 9 / 36<br>v  |
| <b>Luigi Bosca Malbec</b><br>Mendoza, Argentina                          | 13 / 52<br>v |
| <b>L’Orangeraiie Syrah</b><br>Langudoc-Roussillon, France                | 10 / 40      |
| <b>Fernández Gómez Crianza</b><br>Tempernillo Rioja, Spain               | 12 / 48<br>v |
| <b>La Crema Pinot Noir</b><br>Monterey, California                       | 11 / 44<br>v |
| <b>Playtime Red</b> 🍷<br>California                                      | 8 / 32<br>v  |

WHITE

|                                                                    |              |
|--------------------------------------------------------------------|--------------|
| <b>Lagaria Pinot Grigio</b><br>Venezie, Italy                      | 10 / 38<br>v |
| <b>Eve Chardonnay</b> 🍷<br>Washington State                        | 11 / 44<br>v |
| <b>Hermann J. Wiemer Riesling</b><br>Finger Lakes, New York        | 11 / 44<br>v |
| <b>Buehler Chardonnay</b><br>Russian River, California             | 10 / 40<br>v |
| <b>Horologist Sauvignon Blanc</b><br>Marlborough, New Zealand      | 9 / 36       |
| <b>Ferrari-Carano Sangiovese Rosé</b><br>Sonoma County, California | 10 / 40<br>v |
| <b>Marenco Strev Moscato d’Asti</b><br>Piedmont, Italy             | 9 / 36       |

SPARKLING

|                                                                  |         |
|------------------------------------------------------------------|---------|
| <b>Umberto Cavicchioli &amp; Figli Prosecco</b><br>Veneto, Italy | 10 / 40 |
| <b>La Marca Prosecco</b><br>Veneto, Italy                        | 12      |
| <b>G.H. Mumm Brut</b><br>Champagne, France                       | 56<br>v |

**LOCAL SPRITZ** – 11 🍷  
wycliff brut, select aperitiro, seltzer, orange wheel

**EFFEN MULE** – 11 🍷  
cucumber vodka, fresh lime juice, gosling’s ginger beer, mint

**ESPRESSO MARTINI** – 12  
italian espresso, tito’s vodka, black kite, simple syrup

**EMPRESS COLLINS**– 13  
empress gin, house-made limoncello, simple syrup, soda water

**PINEAPPLE SMASH** – 13  
santa teresa rum, pineapple juice, mint, lemon juice, ginger beer, agave nectar

beer

|                                                                           |
|---------------------------------------------------------------------------|
| <b>Fat Head’s Bumble Berry</b> 6<br>honey blueberry ale 5.3%              |
| <b>North Coast Scrimshaw</b> 7.5<br>pilsner 4.5%                          |
| <b>Three Floyds Gumballhead</b> 7<br>american pale ale 5.6%               |
| <b>BrewDog Elvis Juice</b> 6<br>grapefruit infused IPA 6.5%               |
| <b>Fat Head’s Head Hunter</b> 6<br>citrus & pineapple india pale ale 7.5% |
| <b>Jackie O’s Mystic Mama</b> 6<br>citrus india pale ale 7%               |
| <b>Founders All Day IPA</b> 6 🍷<br>session india pale ale 4.7%            |
| <b>Dortmunder Gold</b> 6 🍷<br>lager 5.8%                                  |
| <b>Bud Light</b> 4 🍷<br>lager 4.2%                                        |
| <b>Miller Lite</b> 4 🍷<br>lager 4.2%                                      |
| <b>Corona</b> 5<br>lager 4.6%                                             |

cider

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

seltzer

**White Claw** 5  
hard seltzer 5%

**High Noon** 5  
hard seltzer 5%

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.

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