



FORAGE

public house



start share

ROASTED TOMATO BISQUE
Cleveland, Ohio – 7 vg, gf

CRISPY CALAMARI
Ontario, Canada

house pepper blend, house remoulade, cilantro – 17

CLEVELAND NACHOS
Kidron, Ohio

russet potato chips, amish chicken, golden carolina bbq, roasted chiles and onions, cheddar fondue, pickled jalapeño, lime crema, green onions, pico de gallo – 16

CRISPY VEGAN CAULIFLOWER
Northeast Ohio

lime chile, ginger, scallions – 13 v, vg

BAVARIAN PRETZEL
Lakewood, Ohio

cheddar fondue, craft beer mustard, chives – 11 vg

DUCK FAT CHICKEN WINGS
Kidron, Ohio

soy chile jam, celery – 15 gf*

PEI MUSSELS
Lakewood, Ohio

mussel stew, braised tomato, leeks, charred ciabatta – 15

greens

SHAVED BRUSSELS SPROUTS
Green City Growers, Cleveland, Ohio

butternut squash, dried cranberries, pecans, manchego, agave cider vinaigrette – 14 vg, gf

PEAR + QUINOA
Rittman, Ohio

arugula, walnuts, dates, gorgonzola, honey balsamic – 14 vg, gf

FORAGE CAESAR
Lakewood, Ohio

romaine, crispy anchovies, cherry tomatoes, house croutons, pecorino romano, zest – 15

add-ons:

grilled amish chicken breast – 8
roasted black pearl salmon^ – 10
grilled shrimp – 8

sandwiches

all served with kennebec kettle chips & house pickle

HOT IN CLE CHICKEN SAND
Kidron, Ohio

amish buttermilk-brined chicken, forage hot sauce, house slaw, house pickles, brioche bun – 16

CRISPY CHICKEN SAND
Kidron, Ohio

amish buttermilk-brined chicken, house slaw, spun local honey, brioche bun – 16

BEST BLT EVER
Delaware, Ohio

maple-cured ohio pork belly, great lakes growers living lettuce, beefsteak tomato, herb aioli, italian bread – 16

dietary key

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

* :: modification available, ask server

tacos

pick any 3 tacos for \$16

GRILLED AMISH CHICKEN
Kidron, Ohio

chile crema, pico de gallo, white cheddar, roasted chiles and onions, cilantro

MAHI MAHI
Pacific Coast

house slaw, lime crema, cilantro

VEGAN CAULIFLOWER
Lakewood, Ohio

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 — 14 v, vg

choose add-ons

great lakes swiss, yellow cheddar,
white cheddar – 1
gorgonzola – 4
chèvre or feta – 3
vegan cheese sauce – 3
cheddar fondue – 3
hillandale farm egg*^ – 2
maple-cured ohio pork belly – 2
pickled red onion – 1
foraged & cultivated mushrooms – 4
avocado – 2
sautéed white onion – 1

and fries

FORAGE POTATO FRITES
Idaho

hand-cut, house ketchup – 5 v, vg
fresh garlic, fine herbs, aioli + 2
pasture farm egg*^ + 2
white truffle oil + 2

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

all day plates

FPH TRIPLE MAC
Lakewood, Ohio

holland smoked gouda, cheddar, cavatappi, bread
crumble – 22 vg
bacon + 4
grilled amish chicken breast + 8
fried chicken + 8
hot fried chicken + 8
grilled shrimp + 6
roasted black pearl salmon^ + 10

CHICKEN N WAFFLES

Burbank, Ohio

amish buttermilk-brined chicken, vegan waffle, hot
honey, bourbon-infused ohio maple syrup – 20
make it vegan with killbuck valley mushrooms

ROASTED BLACK PEARL SALMON^
Shetland Islands, Northern Scotland

creamy braised beans, pickled lemon, green sauce,
brussels sprouts – 26 gf*

BEEF WELLINGTON PIEROGIES

Parma, Ohio from Rudy's

stuffed with foraged killbuck valley oyster mushroom,
caramelized onion, braised beef, demi-glace; spinach,
horseradish crème – 26

BRAISED SHORT RIB
New Wilmington, Ohio

potato purée, baby carrots, sage-infused oil, jus, fried
fennel – 32 gf

HASH N CURE^
Ashland, Ohio

slow-braised ohio beef brisket, kennebec potato
hash, hillandale farm eggs, pommery aioli, green
onion – 20 gf*

VEGAN CURRY LINGUINE
Cleveland, Ohio

tofu, chickpeas, baby carrots, jalapeño, cilantro,
linguine – 20 vg, v

end

TAHITIAN VANILLA CRÈME BRÛLÉE
seasonal berries – 11 vg, gf

MASCARPONE CHEESECAKE BAR
seasonal berry gelée – 11 vg

SEASONAL BREAD PUDDING

mitchell's ice cream, house whipped cream – 14 vg

JOIN US FOR
Happy Hour!

Specials Monday through Friday 3pm - 6pm

**SELECT APPS
DOMESTICS
SELECT HOUSE WINE
SELECT COCKTAILS**

Only available at the bar.

Saturday & Sunday

Brunch

AVAILABLE 11AM - 4PM

brunch libations

AGAVE TEQUILA SUNRISE – 11

lunazul tequila, freshly squeezed orange juice, pomegranate reduction

FORAGE MIMOSA – 10

wycliff brut, orange juice

BLOOD ORANGE MIMOSA – 11

wycliff brut, blood orange purée

HIBISCUS MIMOSA – 11

wycliff brut, hibiscus syrup

BLOODY MARY – 11

celery, olives, lime

add maple-cured ohio pork belly + 2

add gorgonzola + 4

add lake erie creamery feta + 3

add oyster^ + 4

brunch features

FPH BREAKFAST^

Lakewood, Ohio

*two eggs, bacon, sausage, potato hash, toast – 16 gf**

CRISP AMISH CHICKEN N GRIDDLE

Kidron, Ohio

jalapeño corn pancakes, whipped honey butter, seasonal berry syrup – 22

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 – 20 gf**

BREAKFAST SAND^

Lakewood, Ohio

bacon, yellow cheddar, arugula, fluffy eggs, spicy crema, potato hash, croissant – 16

OPEN-FACED CRISPY CRISTO^

Kidron, Ohio

french toast, amish buttermilk-brined chicken, great lakes swiss cheese, fried local egg, berry compote – 16

BREAKFAST BURRITO^

Lakewood, Ohio

scrambled eggs, bacon, breakfast sausage, smoked gouda fondue, pico de gallo, avocado, breakfast potatoes – 15

BISCUITS AND GRAVY^

Lakewood, Ohio

house-crafted buttermilk biscuits, toulouse sausage gravy, scrambled local farm eggs – 14

add amish buttermilk-brined chicken + 8

sides

POTATO HASH — 4

ITALIAN LOAF TOAST

with SPUN HONEY BUTTER – 3

SEASONAL FRUIT - 5

TWO EGGS YOUR WAY^ – 4

MAPLE-CURED OHIO 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, freshly 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

PEAR OF FLOWERS – 12

pear vodka, elderflower liqueur, champagne

EFFEN MULE – 11

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

ESPRESSO MARTINI – 12

italian espresso, tito's vodka, black kite, simple syrup

PINEAPPLE SMASH – 13

bacardi ocho, pineapple juice, mint, lemon juice, ginger beer, agave nectar

BEE'S KNEES – 13

vim & petal gin steeped in chamomile tea, honey, lemon juice

wine

RED

Substance Cabernet Sauvignon 14 / 56
Columbia Valley, Washington v

Catena Malbec 13 / 52
Mendoza, Argentina v

Le Charmel Pinot Noir 11 / 44
Pays d'Oc - Languedoc, France v

Columbia, Red 9 / 36
Columbia Valley, Washington v

Forage Cabernet Sauvignon 10 / 40

WHITE

Wente Chardonnay 10 / 40
Central Coast, California v

Dr. Loosen Riesling 11 / 44
Mosel, Germany v

Buehler Chardonnay 10 / 40
Russian River, California v

Matua Sauvignon Blanc 9 / 36
Marlborough, New Zealand

Forage Pinot Grigio 10 / 40

Forage Rosé 10 / 40

SPARKLING

Umberto Cavicchioli & Figli Prosecco 10 / 40
Veneto, Italy

La Marca Prosecco 12
Veneto, Italy

G.H. Mumm Brut 56
Champagne, France v

beer

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

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 6
session india pale ale 4.7%

Dortmunder Gold 6
lager 5.8%

Bud Light 4
lager 4.2%

Miller Lite 4
lager 4.2%

Corona 5
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%



Our beer, wines, and cocktails are subject to change.
Ask your server about our seasonal drink menu!

FORAGE PUBLIC HOUSE

Catering

Hosting a meeting or having a party? Let us do the cooking.
Ask your server for a catering menu today.

foragepublichouse