### **APPETIZERS**

### HUMMUS WITH FRESH PITA & SEASONAL VEGETABLES

roasted garlic and lemon hummus, celery, carrots, sweet peppers - 35

### **CHARCUTERIE BOARD**

chef's selection of fine meats and cheeses, crackers, toast points, seasonal jam, pickles, olives - 60

### FORAGE CRISPY CAULIFLOWER

chili-lime and scallion relish, ginger - 50

### BLACK TRUFFLE MEATBALLS WITH RED SAUCE

veal, beef, pork, shaved parmesan, torn basil, house-made red sauce - 60

#### **CHICKEN YAKITORI**

pineapple teriyaki glaze, scallion, ginger - 50

#### **DUCK FAT BRAISED CHICKEN WINGS**

regular or boneless; choice of soy chili jam, Forage Hot, or hot honey glaze - **65** 

### **CLEVELAND NACHOS**

russet potato chips, golden barbecue, cheddar fondue, pickled jalapeños, chililime crema, scallions, pico de gallo - **35** 

### **BAVARIAN PRETZEL BITES**

cheddar fondue, Bertman Mustard Dip, chives - 35

### **TACOS**

### **TACO BAR (20 TACOS)**

choice of adobo chicken or braised beef; house slaw, pico de gallo, chili-lime crema, white cheddar, Forage Hot Sauce, guacamole, flour tortillas - 70

## ENTRÉES

#### **FORAGE CHICKEN & WAFFLES**

buttermilk-brined chicken thighs, fresh baked waffles, bourbon maple syrup, hot honey glaze, whipped butter - 90 \*vegan option available

#### SMOKY VERLASSO SALMON

pan-seared blackened salmon with Lemon Beurre Blanc, fingerling potatoes - 120

### **FORAGE MAC & CHEESE**

crispy bacon, smoked gouda, sharp cheddar, chives, toasted bread crumbs, cavatappi pasta - 85 \*vegan option available

### **MARINATED CHICKEN BREASTS**

grilled Amish chicken breasts, rosemary rice pilaf, supreme sauce - 100

### **BRAISED SHORT RIBS**

black angus beef, veal demi glace, roasted garlic mashed potatoes - 150

### VEGETABLES

#### CHARRED BROCCOLINI

citrus butter, fresh cracked pepper, shaved shallots - 35

### **OVEN-ROASTED ASPARAGUS**

extra virgin olive oil, lemon zest, pancetta - 35

### **CRISPY POTATOES**

baby Yukon potatoes, house rub, butter - 35

### **CRISPY VEGAN MUSHROOMS**

Killbuck Valley oyster mushrooms, chili oil, scallions - 35

### **GRILLED MIXED VEGETABLES**

seasonal squash, zucchini, red onions, bell peppers, fresh herbs, zest - 35

### **GREENS**

### **PUBLIC HOUSE SALAD**

spring mix, sliced cherry tomatoes, English cucumber, red wine & roasted shallot vinaigrette - 30

### **HOLIDAY BEET & ARUGULA**

baby arugula, seasonal beets, candied walnuts, sweet potato crouton, cranberry dressing - 45

#### CAESAR

romaine hearts, traditional dressing, parmesan crisp, pancetta, grated parmesan, toasted bread crumb - 40

### DESSERT

#### SEASONAL OPTIONS

please ask our team for today's selection



### **READY TO ORDER?**

**CONTACT OUR TEAM** 



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# FORAGE public house



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**CATERING MENU** 

