

SATURDAY & SUNDAY BRUNCH

Available weekends 11am - 4pm



BRUNCH FEATURES

FPH BREAKFAST^

two cage free eggs, breakfast sausage, maple-cured Ohio bacon, potato hash, toast – 14 gf*

HASH N' CURE^

slow-braised Ohio beef brisket, Yukon Gold potato hash, two cage free eggs, whole-grain mustard aioli, scallions – 20 gf*

WILD BERRY FRENCH TOAST

berry, candied walnuts, cinnamon whipped cream, powdered sugar – 13 vg

BREAKFAST BURRITO

scrambled eggs, maple-cured Ohio bacon, breakfast sausage, cheddar fondue, chili-lime crème, pico de gallo, sliced avocado, Yukon potato hash – 14

CHICKEN N' WAFFLE

hot honey, bourbon-infused Ohio maple syrup, scallions – 19 v*

*vegan option available

PANCAKE STACK

butter, syrup – 12 vg

CLE CHICKEN SANDWICH

choice of grilled, crispy, or hot; house slaw, bread & butter pickles, toasted brioche – 16 gf*

THE AVO TOAST^

ricotta avocado mousse, two cage free eggs, cherry tomatoes, shaved red onion, grated parmesan, Lettuce Tree Farms micro radish – 12 vg*

HUEVOS RANCHEROS

crispy chorizo crumbles, cheddar fondue, pico de gallo, cage free eggs, chili-lime crème, cilantro, over Yukon potato hash – 15 vg*

BISCUITS N' COUNTRY GRAVY^

crafted buttermilk biscuits, country style sausage gravy, two cage free eggs, scallions – 13

crispy Amish buttermilk-brined chicken + 6

SIMPLY IMPOSSIBURGER

plant-based patty, spring mix, vine-ripe tomato, kaiser bun, pickle spear – 16 vg, v, gf*

OHIO BEEF BURGER

Piedmontese beef patty, spring mix, vine-ripe tomato, pickle spear, toasted brioche bun – 18 gf*

BEST BLT EVER

maple-cured Ohio bacon, Green City Growers living lettuce, vine-ripe tomatoes, herb aioli, Italian loaf – 15 gf*
two sunny-side eggs + 5

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT OUR TEAM TO ANY ALLERGIES.

JULY 2024

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BRUNCH TACOS

pick any 3 tacos for 12

GRILLED ADOBO CHICKEN THIGH

pico de gallo, white cheddar, chili-lime crème, cilantro

CHILI BRAISED BEEF

pico de gallo, white cheddar, chili-lime crème, cilantro – v

VEGAN CAULIFLOWER

lightly battered & fried florets, sweet chili gastrique, house slaw, cilantro – vg, v

BBQ PULLED PORK

house slaw, pico de gallo, cilantro

taco add-ons:

white cheddar – .50 ea

avocado – .75 ea

pickled jalapeño – .25 ea

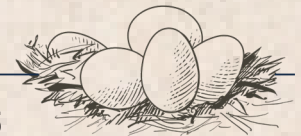
JOIN US FOR HAPPY HOUR!

Specials Monday through Friday 3pm - 6pm

SELECT APPS
DOMESTIC BEER
SELECT HOUSE WINE
SELECT COCKTAILS

Only available at the bar.

SIDES



YUKON POTATO HASH – 5

ITALIAN LOAF TOAST *with* HONEY BUTTER – 3

SEASONAL FRUIT – 4

TWO CAGE-FREE EGGS[^] – 5

MAPLE-CURED OHIO BACON (3) – 5

BREAKFAST SAUSAGE (3) – 5

BUTTERMILK BISCUITS (2) – 4

SAUSAGE GRAVY – 5

CATERING & EVENTS

Throwing a party? Hosting a luncheon?
Let us do the cooking so you can enjoy.

Ask your server about our catering
menu &
private event space today!



@FORAGEPUBLICHOUSE

Follow us on social media to stay
updated on menu specials, events,
giveaways, and more!

FORAGEPUBLICHOUSE.COM

VEGAN THURSDAYS

Join us each and every Thursday
evening for our exclusive chef-curated
vegan special.

Menu varies, subject to availability.

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