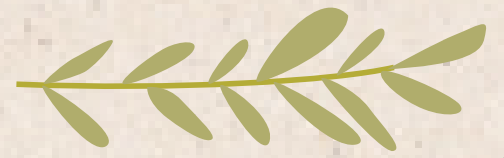




# FORAGE

public house



## STARTERS & SHAREABLES

### FRENCH ONION SOUP

caramelized onions, beef bone broth, house crouté, gruyère cheese, chives, sweet vermouth – 9 gf\*

### SWEET & SPICY CALAMARI

carmelized onion, peppercorn aioli, chili oil, sweet drop peppers, scallions – 14

### CLEVELAND NACHOS

russet potato chips, cheddar fondue, pico de gallo, pickled jalapeños, green onion, topped with golden barbecue sauce & chili-lime crème – 12 vg  
pulled pork + 4  
amish chicken + 6  
chili braised beef + 7

### CRISPY VEGAN CAULIFLOWER

sweet chili-ginger, lime, scallions – 12 vg, v

### BAVARIAN PRETZEL

cheddar fondue, Bertman beer mustard, chives – 9 vg

### DUCK FAT CHICKEN WINGS

soy chili jam, toasted sesame seeds, cilantro (8) – 14

### FORAGE FRITES

fresh cut, house ketchup – 5 vg, v  
fresh garlic, herbs, & aioli + 2  
cage-free egg^ + 2  
white truffle & parmesan + 3

## GREENS



### PUBLIC HOUSE SALAD

spring mix, cherry tomatoes, English cucumbers, red wine & roasted shallot vinaigrette – 9 vg, v, gf

### CAESAR SALAD

romaine hearts, traditional caesar dressing, parmesan crisps, bacon, shaved parmesan – 12 gf\*

### BEET & ARUGULA

arugula, red beets, candied walnuts, sweet potato chips, cranberry dressing – 14 gf\*, vg

### DINOSAUR KALE SALAD

tuscan kale, quinoa, roasted sunflower seeds, tart dried cherries, ricotta salata, honey-balsamic vinaigrette – 14 gf, v, vg\*

#### salad add-ons:

marinated amish chicken breast + 6  
fried chicken + 6  
sautéed shrimp + 7  
pan-seared salmon^ + 10

## 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

### OLD BAY MARINATED SHRIMP

house slaw, pico de gallo, chili-lime crème, cilantro

### 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

## HANDHELDS

all handhelds come with pickle spear and house made kettle chips

### CLE CHICKEN SANDWICH

choice of grilled, crispy, or Hot in Cle; house slaw, bread & butter pickles, toasted brioche – 16

### BEST BLT EVER

maple-cured Ohio bacon, Green City Growers living lettuce, vine-ripe tomatoes, herb aioli, Italian loaf – 15  
add amish chicken + 6

### OHIO BEEF BURGER^

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

### SIMPLY IMPOSSIBURGER

plant-based patty, spring mix, vine-ripe tomato, kaiser bun – 16 vg, v ^

#### handheld add-ons:

Great Lakes swiss, yellow cheddar, white cheddar – 1  
gruyère – 1.5  
raw onion – 1  
sautéed white onion – 1.5  
sautéed foraged mushrooms – 2  
crispy fried foraged mushrooms – 2.5  
cheddar fondue – 1.5  
avocado – 2  
cage-free eggs^ – 2  
maple-cured Ohio bacon – 2.5  
pickled jalapeños – 1



## ENTRÉES

### CHICKEN N' WAFFLE

buttermilk-brined chicken thigh, waffle, hot honey, bourbon-infused syrup, scallions – 19  
also available vegan style

### FORAGE TRIPLE MAC & CHEESE

smoked gouda, extra sharp cheddar, white cheddar, cavatappi, chives – 16 vg, v\*  
also available vegan style

#### add-ons:

maple-cured Ohio bacon + 4  
marinated amish chicken breast + 6  
fried chicken + 6  
pan-seared salmon^ + 10

### BLACKENED VERLASSO FARM SALMON

charred baby carrots, roasted Yukon Gold potatoes, red pepper beurre blanc, chives – 26 gf

## ENTRÉES AVAILABLE AFTER 4PM

### PAN ROASTED AMISH CHICKEN

country-style mashed Yukon potatoes, asparagus, peppercorn pan gravy – 20 gf

### BEEF WELLINGTON PIEROGIES

stuffed with braised short rib & Killbuck Valley oyster mushrooms, caramelized onions, veal demi-glace, wilted spinach, horseradish crème – 18

### BUTTERNUT SQUASH RAVIOLI IN SAUSAGE SAGE CREAM SAUCE

roasted butternut squash filled ravioli, sausage sage cream sauce, roasted seasonal squash, sautéed spinach, micro green blend – 24

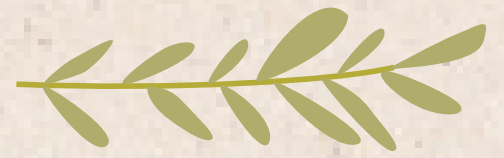
### BRAISED SHORT RIB & MUSHROOM RISOTTO

foraged wild mushroom and asparagus risotto, red wine demi-glace, micro greens – 28 gf



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## ALL-DAY DRINKS

### COKE PRODUCTS

Coke, Diet Coke, Sprite, Ginger Beer, Orange, Lemonade, Ginger Ale – 3

### COFFEE & ESPRESSO – 3

### HOT & ICED TEA – 3

## BOTTLES & CANS

### HEAD HUNTER

Fat Heads Brewing  
West Coast IPA 7.5% – 6

### BUMBLEBERRY

Fat Heads Brewing  
Honey & Blueberry Ale 5.3% – 6

### DORTMUNDER GOLD

Great Lakes  
Lager 5.8% – 6

### COORS

Coors Light  
Lager 4.2% – 4

### ELVIS JUICE

BrewDog  
IPA 6.5% – 6

### BLACK WIDOW

Original Sin  
Blackberry Cider 6.0% – 6

### HIGH NOON

Assorted Flavors  
Vodka Seltzer – 4.5% – 5

### NON-ALCOHOLIC

### SPECIAL EFFECTS IPA

Brooklyn Brewery  
Non-alcoholic – 6

### ELVIS AF

BrewDog  
Non-alcoholic – 6



## COCKTAILS



### EL DIABLO

100% Agave Lunazul blanco tequila, blackberry liqueur, lime juice, grapefruit juice, jalapeno simple syrup, ginger beer – 10

### ESPRESSO MARTINI

Tito's vodka, freshly-brewed Italian espresso, King & Dane coffee liqueur, simple syrup – 11

### SPICY PASSION MARGARITA

100% Agave Lunazul blanco tequila, orange liqueur, lime juice, jalapeno simple syrup – 10

### EFFEN MULE

Effen cucumber vodka, lime juice, ginger beer – 9

### LAKEWOOD'S BEST SANGRIA

Red wine reduction, orange liqueur, cherry vodka, blackberry liqueur, blood orange juice – 9

### LOCAL SPRITZ

Aperol, champagne, sparkling water – 9

### STRAWBERRY HIBISCUS CAIPIRINHA

Cachaca 51 rum, house-made strawberry & hibiscus syrup, lime juice – 10

### FORAGE FIZZ

Cucumber & basil-infused Vim & Petal gin, lemon juice, simple syrup, sparkling water – 10

### PECAN OLD FASHIONED

Toasted pecan-infused Old Forester bourbon, sugar cube, Angostura bitters – 10

### AMARO BLVD.

Elijah Craig rye bourbon, Amaro Nonino Italian bitter liqueur, sweet vermouth – 11

### BEE'S KNEES

Chamomile-infused Vim & Petal gin, honey simple syrup, lemon juice – 10

### PEAR OF FLOWERS

Absolut Pears vodka, elderflower liqueur, champagne – 10

## WINES



### REDS

### FORAGE CABERNET

California – 8/30

### BONANZA CABERNET

California – 10/38

### DE LOACH PINOT NOIR

California – 8/30

### CLINE ZINFANDEL

California – 9/34

### HAHN RED BLEND

California – 9/34

### WHITES

### FORAGE PINOT GRIGIO

California – 8/30

### HAHN CHARDONNAY

California – 8/30

### DE LOACH CHARDONNAY

California – 10/38

### MATUA SAUVIGNON BLANC

New Zealand – 8/30

### WHITEHAVEN SAUV. BLANC

New Zealand – 10/38

### DR. LOOSEN RIESLING

Germany – 9/34

### SPARKLING

### LA MARCA PROSECCO

Treviso, Italy – 10/38

## CHECK OUT ALL OF OUR MENUS

Explore our menus for all occasions: Kids, Happy Hour, Weekend Brunch, and Catering. From farm-to-table freshness to delightful options for the whole family, every dish is crafted with care. Taste the difference here at Forage Public House!



SCAN ME TO VIEW  
ALL OUR MENUS

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



## 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

JOIN US FOR

## HAPPY HOUR!

Specials Monday through Friday 2pm - 6pm

SELECT APPS, BEER, WINE,  
AND COCKTAILS