

# foraged.

## a hyper-seasonal eatery

est. 2017

welcome to foraged! we celebrate maryland with the best local and seasonal ingredients. our commitment to scratch-made cuisine shines from our bread to desserts. our menu is designed around the concept of shared dining. we believe that appetizers and entrees should have died in the 90s... all of our plates are perfectly portioned to encourage sharing among friends and family. this communal approach allows you to explore the diverse flavors of each season, creating a unique experience savoring a variety of dishes—whether you create your own multi-course menu a la carte or allow us to guide you through the season with our 5-course tasting menu.

-chef chris amendola

### pig parts

please allow a few extra minutes for us to prepare your pig parts in order to ensure perfection. all pig parts are served with seasonal house-made pickles and sauce gribiche.

∞ kool ranch pig ears	13.	∞ cheek	14.
crispy fried ears, kool ranch powder		all meat with little fat	
∞ pork belly	15.	∞ tongue	13.
you know this one		all meat with a little fat	
∞ chin	12.	∞ lardo	10.
crispy skin, little meat, little fat		salt cured fat back	
∞ jowl	16.	∞ porchetta di testa	12.
like belly but better		pig head terrine	
∞ pig heart jerky	10.	∞ snout	14.
marinated and dried		crispy skin, good amount of meat/fat	
∞ socket	13.		
crispy skin, good chunk of meat, little fa			

### dining options

restaurant week 3-course  
prix fixe menu 55.  
your choice  
add wine pairings 25.

sample menu, menu subject to change based on availability from our farmers and foragers

first course

- v. ∞ drew's famous sourdough focaccia, house-made ricotta, peach chutney, cocoa nibs 13.
- v. ∞ franklin co-op stuffed squash blossoms, tempura fried, house-made herb ricotta, basil aioli
- v. ∞ franklin co-op heirloom tomato salad, herb crème fraîche, apricot, mint, basil pistou
- v. ∞ franklin co-op leaf lettuce salad, spring vegetables, herb goat cheese, lemon vinaigrette
- v. ∞ sobo fun guy mushroom stew, house-made ricotta, poached egg, fines herbes, pine nut
- v. ∞ sobo fun guy md style "crab cake", lion's mane mushroom, remoulade
- ∞ roasted sapidus farms happy oyster, asparagus bacon butter, lemon, vermouth, breadcrumbs

second course

- v. ∞ migrash farm grains risotto, haricot vert, zucchini, parmesan
- v. ∞ mushroom ravioli, house-made ricotta, mushroom, onion, english peas
- ∞ wild chesapeake bay scallops, braised kohlrabi, squash blossoms, lardons, scallion cream
- ∞ maryland blue catfish, braised fennel, charred shallot, english peas
- ∞ redemption spring chicken leg, blistered cherry tomato, haricot vert, garlic scapes, chicken jus
- ∞ rettland farms pork loin, charred vegetable medley, blueberry mustarda, pork jus
- ∞ roseda beef coulotte, creamed corn, garlic scapes, crispy jowl, beef jus

we add 5% to all checks for a tip out to the kitchen and 20% gratuity to parties of 6 or more  
please make service team aware of any allergies. we will try our best to avoid cross-contamination  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
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