

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** 12. ∞ **tongue** 12.
crispy fried ears, kool ranch powder all meat with a little fat
- ∞ **belly** 13. ∞ **kidney handpie** 12.
you know this one a play on the english traditional
- ∞ **snout** 14. ∞ **chin** 11.
crispy skin, good amount of meat/fat crispy skin, little meat, little fat
- ∞ **pig heart jerky** 9. ∞ **cheek** 14.
marinated and dried all meat with little fat
- ∞ **smoked spare ribs** 14. ∞ **socket** 10.
mustard glaze crispy skin, good chunk of meat, little fat
- ∞ **jowl** 14.
like belly but better

behind the plate:

roseda farms

in the rolling hills of monkton, maryland, ed burchell has been raising black angus beef on his farm since 1986. through sustainable farming, proper feed and attention, roseda farms raises superior cattle with no hormones or antibiotics.

dining options

v = vegetarian

- 3-course prix fixe menu 45. menu subject to change due to seasonal availability of ingredients
- your choice add wine pairings 25.
- 5-course prix fixe menu 80. chef's choice add wine pairings 55.

v. ∞ **drew's famous sourdough focaccia**, cherry gastrique, housemade ricotta 13.

first course

- v. ∞ **fried franklin sustainable co-op squash blossoms**, herb ricotta, basil aioli
- v. ∞ **franklin sustainable co-op tomato salad**, black raspberry vinaigrette, goat feta, basil
- v. ∞ **franklin sustainable co-op cucumber and cherry tomato salad**, lime vinaigrette, croutons, basil
- ∞ **tagliatelle pasta**, cherry tomato, bacon, garlic scape pesto, parmesan
- v. ∞ **green tomato and cucumber gazpacho**, brown butter croutons, garlic yogurt, cured lemon
- v. ∞ **mushroom stew**, house made ricotta, poached egg, fines herbes, pine nut
- v. ∞ **md style "crab cake"**, lion's mane mushroom, remoulade
- ∞ **roasted sapidus farms happy oyster**, herb green garlic lemon butter, herb bread crumbs
- ∞ **rettland farms pork belly**, buttermilk pancakes, blueberry preserves, maple, quail egg

second course

- v. ∞ **migrash farm heirloom grains risotto**, snow peas, mushrooms, parmesan
- ∞ **wild chesapeake bay scallops**, charred scallion puree, english peas, bacon, smoked onion
- ∞ **redemption springs farm chicken breast**, fava beans, zucchini, roasted tomato, chicken jus
- ∞ **wild md fluke**, summer squash, roasted tomato, caper lemon beurre blanc
- ∞ **elysian farms roast lamb leg**, snow peas, english peas, carrot puree, lamb jus
- ∞ **roseda farms beef coulotte**, green beans, charred scallion, scallion cream, 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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