

# foraged.

a hyper-seasonal eatery



est. 2017



## provisions

### pig parts

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

- kool ranch pig ears 12. - chin 11. - tongue 12. - snout 14. - jowl 14. - belly 13.
- socket 10. - cured back fat 7.

- v. ↪ drew's sourdough focaccia, house made ricotta, marinated cherry tomatoes 12.
- v. ↪ stuffed squash blossoms, house made herbed ricotta, basil aioli 10.

## Restaurant Week Sample menu - pick one from each section below

- v. ↪ heirloom tomato salad, sweet cherries, bacon vinaigrette, herb goat cheese, basil
- v. ↪ leaf lettuce salad, seasonal vegetables, herb goat cheese, lemon vinaigrette
- v. ↪ cucumber salad, cherry tomatoes, toasted focaccia, basil, garlic scape pistou
- v. ↪ roasted summer squash, herb ricotta cheese, cherry tomatoes, garlic scape
- v. ↪ mushroom stew, house ricotta, poached egg, fines herb, pine nut
- v. ↪ md style "crab cake", lions mane mushrooms, remoulade
- ↪ cornmeal fried happy oysters, garlic scape purée, bacon jam

- v. ↪ heirloom grains risotto, green garlic, english pea, mushrooms, parmesan
- ↪ roasted scallops, green tomato, garlic scape and dandelion pistou
- ↪ wild MD catfish, garlic scape, oysters, green beans, bamboo shoots, bacon
- ↪ chicken breast, broccoli raab, tomato puree, lemon arugula, chicken jus
- ↪ brasied lamb neck, english peas, mushrooms, garlic scape, lamb jus
- ↪ smoked short rib, fava beans, stewed cherry tomatoes, zucchini, beef jus
- ↪ cocoa compassion chocolate pot de creme, cocoa nib and hazelnut crumble
- ↪ sourdough cinnamon roll, smoked cream cheese frosting, hazelnut crumble, caramel
- ↪ lemon tart, graham crumble, blueberry sauce, whipped cream
- ↪ brown butter cake, cherry compote, vanilla ice cream



**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.

chef/owner: chris amendola ↪ www.foragedeatery.com ↪ 1709 N. Charles St. | baltimore, md 21201