

foraged.

a hyper-seasonal eatery

est. 2017



- ↪ drew's world famous sourdough focaccia, whipped tallow, marinated radish 7.
- ↪ kool ranch pig ears, house pickles, sauce gribiche 11.
- v. ↪ house made ricotta, pumpkin puree, hazelnuts, apple, toasted focaccia 14.
- ↪ cornmeal fried happy oysters, sauce remoulade 15.

- v. ↪ roasted beet salad, apple, arugula, herb goat, lemon vinaigrette, walnuts
- v. ↪ mushroom stew, house ricotta, poached egg, fines herb, pine nut
- v. ↪ md style "crab cake", lions mane mushrooms, remoulade
- ↪ beef liver mousse, carmelized onion jam, micro herbs, mustard
- v. ↪ heirloom grains risotto, mushrooms, cauliflower, parmesean
- ↪ roasted scallops, fall squash puree, roasted fennel, apple, walnuts
- ↪ monkfish, preserved tomatoes, oysters, poix, potatoes, bacon
- ↪ duck breast, bean ragu, celery root, carrots, onion, duck jus, bacon
- ↪ braised oxtail stew, poix, potatoes, lions mane mushrooms, toasted focaccia
- ↪ braised beef cheek, creamed cabbage, mushrooms, bacon , beef jus
- ↪ beef tenderloin, last spring's asparagus, hollindaise, lions mane, beef jus

- ↪ chocolate pot de creme, cocoa nib and hazelnut crumble
- ↪ sweet potato cake, trifoliate orange cream cheese frosting, toasted walnuts
- ↪ fall spiced cheesecake, apple compote, whipped cream
- ↪ shortcake, last spring's strawberries, basil, whipped cream
- ↪ selection of ice creams



we add 5% to all checks for a tip out to the kitchen

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. v = vegetarian

chef/owner: chris amendola ↪ www.foragedeatery.com ↪ 1709 N. Charles St. | baltimore, md 21211