

foraged.

a hyper-seasonal eatery

est 2017

20th anniversary restaurant week
sample menu

45\$ with optional 25\$ wine pairing

first course

∞ wine pairing for first course:

sauvignon blanc fournier, loire valley, france 2023

∞ **beet salad-v**

pea shoot, fall spice yogurt, toasted hazelnut, lemon vinaigrette

∞ **mushroom toast-v**

mushroom ragu, arugula pistou, blue door focaccia

∞ **franklin coop purple potato vichyssoise**

crispy pork, fried potato, leek oil

second course

∞ wine pairing for second course choice of:

white garnacha artazu, goros, navarra spain 2021

rev 9th edition old westminster winery, mt. airy md

∞ **house-made pasta-v**

stewed preserved tomato, mushrooms, parmesan

∞ **fried wild maryland blue catfish**

hominy polenta, brussel sprouts, lardon

∞ **braised lamb neck**

glazed carrots, carrot puree, carrot butter

dessert

∞ wine pairing for first course:

solera batch #5 fournier, old westminster winery, mt. airy md

∞ **millionaire shortbread**

honey caramel, cocoa compassion chocolate ganache

∞ **preserved blueberry coffee cake**

oat streusel, whipped cream

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 || 5

dessert wine

- ↪ **sauternes**, chateau guiraud, petit guiraud, bordeaux, fra
botrytis wine, rich, floral, honey, butterscotch. 3oz/375ml 15./60.

digestifs

- ↪ **forthave génépi**, ny 14.
aromatized white wine, delicate, floral, no bitterness
- ↪ **bonal gentiane-quina aperitif**, fra 9.
fortified mistelle, herbal, mild bitterness
- ↪ **mcclintock coffee liqueur**, md 10.
cold brew, chocolate, cinnamon, walnut, light bitterness
- ↪ **faccia bruto fernet pianta**, ny 13.
peppermint, aloe, saffron, mild bitterness
- ↪ **high wire southern amaro**, sc 11.
root beer, black tea, orange, mild bitterness
*pairs well with chocolate
- ↪ **tempus fugit gran classico bitter**, ca 11.
orange, rhubarb, vanilla, mild/medium bitterness
- ↪ **forthave marseille amaro**, ny 16.
cinnamon, eucalyptus, honey, medium/high bitterness
- ↪ **capitoline tiber red aperitivo**, dc 10.
orange, ginger, rhubarb, gentian, high bitterness
- ↪ **faccia bruto amaro alpino**, ny 16.
alpine, spruce, brown sugar, high bitterness

spirits

- ↪ **compass box orchard house scotch**, sco 17.
- ↪ **stellum spirits cask strength rye**, ky 23.
- ↪ **chapman's apple brandy**, dc 15.

we add 5% to all checks for a tip out to the kitchen and 20% gratuity to parties of 6 or more

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