

Start • Share • Snack

Daily Pickles — *Northeast, Ohio* — 5 V, VG, GF
locally grown and foraged vegetables

Roasted Tomato Bisque — 5 VG, GF

Daily Oysters On The Half Shell — *regional* — PQ GF
served with chile cocktail, cider mignonette, fresh lemon

Devils On Horseback — *Lakewood, Ohio* — 9 GF
house crafted chorizo, house maple syrup cured pork belly, medjool dates, emulsion verde, sriracha, mirco greens, garlic chives

Bavarian Pretzel Sticks — 8 VG
quadrello di buffalo taleggio fondue, crafted beer mustard, garlic chives

Pommes Frites — *Idaho* — 7 VG, GF
garlic, rosemary, aioli
add pasture farm egg + 2
add white truffle oil + 2

Poutine — *Idaho* — 10
crisp potatoes, house stock gravy, lake erie creamery cheese curds
add pasture farm egg + 2

Duck Fat Chicken Wings Confit — *Kidron, Ohio* — 12 GF
celery cuttings, choice of topping:
- soy chile jam, crumbled blue cheese
- TOB bbq sauce, sesame
- habanero jerk, cilantro

Stuffed Pasture Raised Eggs — *Killbuck, Ohio* — 9 VG, GF
white wine grained mustard, loads of herbs, micro radish

Sesame Crusted Calamari
— *Point Judith, Rhode Island* — 13
wasabi honey, apricot infused chile gastrique, green onion

Vegan Mac n Cheese — 11 V, VG
roasted shallots, cashew cream sauce, fine herb crust

Roasted Canadian Cove Mussels
— *Prince Edward Island, Nova Scotia, Canada* — 12 GF
upland brewing wheat ale beurre monte, crispy idaho potatoes, maytag blue cheese, tomatoes



Cheese • Meat • Antipasto

Daily Charcuterie Board — *Cleveland, Ohio* — 13 GF*
chefs whim, pickles, crafted condiments,
blackbird baking co. baguette

Crispy LEC Cheese Curds — *Cleveland, Ohio* — 11 VG
white crèmeux, seasonal crafted pickles

Tuxedo Board — *Lakewood, Ohio* — 15 GF*
chef's selection of meat & cheese, seasonal pairings,
blackbird baking co. baguette

CHEESE { choose 3 for \$10, choose 4 for \$13, choose 5 for \$16 } VG, GF*
with blackbird baking co. baguette, local honey, seasonal pairings

Lake Erie Creamery Chèvre — *Cleveland, Ohio*

Lake Erie Creamery Feta — *Cleveland, Ohio*

Quadrello Di Buffalo Taleggio — *Lombardy, Italy*

Smoked Moody Blue — *Monroe, Wisconsin*

Beemster Classic Gouda — *Netherlands, Holland*

Maytag Bleu — *Newton, Iowa*

Saint-André Triple Crème Brie — *Normandy, France*

Small Greens

House Salad — *Huron, Ohio* — 6 V, VG, GF
farmer lee jones baby greens, baby radish, tomatoes,
apple cider vinaigrette

Chef's Garden Baby Lettuce — *Huron, Ohio* — 8 VG, GF
baby radish, local apples, spiced pecans, maytag blue,
maple lime vinaigrette

Big Greens

Vegan Israeli Couscous Salad — *Huron, Ohio* — 14 V, VG
farmer lee jones roasted baby vegetables, wild arugula,
foraged coastal huckleberry vinaigrette

Big Greek Salad — *Cleveland, Ohio* — 13 V*, VG, GF
great lakes living lettuce, lake erie creamery feta cheese, kalamata olives,
cucumber, cherry tomato, pickled red onion, oregano, shallot vinaigrette

Lakewood Citizen Salad — *Lakewood, Ohio* — 13 V*, VG, GF*
organic wild arugula, seasonal berries, dried cranberries, roasted sunflower
seeds, LEC chevre, apple cider vinaigrette

Austin City Limits Salad — *Cleveland, Ohio* — 13 V*, VG, GF*
living lettuce, black beans, corn, tomatoes, crisp flatbread chips,
great lakes white cheddar, cilantro peanut dressing

Dinosaur Kale Salad — *Lakewood, Ohio* — 14 V*, VG, GF*
napa cabbage, radicchio, apples, walnuts, raisins, avocado, gorgonzola,
pepitas, tomatoes, crisp chips, balsamic vinaigrette

greens add ons:

grilled amish chicken breast \$5
roasted loch duart salmon \$6
texas sirloin steak \$8

DIETARY KEY

V :: VEGAN, VG :: VEGETARIAN, GF :: GLUTEN FREE,
* :: MODIFICATION AVAILABLE, ASK SERVER

Weekly Specials

HAPPY HOUR
3-6pm Monday-Friday

TUESDAY
Taco Tuesday:
\$2ea. All Day!

WEDNESDAY
Wine Down Wednesday:
Half Price Select Bottles

THURSDAY
Vegan Night

SATURDAY & SUNDAY
Brunch Specials

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Lakewood, Ohio 44107

All Day Brunch

3 Egg Omelet — *Highland Natural Farms, Sullivan, Ohio* — 12 VG, GF
joe daugherty foraged mushrooms, organic kale, taleggio fondue, home fries

French Toast — *Lakewood, Ohio* — 11 VG
ohio maple syrup, caramelized apples, toasted walnuts, crema

Steak & Eggs — *New Creation Farms, Chardon, Ohio* — 17 GF
seared sirloin, frites, salsa roja, pasture eggs

Sandwiches

Grilled Chicken Club — *Kidron, Ohio* — 11
house maple cured bacon, yellow cheddar, baby lettuce, tomato, honey dijon, kettle chips, crafted pickle

The Cleveland Dog — *Cleveland, Ohio* — 9
100% waygu kobe beef, onions, tomato, spicy jalepeno pickle relish, house pickle, celery salt, house ketchup, beer mustard, brioche bun, house frites
Plain Dog *with ketchup, beer mustard, frites* — 6

Banh Mi — *Dawson Farms, Delaware, Ohio* — 12
braised ohio pork shoulder, country pate, pickled vegetables, jalapeño, cucumber, cilantro, kettle chips

Open Faced BBQ Pork
— *Dawson Farms, Delaware, Ohio* — 13
ohio berkshire pork, jalapeño corn bread, napa cabbage slaw, tobacco onions

Great Lakes Grilled Cheese — *Hiram, Ohio* — 8 VG
great lakes yellow cheddar, great lakes white cheddar, italian loaf, frites, house pickle

Best BLT Ever — *Lakewood, Ohio* — 10
house maple cured pork belly, great lakes growers living lettuce, hydroponic tomato, house mayonnaise, kettle chips, crafted pickle

Tacos { 2 for \$6, 3 for \$9, 4 for \$12 }

Crisp Wild Yellow Perch Tacos — *Ontario, Canada*
asian slaw, arugula, lime crema, baby radish

Grilled Amish Chicken Tacos — *Kidron, Ohio*
tillamook white cheddar, roasted onions and chiles, chile crema, the chef’s garden micro cilantro

BBQ Pork Tacos — *New Creations Farm, Chardon, Ohio*
anise braised shoulder, TOB BBQ sauce, pickled red onion, house slaw, cilantro, baby radish

• *all tacos \$2 on taco tuesday, all day* •

Fields • Forests

Mushroom Fettuccine
— *Joe Daugherty, Portland, Oregon* — 18 VG*
seasonal foraged mushrooms, semolina fettuccine, braised leeks, locatelli cheese, roasted mushroom nage

Vegan Potato Dumplings — *Lakewood, Ohio* — 16 V, VG
killbuck valley mushrooms, onion, carrot, sweet pea puree, pecans

Farmer Lee Jones Beets — *Huron, Ohio* — 13 VG, GF
spiced ale syrup, micro radish greens, roasted pistachio, LEC feta

Seas • Rivers • Bays • Lakes

Crisp Wild Yellow Perch — *Ontario, Canada* — 18
3 floyds gumballhead, micro radish tops, pickles, pickled chile crema

Rainbow Trout
— *Homestead Springs, Fredericktown, OH* — 18
pistachio green garlic crumb, toasted orzo pilaf, hydroponic watercress, ohio maple syrup emulsion

Roasted Salmon — *Loch Duart, Sutherland, Scotland* — 20 GF
smashed red bliss potatoes, roasted artichoke heart, kalamata olives, baby frisée chicory, preserved lemon emulsion

Farms • Butchers • Game

Amish Country Farm Chicken — *Kidron, Ohio* — 18 GF
warm potato salad, lardons, spring peas, frisee, roasted chicken stock reduction

Ohio Beef Hanger Steak
— *New Creations Farm, Chardon, Ohio* — 22 GF*
farmer lee jones roasted vegetables, house crafted steak sauce

Osso Buco — *New Creations Farm, Chardon, Ohio* — 19
berkshire pork shank, preserved lemon smashed potatoes, organic wild arugula, natural pan gravy, green onion

Manny’s Shish Kebabs
— *New Creations Farm, Chardon, Ohio* — 18
grass fed ohio beef sirloin steak, sweet pepper, button mushroom, onion, toasted orzo pilaf, greek yogurt tzadziki, tomato relish

Rabbit Loin — *Briar Wood Farms, Sullivan, Ohio* — 24 GF*
foraged wild huckleberries, toasted barley & farro, green city growers living watercress, espresso stock reduction

Burger

Ohio Beef Burger — *Ashland, Ohio* — 10
tomato, great lakes growers living lettuce, brioche bun, house pickle GF*

ADD _____
Dan Master’s Pasture Farm Egg — *Killbuck, Ohio* — 2
Lake Erie Creamery Feta — *Cleveland, Ohio* — 3
Beemster Classic Gouda — *Netherlands, Holland* — 3
Lake Erie Creamery Chèvre — *Cleveland, Ohio* — 3
Tillamook White Cheddar — *Tillamook, Oregon* — 1
Tillamook Yellow Cheddar — *Tillamook, Oregon* — 1
Great Lakes Swiss — *Hiram, Ohio* — 1
Lake Erie Creamery Cheese Curds — *Cleveland, Ohio* — 3
Maytag Blue Cheese — *Newton, Iowa* — 3
Quadrello Di Buffalo Taleggio — *Lombardy, Italy* — 3
Smoked Moody Blue — *Monroe, Wisconsin* — 3
Saint-André Triple Crème Brie — *Normandy, France* — 3
La Quercia Prosciutto — *Norwalk, Iowa* — 5
Forage Country Pâté — *Lakewood, Ohio* — 4
Maple Syrup Cured Ohio Pork Belly — *Wooster, Ohio* — 2
Pickled Onions — *Burbank, Ohio* — 1
Killbuck Valley Mushrooms — *Burbank, Ohio* — 4
Roasted Foraged Mushrooms — *Portland, Oregon* — 5
Foraged Wild Huckleberries — *Portland, Oregon* — 4
Greek Yogurt Tzatziki — *Lakewood, Ohio* — 3

Side Frites — *Idaho* — 3
Side Pomme Frites — *Idaho* — 4
Side Poutine — *Idaho* — 6
Side Salad — *The Chef’s Garden, Huron, Ohio* — 6
Side Chef’s Garden Veg — *Huron, Ohio* — 6

Sweet • Creamery

Single Origin Belgian Chocolate Crème — 9 VG, GF
bourbon caramel dust, brûlée, amarena cherries

Key Lime Tart — 9 VG
candied citrus peel, piquillo cinnamon foam

Creamy S’more — 9
graham crumbs, belgian chocolate, marshmallow crema

Mitchell’s Ice Cream — 6 V*, VG, GF
seasonal berries