

Summer Menu



Seasonal Bowls

Caprese - \$13.50

mixed greens, romaine, cherry tomatoes, avocado, Madison Sourdough croutons, burrata, italian basil pesto (nut free), sun dried tomato vinaigrette

Buffalo - \$10.00

romaine, black rice, carrots, celery, pickled onions, brussels sprouts, buffalo sauce (contains dairy), ranch (contains dairy), & your choice of roasted chicken, lentil meatballs, or tofu

Grain Bowls

Power Bowl - \$9.00

black rice, rosemary lentils, roasted sweet potatoes, poblano cabbage slaw, guacamole, green onion, green goddess

Fiesta Bowl - \$9.00

black rice, local corn, poblano cabbage slaw, cheddar cheese, black bean spread, house pico de gallo, cilantro, tortilla strips, salsa roja

Thai Bowl - \$9.00

black rice, roasted sweet potatoes, roasted broccoli, carrots, sweet potato curry, cilantro, thai basil pesto

Greens and Grains

Cashew Bowl - \$9.50

black rice, mixed greens, roasted broccoli, pickled radish and carrot, sprouts, toasted cashews, cilantro, green onion, sesame seeds, thai cashew vinaigrette

Club Med Bowl - \$9.00

mixed greens, tabbouleh (quinoa, tomato, cucumber, mint, lemon, bell pepper, red onion), golden raisins, feta cheese, roasted red pepper hummus, cilantro, pita chips, herb vinaigrette

Fish Taco - \$14.00

black rice, romaine, poblano cabbage slaw, local corn, avocado, feta, tortilla strips, roasted whitefish ceviche, green onion, cilantro-lime yogurt vinaigrette (contains dairy)

Salads

Forage Caesar - \$9.50

kale, romaine, local eggs, golden raisins, Madison Sourdough croutons, parmesan, vegan caesar (include 4oz of dressing)

Batatas Rancheros - \$9

romaine, roasted sweet potatoes, local corn, black beans, avocado, cilantro, green onion, salsa roja

Local Roots - \$9.50

mixed greens, spinach, roasted beets, candied walnuts, roasted fennel, goat cheese, maple balsamic vinaigrette

Cultured Cobb - \$14

romaine, local corn, tomato, avocado, bacon, local egg, blue cheese, roasted chicken, green onion, red wine vinaigrette

Proteins Available to Add

Roasted Chicken - \$3 per entree

Double Chicken - \$5 per entree

Lentil Meatballs - \$3 per entree

Double Meatballs - \$5 per entree

Local Egg - \$1.50

Roasted Whitefish Ceviche = \$6.00 per entree

Tempeh - \$3.50 per entree

Double Tempeh - \$5.50 per entree

Roasted Tofu - \$3.00 per entree

Double Tofu - \$5.00 per entree

Smoked Salmon - \$7 per entree

Beverages

Kombucha - \$2.85 per can

(Lemon Ginger, Blackberry Grape, Raspberry, Tropical, or Peach)

House Refreshers - \$2.85 per bottle

(Ginger Lemonade or Seasonal Arnold Palmer)

Inquiries

Email: catering@foragemadison.com

Phone: (608) 819-6223 (M-F, between 8am and 10:45am or 2pm and 4pm)