

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. - belly 13.
- socket 10. - cured back fat 7.

- v. ↪ drew's sourdough focaccia, whipped butter, charred peaches, basil 12.
- v. ↪ stuffed squash blossoms, house made herbed ricotta, basil aioli 10.
- ↪ hierloom tomato salad, watermelon, bacon vinaigrette, goat cheese, basil 14.
- v. ↪ leaf lettuce salad, seasonal vegetables, herb goat cheese, lemon vinaigrette 13.
- v. ↪ cucumber salad, tomatoes, toasted focaccia, basil pistou 14.
- v. ↪ roasted summer squash, herb ricotta cheese, cherry tomatoes, basil 14.
- v. ↪ mushroom stew, house ricotta, poached egg, fines herb, pine nut 16.
- v. ↪ md style "crab cake", lions mane mushrooms, remoulade 16.
- ↪ cornmeal fried happy oysters, fermented pickle relish, harissa aoli 16.
- ↪ campanelle pasta, stewed cherry tomato, crispy pork, basil, herbed ricotta 16.
- v. ↪ heirloom grains risotto, cherry tomato, jimmy nardello peppers, squash, parmesan 20.
- ↪ wild MD catfish, summer squash, basil, roasted corn, tomatoes 25.
- ↪ roasted scallops, green tomato, basil pistou, roasted no-heat jalepeno shiso chutney 18.
- ↪ roasted chicken breast, charred leeks, tomatoes, roasted corn, chicken jus 28.
- ↪ lamb neck, english peas, fennel, charred shallots, lamb jus 27.
- ↪ roasted short rib, bean trio, charred shallots, cherry tomatoes, beef jus 28.
- ↪ cocoa compassion chocolate pot de creme, cocoa nib and hazelnut crumble 8.
- ↪ peach cobbler, cornbread struessel, whipped cream 8.
- ↪ brown butter cake, blueberries, whipped cream 8.
- ↪ homemade ice creams 4.



v = vegetarian

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