

# foraged.

## a hyper-seasonal eatery



est. 2017



welcome to foraged! we celebrate maryland with the best local and seasonal ingredients. our commitment to scratch-made cuisine shines from our bread to desserts. our menu is designed around the concept of shared dining. we believe appetizers and entrees should have died in the 90s...

all our plates are perfectly portioned to encourage sharing among friends and family. this communal approach allows you to explore the diverse flavors of each season, creating a unique experience as you savor one dish after another whether you order a la cart to create your own multi course menu or allow us to guide you through the season with our 5-course tasting menu.

-Chef Chris Amendola



### 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. crispy fried ears, kool ranch powder	∞ chin 11. crispy skin, little meat, little fat	∞ tongue 12. all meat with a little fat
∞ snout 14. crispy skin, good amount of meat/fat	∞ belly 13. you know this one	∞ cheek 14. all meat little fat
∞ cured back fat 7. 100% cured fat	∞ kidney handpie 10. a play on the english traditional	∞ pig heart jerky 9. marinated and dried
∞ pork rilette 9. spreadable pate	∞ liver mousse 12. you know this one too	∞ socket 10. crispy skin, good chunk of meat little fat
∞ jowl 14. like pork belly but better		

∞ 3 course prix fixe menu 55. your choice and a few extras from chef with pairing 85.  
∞ 5 course tasting menu 75. our choice with a few extras from chef with pairing 125.

v. = vegetarian

∞ drew's sourdough focaccia, whipped beef tallow	12.
v. ∞ leaf lettuce salad, lime vinaigrette, fall vegetables, herb goat cheese	13.
v. ∞ beet salad, trifoliolate orange vinaigrette, goat cheese arugula, apple	14.
v. ∞ mushroom stew, house made ricotta, poached egg, fines herbes, pine nut	17.
v. ∞ roasted honey nut squash, house made yogurt, toasted walnuts, roasted fennel	14.
v. ∞ md style "crab cake", lion's mane mushrooms, remoulade	17.
∞ cornmeal fried happy oyster, bacon jam, creamed greens	17.
∞ beef bone marrow, pumpkin puree, pear & fennel, brown butter croutons	15.
∞ rigatoni pasta, mushroom ragout, brussel crowns, braised pork shank, parmesan	16.
v. ∞ heirloom grains risotto, brussel crowns, roasted cauliflower, parmesan	20.
∞ wild md catfish, herb salad, brussels sprouts, black walnut miso butter, sunchokes	26.
∞ scallops, braised beef terrine, cauliflower puree, roasted cauliflower, beef jus	22.
∞ duck breast, glazed turnips, confit carrots, pear butter, duck jus	28.
∞ roasted pork loin, sweet potato puree, cranberries, bacon, roasted broccoli, pork jus	28.
∞ beef strip loin, potato mille feuille, mushrooms ragout, leek cream, beef jus	31.



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.