

THE FORAGER

SMALL PLATES

Grilled Shrimp Tacos	\$14
Fresh pico de gallo, cabbage, cilantro-lime crema, flour tortillas	
Chicken Wings	\$12 \$23
6 or 12 wings with your choice of sauce: Sriracha, roasted garlic Parmesan or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$13
Blended cheeses, roasted garlic, toasted herb naan	
Chicken Quesadilla	\$16
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
sub shrimp +\$6 steak +\$7	

HANDHELDS

House Burger	\$16
Your choice of cheese, house burger sauce	
Grilled Chicken Bruschetta	\$14
Fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Grilled Caesar Steak Wrap	\$15
Sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger	\$18
Monterey Jack cheese, bacon caramelized onions, BBQ sauce	
Southwest Veggie Burger 	\$13
Wheat bun, pico de gallo, pepper jack cheese, cilantro-lime crema	
Philly Cheesesteak	\$16
Caramelized onions, green peppers, melted provolone, hoagie roll	

SIDES

Side Salad	\$6
French Fries	\$5
Onion Rings	\$5
Baked Potato	\$5
Steamed Broccoli	\$5
Cole Slaw	\$5

SALADS & SOUP

Chopped Chicken	\$15
Mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Caesar	\$13
Crisp Romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$5 shrimp +\$6 salmon +\$6 steak +\$7	
Soup Du Jour	\$7
Ask your server for today's offering	

MAINS

Pan Seared Salmon 	\$26
Roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
New York Strip 12oz. 	\$29
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	
Mediterranean Shrimp Pasta	\$24
Jumbo shrimp, bowtie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$23
Roasted red potatoes, natural jus, green beans, mushrooms roasted red peppers, caramelized onions	

DESSERTS

Cheesecake 	\$8
Classic New York-style cheesecake	
Chocolate Cake 	\$8
Chocolate cake with chocolate frosting	


Gluten Free


Vegetarian


Vegan

NOTICE: Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* For parties of 8 or more, 18% gratuity will be automatically added to bill.

COCKTAILS

Crowned Jewel Mule	\$14
Ketel One vodka, ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$12
Corazón Blanco tequila, Cointreau, fresh lime juice, housemade simple syrup	
Espresso Martini	\$14
Tito’s Handmade vodka, coffee liqueur, espresso, housemade simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$13
Knob Creek Rye, housemade simple syrup, orange bitters	
Crowne Rose Manhattan	\$14
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Storm’s Brewing	\$13
Myers’s Dark rum, Cointreau, fresh lime juice, Fever-Tree ginger beer	
Island Breeze	\$14
RumHaven coconut rum, Absolut Citron vodka, cranberry juice, triple sec, fresh lime juice	
Jackuiri	\$13
Jack Daniel’s Tennessee whiskey, Aperol, housemade simple syrup, fresh lime juice	

BEERS

DRAFT		
Bud Light	ABV 4.2% MI	\$6
Miller Lite	ABV 4.2% MI	\$6
Stella Artois	ABV 5% BEL	\$7
Fat Tire	ABV 5.2% CO	\$7
Yuengling Lager	ABV 4.5% PA	\$6
Yards Philadelphia Pale Ale	ABV 7% PA	\$6.5
Michelob Ultra	ABV 4.2% MO	\$6
Modelo Negra	ABV 5.4% MEX	\$7.5
BOTTLED		
Bud Light	ABV 4.2% MI	\$5
Miller Lite	ABV 4.2% MI	\$5
Heineken	ABV 5% AMS	\$6
Corona Extra	ABV 4.5% MEX	\$6
Dogfish Head Hazy-O IPA	ABV 6% DE	\$7
Lagunitas IPA	ABV 6.2% CA	\$7.5
Guinness	ABV 4.3% IRE	\$8
Goose Island IPA	ABV 6.7% IL	\$6.5
Dogfish Head 60 Minute IPA	ABV 6% DE	\$7.5
Coors Light	ABV 4.2% CO	\$5
Samuel Adams Seasonal	ABV 4.9% MA	\$6
Heineken 0.0	ABV 0% AMS	\$5
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5% NY	\$6
White Claw Hard Seltzer	ABV 5% IL	\$6

ZERO PROOF

Light & Breezy <i>(non-alcoholic)</i>	\$7
Seedlip Grove 42, Fever-Tree ginger beer, lime	
Cucumber Gimlet <i>(non-alcoholic)</i>	\$7
Fresh lime juice, muddled fresh cucumber, housemade simple syrup, Fever-Tree club soda	
Cranberry Refresher <i>(non-alcoholic)</i>	\$7
Cranberry Juice, pomegranate, fresh lime juice, fresh orange juice, Fever-Tree ginger ale	

WINES

WHITES	6oz. 9oz. Bottle
Briccotondo Moscato DOCG    by FontanaFredda Moscato D’Asti, Italy	\$11 \$16 \$42
Clean Slate Riesling Mosel, Germany	\$10 \$14 \$38
Santa Margherita D.O.C Pinot Grigio  Valdadige, Italy	\$14 \$20 \$54
Emmolo Sauvignon Blanc   Napa/Solano, California	\$9 \$13 \$34
Kim Crawford Sauvignon Blanc  Marlborough, New Zealand	\$11 \$16 \$42
30 Degrees Chardonnay    Monterey, California	\$6 \$8 \$22
Sea Sun by Wagner Chardonnay  California	\$8 \$11 \$30

BUBBLES & ROSÉS

LaMarca Prosecco  Prosecco, Italy	\$8 \$11 \$30
Piper Sonoma Brut NV  Sonoma County, California	\$11 \$16 \$42
Hampton Water Rosé Languedoc, France	\$12 \$17 \$46

REDS

Meiomi Pinot Noir California	\$11 \$16 \$42
Murphy-Goode Red Blend California	\$8 \$11 \$30
Banfi Centine Toscana IGT Red Blend  Tuscany, Italy	\$8 \$11 \$30
Decoy by Duckhorn Merlot   California	\$10 \$14 \$38
Markham Merlot    Napa Valley, California	\$14 \$20 \$54
30 Degrees Cabernet Sauvignon    Paso Robles, California	\$8 \$11 \$30
Starmont Cabernet Sauvignon   North Coast, California	\$11 \$16 \$42

