





THE FORAGER

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

Sunrise Breakfast*	\$15
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast	
Eggs Benedict*	\$16
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
Florentine Benedict* 	\$15
Poached eggs, mushrooms, spinach, English muffin, hollandaise, breakfast potatoes	
Creamy Southern Grits & Eggs*	\$16
Grits, two fried eggs, bacon, green onions, biscuit, honey	
Morning Flatbread	\$16
Naan, scrambled eggs, bacon, roasted tomatoes, spinach, cheddar, Monterey Jack	
Denver Bowl* 	\$14
Breakfast potatoes, grilled ham, onion, peppers, two 'eggs your way', cheddar	
Egg White Veggie Power Bowl 	\$16
Quinoa, spinach, scrambled egg white, feta, roasted cherry tomatoes, avocado, multigrain toast	
Veggie Bowl*  	\$14
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	

Griddle

Buttermilk Brioche French Toast	\$16
Brioche, crème fraîche yogurt, lemon curd, berry compote	
Buttermilk Pancakes 	\$14
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each</i>	





Beverages

Simply® Orange Juice	\$5
Coca-Cola® Assorted Chilled Juices	\$6
Coffee or Hot Teas	\$5
Coca-Cola® Fountain Beverages	\$5
Hot Chocolate	\$5
Sparkling Water	\$6
Bottled Water	\$4
Powerade	\$6

Handhelds & Toasts

Grilled Steak & Egg Burrito *	\$20
Sirloin steak, scrambled eggs, chimichurri, breakfast potatoes, cheddar, tortilla, fresh fruit	
Bacon & Egg Tacos	\$16
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, flour tortillas	
Smashed Avocado Toast 	\$17
Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning	

Omelets & Scrambles

Build Your Own Omelet 	\$16
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Ham & Swiss Omelet 	\$15
Smoked ham, Swiss cheese, mushrooms, green onions, choice of side	
Vegetarian Omelet  	\$14
Broccoli, mushrooms, onions, bell peppers, tomatoes, cheddar, choice of side	

Sides

Selection of Breakfast Meats 	\$6
Seasonal Fresh Fruit  	\$7
Selection of Cold Cereals	\$6
Yogurt/Greek Yogurt 	\$5
Bagel w/Cream Cheese 	\$6
One Egg* 	\$3
Two Eggs* 	\$5
Oatmeal 	\$7
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$3 each</i>	

Cocktails & Zero Proof

Mimosa	\$13
LaMarca Prosecco, Simply® Orange Juice	
Tequila Sunrise	\$14
Casa Noble Blanco tequila, Simply® Orange Juice, grenadine	
Cranberry Refresher <i>(non-alcoholic)</i>	\$10
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, ginger ale	

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

Pick-up Service Available: Press "0" on your phone to place an order



Gluten Free



Vegetarian



Vegan

Morning

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Small Plates

Bang Bang Cauliflower  	\$12
Roasted cauliflower, honey Sriracha mayo	
Grilled Shrimp Tacos	\$15
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Tuscan Chicken Flatbread	\$15
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$16
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$14
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
White Cheddar Mac & Cheese 	\$12
Aged cheddar, roasted garlic, panko	
Chicken Quesadilla	\$15
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema	
sub steak +\$7 sub shrimp +\$6	

Handhelds

Served with choice of fries, chips, or fresh fruit

Black Pepper Crusted Filet Sandwich*	\$18
5 oz. black pepper filet, horseradish cream, beefsteak tomato, arugula, pretzel hoagie	
Cuban Sandwich	\$15
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$15
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$14
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$15
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$18
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Classic Cheeseburger*	\$16
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
IMPOSSIBLE® Burger 	\$14
IMPOSSIBLE® plant-based burger, lettuce, tomato, onion, brioche bun	



Salads & Soup

Soup du Jour	\$9
Ask your server for today's offering	
Garden Salad  	\$8
Mixed greens, cucumber, tomato, red onion, choice of dressing	
Chopped Chicken Salad	\$15
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Sesame Ginger Salad	\$16
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Caesar Salad	\$13
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$4 shrimp +\$5 salmon* +\$6 steak* +\$7	

Mains

Sweet Soy Glazed Salmon*	\$26
Sweet soy glazed salmon, kale, quinoa, toasted sesame seeds, cucumber carrot cilantro slaw	
Mediterranean Shrimp Pasta	\$25
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$23
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Chimichurri Filet* 	\$28
Grilled 8 oz filet, chimichurri, sauteed spinach, roasted potatoes, Parmesan	
Ribeye, 12 oz.* 	\$30
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Cheesecake 	\$8
Classic New York-style cheesecake	
Chocolate Cake 	\$8
Chocolate cake with chocolate frosting	
Chef Dessert of the Day	\$8
Ask your server for today's special dessert	

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Vegan

Evening

Signature Cocktails

Crowned Jewel Mule	\$15
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$14
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$15
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$16
Knob Creek Rye, house-made simple syrup, orange bitters	
Crowne Rose Manhattan	\$15
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Storm's Brewing	\$14
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	\$14
Jack Daniel's Tennessee whiskey, Aperol, house-made simple syrup, fresh lime juice	

Beers & Beyond

DRAFT		
Stella Artois	ABV 5.2% BEL	\$8
Miller Lite	ABV 4.2% MI	\$6
Modelo Especial	ABV 4.6% MEX	\$7
New Belgium Fat Tire	ABV 5.2% CO	\$8
Bud Light	ABV 4.2% MI	\$7
Yuengling Lager	ABV 4.5% PA	\$7
Yards Philadelphia Pale Ale	ABV 7.0% PA	\$8
Michelob Ultra	ABV 4.2% MO	\$7
BOTTLED		
Michelob Ultra	ABV 4.2% MO	\$6
Miller Lite	ABV 4.2% MI	\$6
Heineken	ABV 5.0% AMS	\$7
Corona Extra	ABV 4.5% MEX	\$7
Dogfish Head 60 Minute IPA	ABV 6.0% DE	\$7
Guinness	ABV 4.3% IRE	\$8
Lagunitas	ABV 6.2% CA	\$8
Heineken 0.0	ABV 0% AMS	\$5
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$6
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$8

Zero Proof

Cucumber Gimlet <i>(non-alcoholic)</i>	\$9
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, Fever-Tree club soda	
Cranberry Refresher <i>(non-alcoholic)</i>	\$10
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	

Wines

WHITES	6 oz. 9 oz. Bottle
Seven Daughters Moscato	\$11 \$16 \$42
<i>Veneto, Italy</i>	
Centine Toscana Pinot Grigio 🍷🍷🍷	\$10 \$14 \$30
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc 🍷🍷🍷	\$10 \$14 \$36
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 🍷🍷🍷	\$12 \$17 \$44
<i>Marlborough, New Zealand</i>	
30 Degrees Chardonnay 🍷🍷🍷🍷🍷	\$8 \$11 \$30
<i>Monterey, California</i>	
Sea Sun Chardonnay by Wagner 🍷	\$9 \$12 \$32
<i>California</i>	
BUBBLES & ROSÉS	
LaMarca Prosecco 🍷	\$9 \$12 \$32
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 🍷🍷	\$12 \$17 \$45
<i>Sonoma County, California</i>	
Daou Rosé	\$12 \$17 \$45
<i>Paso Robles, CA</i>	
REDS	
Meiomi Pinot Noir	\$12 \$18 \$45
<i>California</i>	
Murphy-Goode Red Blend	\$9 \$13 \$34
<i>California</i>	
Decoy by Duckhorn Merlot 🍷🍷🍷	\$12 \$17 \$45
<i>California</i>	
30 Degrees Cabernet Sauvignon 🍷🍷🍷🍷🍷	\$10 \$14 \$34
<i>Paso Robles, California</i>	
Josh Cabernet Sauvignon 🍷	\$9 \$15 \$32
<i>California</i>	
Ruffino Chianti DOCG 🍷🍷🍷	\$12 \$16 \$32
<i>Chianti, Italy</i>	
Markham Merlot 🍷🍷🍷🍷🍷	\$14 \$20 \$35
<i>Napa Valley, California</i>	
Starmont Cabernet Sauvignon 🍷🍷🍷	\$12 \$17 \$44
<i>North Coast, California</i>	
Pyros Malbec	\$10 \$14 \$30
<i>Mendoza, Argentina</i>	

Cocktails & Bar

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Favorites

Sunrise Special

\$6

One 'egg your way', Breakfast potatoes, bacon or sausage, choice of milk or juice

From the Griddle

\$5

Pancakes or waffle, choice of milk or juice

Continental Breakfast

\$5

Hot or cold cereal, breakfast bread, fruit cup, choice of milk or juice

Children's Buffet

\$7

Age 12 and under. Available on days the buffet is offered

Kids Menu

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Favorites

Hot Dog

\$6

All-beef hot dog, choice of French fries, steamed vegetables or fresh fruit

Penne Pasta

\$7

Choice of tomato basil or butter parmesan sauce

Grilled Cheese

\$7

White or wheat bread, American cheese, choice of French fries, steamed vegetables or fresh fruit

Cheeseburger

\$8

American, Swiss or cheddar, choice of French fries, steamed vegetables or fresh fruit

Chicken Fingers

\$9

Honey mustard or BBQ sauce, choice of French fries, steamed vegetables or fresh fruit

Kids Menu

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