

foraged.

a hyper-seasonal eatery
est. 2017

beverages

our bar highlights local, seasonal ingredients. we curate a small spirits selection, promoting either local or mostly domestic distilleries that share our ethos. our cocktail program revolves around scratch-made sodas, liqueurs, amari, and more. we are technique-driven, using old and new techniques to discover how best to showcase a local ingredient in every cocktail.

our wine program focuses not only on selecting some of the best wines our area offers, but also on small, family-owned, and sustainable operations the world over. we strive to offer unique, high-quality wines at reasonable prices that serve to enhance our menu's hyper-seasonal flavors. In all this, we hope to provide you—our guest—with the highest quality beverages.

garden staples

- ∞ **grill lines** 16.
cimarron blanco tequila, salers gentian aperitif, oloroso sherry, mezcal, bitter honey syrup, charred green onion, onion ash salt
vegetal, charred, spirit-forward
- ~ **cool runnings** 14.
mcclintock forager gin, blanc vermouth, salers gentian aperitif, orange bitters, spearmint
cooling, mildly bitter, refreshing
- ~ **cucumber collins** 13.
vodka, cucumber cordial, soda water
fresh, cucumber, effervescent
- ∞ **the rob lee** 15.
cask and crew rye, gran gala, bonal quina, underberg
spirit-forward, for old fashioned lovers

behind the glass:

plum blossom

our friends at shaw orchards provided us with plum blossoms, which give off a wonderfully floral, almost candy-like aroma and taste. in plumshaw millionaire, the plum blossom adds a delicate floral note that complements the creaminess of the cocktail.

pickled ramp brine

our team forages ramps every year. it marks the beginning of the foraging season. a cross between onion and garlic, ramps provide a wonderful flavor. in murky waters, we pickled the last of the season's ramps with bay leaf, black pepper, and other spices for a powerful brine.

bar and cocktail director: hunter elson

featured cocktails

- ~ **murky waters** 14.
your choice of vodka or gin, pickled ramp brine, blanc vermouth
briny, stone fruit, for dirty martini lovers
- ~ **plumshaw millionaire** 16.
cotton & reed white rum, dry vermouth, honey, house plum blossom soda, absinthe, salt
carbonated, delicate, approachable, cream soda
- ∞ **just add bubbles** 14.
poggio costa brut prosecco, strawberry sorbet
sweet, fruity, bubbly

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 05.17

non-alcoholic

- ∞ **n/a hoppy amber** 8.
brooklyn brewery, 'special effects,' ny, 0.4% abv, 12 oz
- ~ **kombucha** 9.
hex ferments, 'butterfly lime,' baltimore, md, 0.5% abv

on tap

- ~ **light lager** 7.
union craft brewing, 'zadie's,' baltimore, md, 4.5% abv
- ∞ **amber ale** 8.
'mild 'manor'd,' manor hill, elicott city, md, 5.3% abv
- ∞ **kolsch** 9.
cushwa brewing, 'kolschwa,' williamsport, md, 5% abv

cans & bottles

- ∞ **ipa** 8.
heavy seas, 'loose cannon,' md, 7.25% abv, 12 oz.
- ∞ **vanilla coffee porter** 9. *contains lactose
nepenthe, 'dark path,' md, 5.5% abv, 12 oz.

behind the glass:

poggio costa prosecco

unlike most glera (the grape used to make prosecco), which is grown inland in the veneto region, poggio costa's grapes are grown on the friuli coast, the site of glera's first Italian plantings. this coastal influence imparts a lovely hint of sea salt minerality to balance out the finished wine. cheers!

sommelier: greg rudy

sparkling

- ∞ **prosecco** 11. 44.
poggio costa brut, salgareda, italy NV
- ∞ **cidre** 52.
ciderie du vulcain 'cidre de fer' fribourg, switzerland 2020
- ∞ **champagne** 75.
jean-noel haton brut reserve, damery, france NV
- ∞ **grüner vetliner/viogner** 85.
black ankle 'malintzi,' mt. airy, md 2020

white

- ~ **rielsing (off-dry)** 12. 48.
nik weis, 'urban,' mosel, germany 2022
- ~ **sauvignon blanc** 14. 56.
old westminster, westminster, md 2023
- ∞ **pinot grigio** 14. 56.
peter zemmer, alto adige, italy 2023
- ∞ **chardonnay** 16. 64.
marie-pierre manciat, macon 'les morizottes,' burgundy, france 2022
- ∞ **chardonnay** 74.
black ankle, mt. airy, md, 2022
- ∞ **viogner** 75.
black ankle, mt. airy, md, 2021

rosé/skin contact

- ∞ **rosé** 14. 56.
old westminster, westminster, md 2023
- ∞ **etna rosato** 15. 60.
cottanera, mount etna doc, sicily, 2022

red

- ~ **toscana rosso** 13. 52.
ciacci piccolomini d'aragona, montalcino, italy 2022
- ∞ **beaujolais** 14. 56.
pierre-marie chermette, 'griottes,' beaujolais, france 2022
- ∞ **bordeaux** 15. 60.
chateau lauduc 'tradition' bordeaux, france 2018
- ∞ **rioja reserva** 14. 56.
bodegas carlos serres, haro, spain 2017
- ∞ **brunello di montalcino** 90.
ciacci piccolomini d'aragona, montalcino, italy 2017

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