

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 that appetizers and entrees should have died in the 90s...

all of 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 savoring a variety of dishes—whether you create your own multi-course menu a la carte 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 are served with seasonal house-made pickles and sauce gribiche.

- ↪ **kool ranch pig ears** 12. ↪ **tongue** 12.
crispy fried ears, kool ranch powder all meat with a little fat
- ↪ **belly** 13. ↪ **kidney handpie** 12.
you know this one a play on the english traditional
- ↪ **socket** 10. ↪ **chin** 11.
crispy skin, good chunk of meat, little fat crispy skin, little meat, little fat
- ↪ **pig heart jerky** 9. ↪ **porketta di testa** 11.
marinated and dried pig head terrine
- ↪ **snout** 14. ↪ **jowl** 14.
crispy skin, good amount of meat/fat like belly but better
- ↪ **cheek** 14.
all meat with little fat

behind the plate:

daily crisis farms

owned by the vaughan family in harford county, daily crisis offers a variety of dairy and other homegrown products. we are proud to work with them as our new dairy farm.

dining options

v = vegetarian

3-course prix fixe menu 60.
your choice
add wine pairings 35.

a la carte
pick your favorites

5-course prix fixe menu 80.
chef's choice
add wine pairings 55.

first course

- v. ↪ **drew's famous sourdough focaccia**, rhubarb conserva, housemade ricotta 13.

- v. ↪ **asparagus toast**, housemade sourdough focaccia, kimcheese, herb salad 12.
- v. ↪ **leaf lettuce salad**, lemon vinaigrette, spring vegetables, herb goat cheese 13.
- v. ↪ **cucumber and spring radish salad**, herb yoghurt, sorrel, chives 14.
- v. ↪ **mushroom stew**, house made ricotta, poached egg, fines herbes, pine nut 17.
- ↪ **roasted happy oyster**, herb green garlic lemon butter, herb bread crumbs, lemon 17.
- ↪ **pork rillettes**, dijon aioli, fermented spring relish, herb salad 16.
- ↪ **tagliatelle pasta**, braised beef, scallion, roasted fennel, parmesan 23.

second course

- v. ↪ **heirloom grains risotto**, spring greens, charred scallion, parmesan 22.
- ↪ **scallops**, green garlic puree, green tomato, bacon, herb salad, preserved lemon 24.
- ↪ **wild-caught md tautog**, spring greens, chicken mushrooms, asparagus caper lemon. 29.
- beurre blanc
- ↪ **duck breast**, roasted spring vegetable, basil pistou, duck jus 30.
- ↪ **braised lamb neck**, asparagus, brussels shoots, mushrooms, lamb jus 30.
- ↪ **beef flank steak**, asparagus, charred scallion, scallion cream, foyot sauce 35.

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.

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