

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

- ~ **lucid dreaming** 16.
darjeeling-infused mezcal, fermented beet cordial, blanc vermouth
semi-strong, earthy, smokey
- ~ **cool runnings** 14.
mcclintock forager gin, blanc vermouth, salers gentian apéritif, orange bitters, spearmint
cooling, bitter, refreshing, for negroni lovers
- ~ **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.

purple dead nettle

our team foraged purple dead nettles, a flowering plant that grows abundantly. they have a strong grassy flavor and impart some bitterness, a perfect match for a g&t. we used sous pression to extract the freshest flavor from them, an infusion technique that utilizes freezing and pressure.

bar and cocktail director: hunter elson

featured cocktails

- ~ **plumshaw millionaire** 16.
cotton & reed white rum, dry vermouth, honey, house plum blossom soda, absinthe, salt
carbonated, delicate, approachable, cream soda
- ~ **garden party** 13.
ramp-infused vodka, lemon, honey, fresh carrot juice
refreshing, light, playful
- ~ **circle of life** 14.
mcclintock forager gin, foraged dead nettle-infused tonic, lime
grassy, citrusy, bubbly, mildly bitter
- ~ **just add bubbles** 14.
poggio costa brut prosecco, plum blossom sorbet
sweet, floral, 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 0413

non-alcoholic

- ~ kombucha 9.
hex ferments, 'butterfly lime,' baltimore, md, 0.5% abv
- ~ sage soda 6.
house-made

on tap

- ~ light lager 7.
union craft brewing, 'zadie's,' baltimore, md, 4.5% abv
- ~ amber ale 8.
'mild 'manor'd,' manor hill, ellicott city, md, 5.3% abv
- ~ vienna lager 9.
nepenthe, 'impaler,' baltimore, md, 5.5% 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.
- ~ aged paw paw pale sour 18.
sapwood / old westminster / fadensonnen /
foraged, 'shake and cover,' md, 7.4% abv, 500ml

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
- ~ grüner vetliner/viogner 85.
black ankle 'malintzi,' mt. airy, md 2020

white

- ~ rielsing (off-dry) 12. 48.
nik weis, 'urban,' mosel, germany 2022
- ~ pinot grigio 14. 56.
peter zemmer, alto adige, italy 2022
- ~ chardonnay 16. 64.
marie-pierre manciat, macon 'les morizottes,' burgundy, france 2020
- ~ chardonnay 74.
black ankle, mt. airy, md, 2022
- ~ viognier 75.
black ankle, mt. airy, md, 2021

rosé/skin contact

- ~ sangiovese rosato 15. 60.
la spinetta 'il rosé di cassanova' pisa, italy 2022
- ~ 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 2021
- ~ 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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