

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
- ↻ **liver mousse** 12. ↻ **chin** 11.
you know this one too crispy skin, little meat, little fat
- ↻ **pig heart jerky** 9. ↻ **socket** 10.
marinated and dried crispy skin, good chunk of meat, little fat
- ↻ **jowl** 14. ↻ **cheek** 14.
like belly but better all meat with little fat
- ↻ **snout** 14.
crispy skin, good amount of meat/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**, whipped ramp butter 13.
- v. ↻ **leaf lettuce salad**, lemon vinaigrette, spring vegetables, herbed goat cheese 13.
- v. ↻ **beet salad**, lemon vinaigrette, herbed goat cheese, arugula, preserved plum 14.
- ↻ **fermented ramp corn cakes**, herb ricotta, bacon jam, hominy 13.
- v. ↻ **md style "crab cake"**, lion's mane mushroom, remoulade 17.
- ↻ **roasted happy oyster**, ramp butter, herb bread crumbs 17.
- v. ↻ **mushroom stew**, house made ricotta, poached egg, fines herbes, pine nut 17.
- ↻ **smoked catfish salad**, radish, herb salad, ramp, garlic creme fraiche 16.
- ↻ **squid stir fry**, charred ramps, fiddleheads, stinging nettles, lemon 17.

second course

- v. ↻ **heirloom grains risotto**, spring greens, charred ramp, fiddleheads, parmesan 22.
- ↻ **handkerchief pasta**, braised lamb leg, mushrooms, stinging nettle, ramp, parmesan 22.
- ↻ **scallops**, ramp puree, radish, bacon, watercress 24.
- ↻ **wild md catfish**, roasted carrot, carrot puree, ramp, fiddleheads, beurre blanc 29.
- ↻ **duck breast**, roasted spring vegetable, ramp pistou, charred ramp, duck jus 30.
- ↻ **braised lamb neck**, kale rapini, mushrooms, ramp puree, lamb jus 30.
- ↻ **pastramied beef brisket**, fingerling potatoes, charred ramp, ramp cream, beef jus 33.

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