



# FORAGERS ON THE CREEK SYLVA, NC

## APPETIZERS

### "Spectacular Sprouts" (GF)

A double portion of our famous Brussels Sprouts. Herb Butter, Garlic, Capers, and Bacon. Tossed in House Maple/Balsamic Glaze topped with Parmesan Cheese.

\$14.99

### Fried Deviled Eggs (V)

Our spin on a classic! Six lightly breaded Egg Whites piped full of our Deviled Egg mixture. Served with House Pickled Onions, Dill, and Tomato.

\$13.99

### "Flexxing our Mussels"

We took a seafood classic and made it even better! Fresh Icy Blue Mussels cooked to perfection in a Charred Tomato Broth. With White Wine, Lemon, Garlic, and Capers. Served with French Bread.

\$15.99

### Cheesy Prosciutto Croquettes

This is not your average Fried Cheese! Croquettes of Italian Prosciutto Ham and Fresh Mozzarella. Fried to a golden and served with House Smoked Tomato Jam.

\$13.99

### "Best Cluckin' Chips"

Crispy, Sweet, Spicy...Delicious! A basket of Southern Fried Chicken Skins topped with Canteen Pickles and drizzled with House-made Hot Honey Sauce.

\$12.99

### Corn Elote Scallops (GF)

Pan Seared Sea Scallops served over a bed of Elote (Mexican Street Corn) Salad. Topped with Candied Bacon. Served with Old Bay Kettle Chips.

\$17.99

## FRESH SALADS

### "The Blacksmith Salad"

Choice of Blackened Steak or Chicken, Mixed Greens with Crumbled Goat Cheese, Roasted Red Peppers, Cherry Tomatoes, Candied Pecans, and Crispy Fried Onions.

\$16.99

### "The Far East Feast"

Salad with an Asian flair! Choice of Grilled or Fried Chicken, Mixed Greens, Shaved Brussel Sprouts, Cabbage, Carrot, Edamame, Mandarin Orange, and Crispy Wonton Strips. Topped with House Ginger Sesame Dressing.

\$16.99

### "The Goat in the Garden" (V)

Fresh Mixed Greens, Pickled Purple Beets, Pickled Onions, Candied Pecans, Dried Cranberries. Topped with House Fried Goat Cheese Medallion.

\$15.99

### "Chick n' Berry Bonanza" (GF)

Deliciously Sweet with a little twang. Made with Spring Mix, Shaved Chicken, Fresh Strawberries, Red Grapes, Candied Pecans, and Crumbled Goat Cheese, Tossed in our Balsamic and Lemon Vinaigrette.

\$16.99

### HOUSE-MADE DRESSINGS

\*BALSAMIC VINAIGRETTE, CRANBERRY VINAIGRETTE, COUNTRY RANCH, GINGER SESAME, LEMON VINAIGRETTE\*

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk for foodborne illness, especially if you have certain medical conditions or are pregnant.



# ENTREES



## "Foragers Shrimp & Grit" (GF)

Fresh Blackened Shrimp, Chicken/Apple Sausage, Green Onion, Garlic, and Lowcountry Cream Sauce over Smoked Gouda Grits. Served French Bread.

\$20.99

## "Wake and Steak" \*

A 10 oz Hand-Cut Ribeye Steak seared with a bold crust of Triple Dog Dare Espresso from Great Commission Coffee in Dillsboro. Topped with Seared Lemon and Rosemary.

\$33.99

**\*Make it Surf n Turf\***

**Add 4 Shrimp for \$5**

**Add 3 Scallops for \$9**

## "Acqua Pazza Red Snapper"

Crisp, Skin-On Red Snapper, Tomato Confit, Blistered Kalamata Olives, Wilted Spinach, Toasted Garlic, Chili Flake, and a House White Wine Seafood Fume. Served with French Bread Baguette.

\$28.99

## "Tuscan Chicken Florentine"

Tender Grilled Chicken with Roasted Tomato Confit. Simmered in White Wine Garlic Butter. Tossed with Fresh Spinach. Served over Cavatappi Pasta and accompanied by French Bread Baguette.

\$20.99

## Blueberry Pecan Trout

Whole Filet of NC Rainbow Trout crusted in Pecans and Fried to Perfection. Topped with House Blueberry Compote and served with your choice of 2 sides.

\$24.99

## "Caribbean Curry" (GF)(V)

Yellow Squash, Charred Corn, Poblano Peppers, and Mushrooms in our House Lime/Coconut Curry Sauce. Served over Herb White Rice and topped with Scallions.

\$16.99

**\*Add Chicken for \$5**

**\*Add Steak or Shrimp for \$6**

**\*Add Salmon for \$7**

## "Wok the Line Salmon" (GF)

Fresh Pan Seared Atlantic Salmon Filet with House Chili Sweet Soy Glaze served over our Herb Rice. Flanked by Edamame and Mandarin Orange. Topped with Sesame Ginger Brussel Salad and Scallion.

\$26.99

## "Fish n' Chips"

9 ounces of Battered Wild Caught Atlantic Cod fried golden and served with our Seasoned Fries, Lemons, Tartar Sauce, and side of Shirley's Dixie Slaw.

\$22.99

**\*Add 4 Shrimp for \$4**

**\*ADD A SIDE SALAD TO ANY ENTREE FOR \$5**

# SANDWICHES

**\*ALL SANDWICHES SERVED WITH CHOICE OF SIGNATURE SIDE. UPGRADE TO CHEF'S SIDE FOR \$2.**

## "Forager's Reuben" \*

Always a good choice. Our Reuben rocks with Corned Beef, Sauerkraut, Swiss Cheese, and House Barrier Island Dressing. Hot-Pressed between slices of Annie's Bakery Marbled Rye.

\$16.99

## "The GOAT Burger" \*

House Steak Burger on a Brioche Bun with Lettuce, House Smoked Tomato Jam, Candied Bacon, Crispy Onion, and a Fried Goat Cheese Medallion.

\$18.99

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# SANDWICHES CONTINUED...



## "Bad Motherclucker"

It's one bad bird! Our famous Sweet Tea Chicken Breast, Grilled or Fried, on a Brioche Bun with Mayo and a choice of our House Dill or Bread & Butter Pickles.

\$15.99

**\*Make it Deluxe for \$3**

**\*Make it Spicy for \$1**

## "Appley Ever After" (V)

Whipped Herb Goat Cheese, Mixed Greens, Sliced Granny Smith Apple, Candied Pecans, and Hot Honey Drizzle on a Flaky Croissant.

\$14.99

**\*Add Candied Bacon for \$3**

## "Cheddar Bay Brawler" \*

House Steak Burger on a Brioche Bun with Barrier Island Dressing, Lettuce, Tomato, Grilled Onion, Candied Bacon, and Cheddar Cheese.

\$16.99

## "The Big Shroom" \*

House Steak Burger on a Brioche Bun with Lettuce, Tomato, Candied Bacon, Sauteed Mushrooms, and Swiss Cheese.

\$16.99

## "Sunburned Snapper"

Blackened Red Snapper on a Brioche Bun with Lettuce, Tomato, and Our House Sweet Chili Remoulade Sauce

\$19.99

## "The Golden Grove"

Chicken Salad with Cashew, Celery, Mandarin Oranges, Mixed Greens, and Tomato on a Flaky Croissant.

\$15.99

## "The Depot Burger" \*

Our classic Cheeseburger! House Steak Burger on a Brioche Bun with Lettuce, Tomatoes, Red Onion, Dill Pickle, and your choice of American or Swiss Cheese.

\$15.99

# TERRIFIC TACOS

\*2 TACOS PER ORDER. CHOICE OF FLOUR TORTILLA OR RICE BOWL. COMES WITH A SIGNATURE SIDE. UPGRADE TO CHEF'S SIDE FOR \$2. ADD A THIRD TACO FOR \$4. NO MIX AND MATCH

## "Street Corn Shrimp"

Fried Shrimp, Street Corn Elote, Pico de Gallo, and House Sweet Chili Remoulade.

\$16.99

## "Sweet Fire BLT"

Our best-selling taco! Fried Sweet Tea Brined Chicken, Mixed Greens, Diced Tomato, Candied Bacon, and House Chipotle Ranch Crema.

\$15.99

## "Steam Engine Steak"

Teres Major Steak Tips, Bell Peppers, Pico de Gallo, Mushrooms, Crispy Fried Onions, and House Chipotle Ranch Crema.

\$16.99

## "Foragers Fold" (V)

Roasted Corn, Sauteed Pobano Pepper, Mushroom, and Yellow Squash. Served in a Rice-Lined Flour Tortilla and topped with Chipotle Ranch Crema.

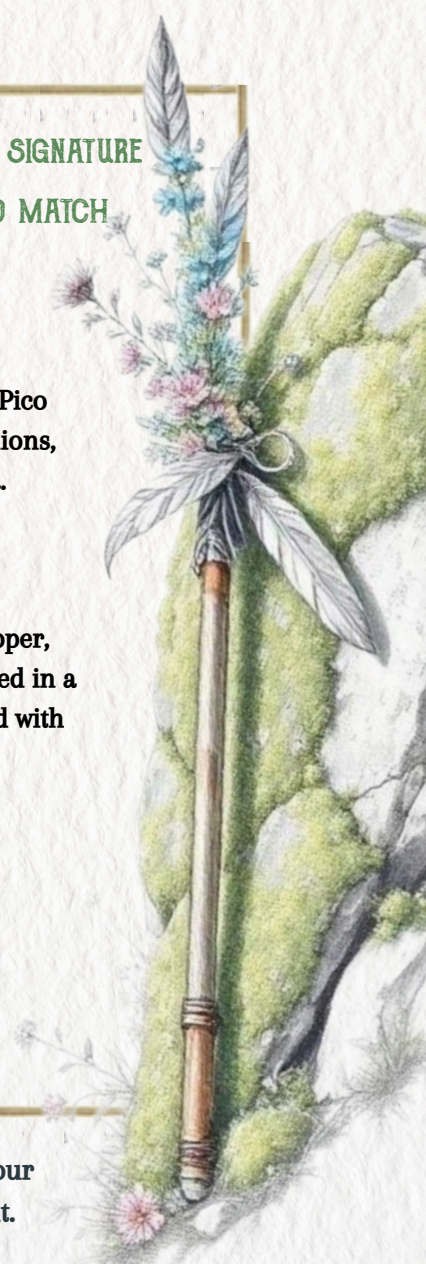
\$14.99

## "Fish in the Orchard"

Our funky take on fish tacos! Blackened Atlantic Cod, Shirley's Dixie Slaw, House Blueberry Compote, and Pickled Onions.

\$16.99

**\*Upgrade to Salmon for \$3**



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# SIGNATURE SIDES

## Sweet Tater Tots (V)

Sweet Potato Tots. Served in your choice of Salt or Cinnamon/Sugar.

\$6

## Shirley's Dixie Slaw

Granny Smith Apples give our Cole Slaw a unique crispy twist.

\$6

## Side Salad (V)(GF)

Mixed Greens, Tomato, Cucumber, Red Onion, and Cheddar Cheese.

\$6

## Shoestring Fries (V)

House Seasoned Crispy Shoestring French Fries.

\$6

# CHEF SIDES

## Crispy Buttered Taters (V,GF)

Crispy smashed Fingerling Potatoes tossed in Herb Butter. Topped with Parmesan Cheese.

\$7.5

## Balsamic Sprouts (GF)

Our Brussels Sprouts with Herb Butter, Garlic, Capers, and Bacon tossed in our Maple/Balsamic Glaze and topped with Parmesan.

\$7.5

## Seasonal Veggies (V,GF)

Mix of Summer Vegetables sauteed with House Herb Butter and Seasoning.

\$7.5

## Country Collards (GF)

Collard Greens slow cooked with Bacon, Love, and a slight kick of peppery heat.

\$7.5

## Smoked Gouda Grits (V,GF)

Creamy Polenta Grits made with Smoked Gouda Cheese and Spices.

\$7.5

# BEVERAGES

## Pepsi Fountain Drinks

\$3

## Sweet/Unsweet Tea

\$3

## Whole/Chocolate Milk (No Refills)

\$3

## Local Roast Coffee (Great Commission)

\$3

## Juice (No Free Refills)

\$3