



FORAGERS ON THE CREEK

BY FORAGERS CANTEEN

SYLVA, NORTH CAROLINA





APPETIZERS

STREET CORN SCALLOPS ● \$18

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

FRIED DEVILED EGGS ● \$15

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.

PIGGY PLANKS ● \$15

Forager’s fantastic Smothered Fries! Seasoned French Fries smothered with House Herb Cheese Sauce, Smoked Pulled Pork, Candied Bacon, and Green Onions.

SPECTACULAR SPROUTS ● \$15

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

PROSCIUTTO PUFFS \$14

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

SALAD AND SOUP

THE BLACKSMITH \$17

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

GOAT IN THE GARDEN ● \$16

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

CHICK-N-BERRY BONANZA \$17

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

SOUP & SALAD COMBO \$10

A cup of our hand-crafted Soup and a Side Salad with dressing of your choice. Served with sliced French Baguette.

STUPID GOOD SOUP

You never know what is coming out of our lab. Ask your server for today’s warm concoction.

CUP OF SOUP \$6 BOWL OF SOUP \$10

DRESSINGS

COUNTRY RANCH

CHIPOTLE RANCH

LEMON VINAIGRETTE

CRANBERRY VINAIGRETTE

BALSAMIC VINAIGRETTE

OIL AND VINEGAR

ENTREES

THE SAUCY SWINE ● \$28

Bacon-wrapped Pork Tenderloin over creamy Mashed Potatoes, finished with House Apple Bourbon Sauce, Pickled Apple Ribbons, Scallions, and Pickled Onions. Served with an additional side.

BUTCHER’S BOWL ● \$26

Steak Tips and Mushrooms in House Bordelaise Sauce with Collard Greens. Served over a choice of Smoked Gouda Grits or Crispy Buttered Taters. Topped with Roasted Red Peppers. Served with a slice of French Baguette.

BLUEBERRY PECAN TROUT \$26

Fresh, locally sourced North Carolina Rainbow Trout encrusted in North Georgia Pecans and pan-fried. Topped with House Blueberry Compote and Scallions. Served with a choice of any 2 sides.

GOLD HARVEST GNOCCHI ● \$18

Potato Gnocchi Dumplings stuffed with Asiago Cheese in a Brown Butter Cream Sauce with Zucchini, Mushrooms, Fresh Thyme, Tomato Confit, and Spinach. Topped with Parmesan Cheese.

*Add Chicken \$5

*Steak, or Shrimp \$6

*Add Salmon \$7

MENU LEGEND

● VEGETARIAN

● GLUTEN - FRIENDLY

● COOK TO DESIRED TEMP



● CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MORE ENTREES

FORAGER’S FISH & CHIPS \$24
9 ounces of our Hand-battered, Atlantic Pollock, fried golden and served with our Seasoned Fries, Lemons, Tartar Sauce, and a side of Shirley's Dixie Slaw.
**Add 4 Battered Shrimp for \$4*

WAKE N STEAK \$34
A 10 ounce Hand-cut Ribeye Steak seared with a bold crust of Triple Dog Dare Espresso from Great Commission Coffee in Dillsboro, NC. Topped with seared Lemon and Rosemary. Served with a choice of 2 sides.
Surf n Turf Option
**Add Shrimp for \$5*
**Add Scallops for \$9*

ALFREDO ALA FORAGERS \$22
Herb Chicken Breast, Bacon, and Mushrooms, and Cavatappi Pasta tossed in House Alfredo Sauce. Topped with Parmesan Cheese and served with a slice of French Baguette.

SALMON’S RUN \$27
Fresh Pan-seared Atlantic Salmon Filet, with House Bee Sting Glaze, served over our Wild Mushroom Rice Pilaf, and topped with a Lemon Shaved Brussels Salad.

SHRIMP AND GRITS \$22
Fresh Blackened Shrimp, Alligator Sausage, Green Onion, Garlic, and Lowcountry Cream Sauce over Smoked Gouda Grits. Served with a slice of French Baguette.

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



SANDWICHES

ALL SANDWICHES SERVED WITH A SIGNATURE SIDE OR UPGRADE TO CHEF'S SIDE FOR \$2.

THE DEPOT BURGER \$16
Our classic Cheeseburger! House Steak Burger on a Brioche Bun with Lettuce, Tomatoes, Red Onion, Dill Pickle, and your choice of American, Swiss, or Provolone Cheese.

APPLE BUTTER CHEESER \$16
Not your average Grilled Cheese. A hot-pressed sandwich with Apple Butter, Candied Bacon, and fluffy whipped Brie Cheese.

BLUE RIDGE PHILLY \$16
Hand-sliced Beef Top Round sautéed with Caramelized Onions and Mushrooms. Paired with Provolone Cheese and Mayonnaise on a toasted Hoagie Roll.
**Add Peppers for 75 cents*

BAD MOTHERCLUCKER \$16
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.
**Go Deluxe (BLT + Cheese) \$3*
**Make it Spicy for \$1*

FORAGER’S REUBEN \$17
Always a good choice. Our Reuben rocks! Corned Beef, Sauerkraut, Swiss Cheese, and House Barrier Island Dressing. Hot-Pressed between slices of Annie’s Bakery Marbled Rye.

THE G.O.A.T BURGER \$19
House Steak Burger on a Brioche Bun with Lettuce, House Smoked Tomato Jam, Candied Bacon, Crispy Onion, and a Fried Goat Cheese Medallion for a gooey finish.

BLUEGRASS CHICKEN \$17
Pecan Crusted Chicken Breast topped with Blueberry Compote, Pickled Onions, Swiss Cheese, Lettuce, and Tomato on Texas Toast.

THE BOXCAR PIGGY \$15
Smoked Pulled Pork with Dixie Slaw, Pickled Onion, and choice of Honey BBQ or Carolina Gold Sauce on a Brioche Bun.

TACO TIME

TWO TACOS PER ORDER. CHOICE OF FLOUR TORTILLA OR RICE BOWL. COMES WITH A SIGNATURE SIDE. UPGRADE TO CHEF’S SIDE FOR \$2. ADD THIRD TACO FOR \$4.

STREET CORN SHRIMP \$18
Fried Shrimp, Street Corn Elote, Pico de Gallo, and House Sweet Chili Remoulade.

STEAM ENGINE STEAK \$17
Teres Major Steak Tips, Bell Peppers, Mushrooms, Pico de Gallo, Crispy Fried Onions, and Chipotle Ranch Crema.

HARVEST MOON TACOS \$15
Zucchini, Mushroom, Green Onion, Dried Cranberries, Apple Bourbon Sauce and Crumbled Goat Cheese.

SIDECAR SWINE TACOS \$15
Smoked Pulled Pork, Dixie Slaw, Pickled Onion, and a choice of Carolina Gold or Honey BBQ Sauce.

SWEET FIRE BLT TACOS \$16
Fried Sweet Tea Brined Chicken, mixed Greens, diced Tomatoes, Candied Bacon, and Chipotle Ranch Crema.

BLACK AND BLUE TACOS \$17
Blackened Atlantic Salmon, Lemon Brussel Slaw, Blueberry Compote, and Goat Cheese.

SIGNATURE SIDES

SEASONED FRIES \$6
Battered Shoestring Fries tossed in House Seasoning.

SWEET TATER TOTS \$6
Sweet Potato Tots tossed in your choice of Salt or Cinnamon Sugar Spice.

SHIRLEY’S DIXIE SLAW \$6
Granny Smith Apples give our Cole Slaw a unique crispy twist.

SIDE SALAD \$6
A small salad consisting of Mixed Greens, Cherry Tomatoes, Red Onion, and Cheddar Cheese.

CUP OF SOUP \$6
A cup of our featured soup of the day.

FRESH FRUIT \$6
A cup of our featured fresh fruit.

CHEF'S SIDES

KIDS (12 AND UNDER)

BEVERAGES

- MASHED TATERS

●●

\$7.5

Fluffy, buttery, and satisfying.
Classic Buttermilk Mash!
- BALSAMIC SPROUTS

●

\$7.5

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

●●

\$7.5

Crispy Fingerling Potatoes,
smashed, tossed in Herb Butter,
and topped with Parmesan
Cheese.
- COUNTRY COLLARDS

●

\$7.5

Collard greens slow-cooked
with Bacon, Love, and a slight
kick of peppery heat.
- SEASONAL VEGGIES

●●

\$7.5

Mix of Summer Vegetables
sauteed with House Herb
Butter and Seasoning.
- SMOKED GOUDA GRITS

●

\$7.5

Creamy Polenta Grits made
with Smoked Gouda Cheese
and Spices.

- ALL KID'S MEALS COME WITH A
CHOICE OF 1 SIGNATURE SIDE.
- GARLIC BUTTER PASTA

●

\$6.5

Cavatappi Pasta tossed in
Garlic and House Herb Butter.
Topped with Parmesan.
- CHEESY MAC

●

\$7.5

Cavatappi Pasta tossed in
House Herb Cheddar Sauce.
- SWEET TEA TENDERS

\$7.5

3 of Forager's Famous Sweet
Tea Brined Chicken Tenders.
Served with your choice of a
Signature Side.
- GRILLED CHEESE

●

\$5.5

Just a Classic American Grilled
Cheese on Texas Toast. Served
with one side.

- FOUNTAIN DRINKS

\$3.5

We proudly serve Pepsi
products.
- ICED TEA

\$3.5

Front Porch Sweet or Unsweet,
the choice is yours.
- MILK (NO FREE REFILLS)

\$3.5

Ice cold Whole Milk.
- CHOCOLATE MILK

\$3.5

Hand-stirred Chocolate Milk.
- JUICE (NO FREE REFILLS)

\$3.5

We offer Orange, Cranberry,
and Pineapple Juice.
- LOCALLY ROASTED COFFEE

\$3

Freshly roasted coffeee from
our friends at Great Comission
Coffee in Dillsboro, NC.
- HOUSE WARM APPLE CIDER

\$6

Apple Cider made in house by
our Bar Manager Austin.

