

foragers city table.

BAR SNACKS.

warm peanuts & cashew nuts | aromatics \$5.-

one of the worlds great bar foods...Foragers City Table version of "miang kham" includes peanuts and cashews that we brine and roast in-house, chopped lime, shaved lemongrass, diced young ginger, birds eye chile, shaved shallots, and scallions. Foragers City Table version is also VEGAN! this is beer food through and through...someone orders a beer only (no food), you should recommend this as a side snack.

chicken fat potato chips | sage | yuzu salt \$5.-

this is also a great side snack or a little share starter. fingerling potatoes and sage leaves fried in chicken fat and seasoned with citrus yuzu salt. fingerling potatoes are a heritage varietal potato and are grown locally.

panko fried spring onions | meyer lemon-black pepper crème fraiche \$7.-

basically a play on onion rings...organic spring onions are blanched then fried in panko (japanese break crumbs), seasoned with sea salt and served with a light crème fraiche dipping sauce flavored with meyer lemon and cracked black pepper.

SHARE PLATES.

raw dayboat scallops | cucumber | blood orange | fresh chile | yuzu koshu | crushed lemon oil \$14.-

pristinely fresh scallops from new england day boats sliced thinly and seasoned with yuzu koshu, a spicy, vibrant paste made of japanese citrus and green chiles. they are scattered on a plate with cucumbers, blood oranges, jalapenos, shiso leaf (relative of mint), kumquats, lemon oil, and maldon salt (flakey fleur de sel).

little lettuces from foragers farm | bonny doon verjus \$9.-

this simple salad features lettuces and herbs the Foragers' Canaan farm, simply tossed with sea salt, black pepper, and a "vinaigrette" made with a verjus (baby grape juice) from bonny doon vineyard in the santa cruz hills in northern california.

house cured anchovy & radish salad | foragers farm butter crunch lettuces \$12.-

this salad also features lettuces from Foragers' Canaan farm...little butter crunch lettuces. They are tossed in an anchovy-garlic vinaigrette with various radishes, chervil, and fresh anchovies cured in lemon, thyme, bay, and black pepper.

fermented tea leaf salad | little gems | dried shrimp | sesame seeds | peanuts | crispy garlic | split peas \$15.-

a classic burmese salad...a mix of local organic little gems lettuces, toasted sesame seeds and sunflower seeds, roasted peanuts, crispy garlic, fried split peas, dried shrimp, and fermented tea leaves. The tea leaves give this salad a fermented, herbal quality.

“coeur’s lite” | spring hearts | foragers Foragers' Canaan farm egg & herb sauce \$15.-

a crudite salad of sorts, with raw asparagus, escarole hearts, and hearts of palm, quickly cooked artichoke hearts, lemony spring onions, and a sauce of fresh herbs, pickles, and hard cooked eggs from Foragers' Canaan farm.

housemade sir william Foragers' Canaan farm pork crepinettes | lemongrass & ginger | lettuce leaves | meyer lemon nuoc cham \$12.-

originally from france, crepinettes are sausage patties wrapped in caul fat (the lining of a pigs stomach). the caul fat melts away while cooking while keeping the juices inside the patty. Foragers City Tables are flavored in lemongrass, ginger, and black pepper and are served with big butter lettuce leaves, cucumbers, jalapenos, and fresh herbs. the guests are to be encouraged to make lettuce wraps out of the ingredients and season them with the meyer lemon nuoc cham included on the side.

lettuce-herb noodles | oyster & coconut sauce | crispy shallots | fresh herbs | sprouts \$14.-

this is a wok fried noodle dish with lettuce-herb noodles made in-house using the lettuces from the farm. the noodles are tossed in a wok with a sauce made from fresh local oysters, red curry, and coconut milk and are topped with fresh mint and cilantro, crispy shallots, and mung bean sprouts. fresh lettuces are also tossed in the wok with the noodles.

curried chicken & egg noodles | herbs | garnishes \$15.-

Foragers City Table second noodle dish is a noodle soup made with a rich chicken broth and Foragers housemade egg noodles topped with crispy chicken meat and scallions. on the side we serve limes, chile flakes, crispy shallots, cilantro, and hard cooked egg that the guest should add to their noodles.

organic fried black pepper tofu | broccolini | onions \$16.-

this is organic tofu marinated in black pepper caramel, ginger, and lemongrass then fried and served on broccolini and roasted onions

crispy whole prawns | prickly ash | chiles | green onions \$15.-

whole, maya prawns wok fried with szechwan peppercorns, sea salt, sesame oil, fresh and dried chiles, and scallions. these are traditionally eaten whole, head and all.

tea smoked black cod | spring pea ragout | crimson tomato-house bacon sunomono \$22.-

black cod treated in the same manner of tea smoked duck...brined in a tea brine, smoked, and served on spring peas and onions and a sunomono (japanese salad made with seasoned rice vinegar) made with crimson tomatoes, red onions, and Foragers own, house-smoked bacon.

7-spice chicken wings | meyer lemon nuoc cham \$12.-

chicken wings (natural chicken from amish farmers) are treated like duck confit, cured lightly in 7-spice (traditional 5 spice + chile & lemon), then tossed in a wok with a glaze made with shallots, black pepper, sugar, and fish sauce. this is served with Foragers City Tables version of the classic nuoc cham (vietnamese dipping sauce) except that meyer lemons iare used nstead of the traditional lime.

wok-tossed berkshire pork short ribs | fresh basil | black pepper \$15.-

berkshire pork short ribs braised with ginger and star anise, wok tossed with a tangy glaze, coarsely crushed black pepper, lime zest, and lots of fresh basil leaves.

the butcher's steak | crown maple syrup & soy | watercress & pears \$20.-

the "butcher's steak" refers to hanger steak (aka onglet in france). it is so named because there is only 1 of these per cow and the flavor is so prized that most of the time the butcher takes this one for themselves. Foragers City Table is marinated in soy and crown maple syrup, grilled and sliced, then topped with a refreshing salad of spicy cress, slivered red onions, and sliced pears in lemon juice.

heritage Foragers' Canaan farm red wattle pork porterhouse | verbena caramel | pickled ramps & spring onions \$24.-

the red wattle is a heritage breed of pig with a deep, rich flavor. Foragers uses the porterhouse cut (bone-in, with the loin on one side and the tenderloin on the other) and brine it in local cider, grill it, and serve it with pickled spring onions, ramps, and cherry bomb peppers warmed in a caramel broth flavored with lemon verbena.

smoked local lamb belly adobo | local cider | apples, turnips, sunchokes \$25.-

this is a play on the national dish of the philippines, adobo. Foragers City Table is local lamb belly (sometimes called breast) and shoulder smoked, then braised with cider, apple cider vinegar, soy sauce, fresh bay leaves, garlic, and black peppercorns.

SIDES.

baby bok choy | \$7.-

spring pea tendrils | \$7.-

Foragers City Table vegetable sides are meant to be simple, fresh, and healthy...these will vary according to what is at the market or from Foragers' Canaan farm.

mushrooms baked in packets | shiro miso butter \$9.-

this is a japanese version of the french cooking method known as "en papillote", which is cooking inside a parchment package. Foragers City Table is filled with varied cultivated mushrooms including erynii, nameko, and matsutake. they are seasoned with white miso butter, scallions, and mirin (sake made with sweet rice).

vietnamese broken rice | \$4.-

broken rice is literally the broken pieces of rice that are removed from jasmine rice before shipment...they have traditionally been given to the rice workers...peasant food. it is, however, a delightful rice that ends up in couscous-like in texture and nutty in flavor.

