



ENTREES

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| SPRING GNOCCHI *GF *VEG | 28 |
| PEAS + ASPARAGUS + TOMATO MANCHEGO + HERBS + PESTO PAN SAUCE | |
| BIGGIE BURGER* | 27 |
| BACON + MUSHROOM + SWISS CHEESE + BBQ + FRIED ONIONS FRENCH FRIES + 1000 ISLAND | |
| GAME MEATBALLS | 33 |
| ELK & WAGYU BLEND + SPAGHETTI SQUASH + HOUSE ARRABBIATA SAUCE + MANCHEGO + FRESH HERBS | |
| LAMB SHANK *GF | 39 |
| TOMATO SAFFRON JUS + CREAMY POLENTA + SWEET ONION JAM | |
| “PORCHETTA” *GF | 39 |
| PORK TENDERLOIN + PROSCIUTTO ROSEMARY APRICOT MARMALADE CITRUS RISOTTO + SUCCOTASH | |
| GRILLED SWORDFISH* | 42 |
| CANDIED LEMON + HARICOT VERT HERBED FREGOLA + PISTACHIO FENNEL CAPER PAN SAUCE | |
| BEEF TENDERLOIN* *GF | 48 |
| ESPRESSO CHILI COWBOY CRUST GARLIC MASHED POTATO GRILLED ASPARAGUS + BACON BLEU | |
| DUCK PANZANELLA | 36 |
| FRIED CUTLET + TOMATO + EVOO BURRATA + RED ONION + CROUTONS + HERB + ROSÉ REDUCTION | |
| SEASONAL LASAGNA *VEG | 33 |
| FARMER'S MARKET VEGGIES HERBED BÉCHAMEL RICOTTA + MOZZARELLA | |

STARTERS

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| CUP SOUP | 5 |
| BOWL SOUP | 9 |
| BISTRO FRIES & AIOLI | 10 |
| 460 BREAD & SPREAD | 8 |

APPETIZERS

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| CHARCUTERIE BOARD | 25 |
| CURED MEAT + ARTISAN CHEESE + SPREADS ROAST VEGGIES + BREAD + NUTS + FRUIT | |
| CAULIFLOWER WINGS *GF | 14 |
| ROASTED CAULIFLOWER + GREEN ONION FORAGE “WING” SAUCE + GORGONZOLA | |
| BUFFALO CHICKEN CROQUETTE | 16 |
| PULLED CHICKEN + WHITE CHEDDAR CHIVE OIL + CHOLULA GLAZE + PANKO | |
| POLENTA FRIES *GF *VEG | 14 |
| PARM + ROSEMARY + MISO TRUFFLE AIOLI | |
| AHI POKE STACK* *GF | 19 |
| AVOCADO + RICE + COCONUT AMINO PLANTAIN CHIPS + WASABI DRIZZLE + SESAME | |
| BEAN SPREAD & BURRATA *VEG | 16 |
| ROASTED TOMATO + CUCUMBER + NAAN EVOO + GASTRIQUE + CAPERS + PISTACHIO | |

SALADS

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| GODDESS STACK *GF *VEG | 20 |
| CILANTRO GINGER RICE CAKE + TOMATO CUCUMBER + HARD BOILED EGG + PORK BELLY | |
| CLASSIC CAESAR* | 18 |
| CRISP ROMAINE + ANCHOVIES PARMESAN + LEMON + CROUTONS HALF CAESAR | |
| SOUTHWEST CHOP *GF *VEG | 20 |
| YAM + BLACK BEAN + GF CORN FRITTER AVOCADO + COTIJA + TORTILLA STRIPS PEPITAS + CREAMY CILANTRO DRESSING | |
| BISTRO SALAD *GF *VEG | 14 |
| MIXED GREENS + SHAVED MANCHEGO BASIL VINAIGRETTE + MACADAMIA NUTS HALF BISTRO SALAD | |
| | 8 |

PROTEINS*

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|----------------------------|------|
| GRILLED CHICKEN *GF | 8 |
| FLATIRON STEAK *GF | 10 |
| MRKT FISH *GF | MRKT |
| GRILLED VEGGIES *GF | 8 |
| PORK BELLY *GF | 8 |

*GF = GLUTEN FREE *DF = DAIRY FREE *VEG = VEGETARIAN

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

20% GRATUITY MAY BE ADDED TO PARTIES OF SIX OR MORE GUESTS

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