



forage
bistro and lounge
DINNER MENU

main

BRAISED PORK SHANK *gf 39

rosemary hot honey drizzle + pasilla & corn grits
grilled summer peaches & burrata

BISON SHORT RIB *gf 45

blackberry + fig + black garlic braise
local mushroom risotto + wilted rainbow chard

MAHI EN PAPILLOTE *gf | *df 38

forbidden rice + sweet chili glazed green
beans + kumquat + blood orange + fennel
black garlic + orange vinaigrette

SRF HANGER STEAK 60

cotija dusted yukon golds + grilled asparagus
gorgonzola mornay + fried leeks

TROUT CANNELLONI (3) 42

egg crepe roulade + herbed ricotta + roast
tomato + blush sauce + smoked trout

*vegetarian version available 33

"TANDOORI" CHICKEN THIGHS 38

yogurt marinade + tabouli salad + caper + lemon
grilled pepper + imported olive oil + toasted naan

VEGETABLE RISOTTO *gf 30

rainbow chard + leek + fennel + tomato
local mushroom + shaved manchego
trout cake + 7 | chicken + 8 | steak + 10 | salmon + 12

BIGGIE BURGER* 28

8oz waygu beef burger
apple + bacon + gruyere relish
french fries + house made bun
sub gluten free bun | 4
add nueske bacon | 4
sub bistro salad | 4

starter

CHARCUTERIE BOARD 30

cured meat + artisan cheese + local bread
spreads + veggies + nuts + dried fruit

WHIPPED FETA *veg 19

farmer's market pickles + imported evoo
pistachio gremolata + toasted naan

DUCK TART 22

breast meat + huckleberry + chevre

SHRIMP CEVICHE* *gf 20

avocado + fresno + citrus + agave + shaved
asparagus + blue corn sope

CHICKEN DRUMMIES (4) 20

frenched drummies
mango habanero or jerk dry rub
add one + 5

PARMESAN FRIES *veg 11

parmesan cheese + herbs + aioli

LOCAL BREAD & SPREAD 8

house butter + 2 | pesto +2 | jam + 2

soup + salad

DAILY SOUP CUP 6 | BOWL 11

BISTRO SALAD *gf | *veg 17

roasted hazelnuts + blood orange
chevre + orange vinaigrette

½ bistro salad 9

trout cake + 7 | chicken + 8 | steak + 10 | salmon + 12

THE WEDGE 18

bibb lettuce + creamy caper "tonnato" dressing
tomato dusted croutons + onion jam

trout cake + 7 | chicken + 8 | steak + 10 | salmon + 12

MELON & PROSCIUTTO 20

local arugula + torn basil + ovalini mozzarella
agave nectar + imported olive oil + marcona almond
trout cake + 7 | chicken + 8 | steak + 10 | salmon + 12

*GF= gluten free *DF= dairy free *veg = vegetarian | please mention dietary request prior to ordering

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

20% gratuity may be added to parties of six or more guests