

forage



EGGS *substitutions may be subject to additional charges

two free-range eggs, crispy potatoes, house-made toast, choice of bacon, sausage or fruit	14
alpine juniper duck confit & kale frittata, brie, roast garlic	16
corned bison hash, sunny-side eggs, kale, house-made sauerkraut, IPA mustard hollandaise	19
Two Rivers turkey sausage hash, roasted vegetables, free-range eggs, watercress pesto, toast	18
classic benny - back bacon, free-range eggs, crispy potatoes, hollandaise	16
spiced lentils, poached eggs, spring peas, pea tips, mint yogurt, toast *add Merguez sausage \$2*	14

FORAGE FAVES

award-winning seafood chowder, chicharron, quail's egg	12
charcuterie, chicken liver parfait, artisan cheeses, house pickles and ferments, IPA mustard	20
foraged and cultivated mushrooms, Okanagan goat cheese, grilled caraway rye	16
grilled kale, brie and honey dressing, caramelized apple, roasted hazelnuts	14
double-fried pork cutlet sandwich, fried egg, gouda, house-made pickle, "thousand island"	14
Rabbit River shakshuka, soft eggs, pork lomo, feta, croutons, rocket	16
field greens & heirloom tomatoes, tomato sherry vinaigrette, dehydrated & macerated tomatoes, compressed heritage melon, fried shallot	16
Pacific halibut cakes, foraged spring greens, poached eggs, preserved lemon hollandaise, crispy potatoes	19

SOBER BEVERAGES

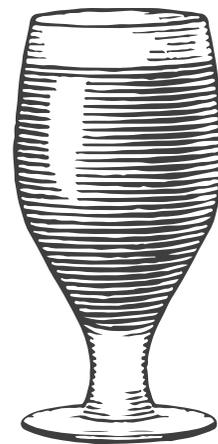
Mogiana espresso coffees	4 - 5
Namasthé loose leaf teas	4
fresh pressed juices	5
Forage Green Blend	6

SIDES

Two Rivers turkey or merguez sausage	6
house-made "nutella"	4
muffin or toast	4
scones and honey butter	5
liver and toast	7
hollandaise	3

SWEETS

granola - hazelnuts, dried cranberry, honey-roasted grains and oats	10
local fruit parfait - yogurt, honey, scone	9
brioche French toast, rhubarb purée, candied bacon, compressed blueberries	15
buttermilk pancakes, valley blueberries, honey butter, maple syrup	14



TIPSY BEVERAGES

THE BRUTUS: vodka, Walter clamato juice, smoked chicharron, crackling & fennel salt	single 9 double 12
LOCAL KIR ROYALE: BC Bubbles with East Vancouver Odd Spirit Society cassis	10
FORAGE SHAFT: iced espresso, Forty Creek cream, Wayward Krupnik, vodka	14
MIMOSA: BC Bubbles with fresh squeezed OJ, grapefruit or apple	10



Don't see the wine you thirst for? Choose from our collection of British Columbia and Cascadia wines.

Share your comments and photos of your drinks via twitter or instagram @foragevancouver



forage



Forage connects diners to local fishers, foragers and farmers. We also bring you the best in local craft distilleries, breweries and wineries. Our service is designed for sharing many plates family style. So choose as many as you like, share some delicious food, and enjoy the best of what BC has to offer.

BC CRAFT BEER & CIDER ON TAP

18 oz
glass

Hoyne 'Hoyner' Pilsner - <i>Victoria</i>	8
Bomber Brewing 'Marzen' Amber Lager - <i>Vancouver</i>	7½
33 Acres 'Of Life' California Common - <i>Vancouver</i>	8
Four Winds Saison - <i>Delta</i>	8
Tofino Brewing 'Tuff Session' American Pale Ale - <i>Tofino</i>	7½
Crannog 'Red Branch' Irish Ale - <i>Sorrento</i>	9
Strange Fellows 'Jongleur' Belgian Wit - <i>Vancouver</i>	8
Driftwood 'Fat Tug' IPA - <i>Victoria</i>	8¼
Moody Ales 'Chipper' Blonde Ale - <i>Port Moody</i>	8
Off the Rail 'Beez Kneez' honey ginger Ale - <i>Vancouver</i>	7¾
Persephone Dry Stout - <i>Gibsons</i>	8
Orchard Hill 'Red Roof' dry apple cider - <i>Osoyoos</i>	9

~12 oz glasses available for 6~

Forage Trio

Sample any 3 of our draft beers for \$12 plus a snack from the kitchen



SEASONAL COCKTAILS

2 oz

FORAGE NEGRONI: Sheringham gin, The Woods Spirit Co. Amaro, Odd Society Vermouth, orange peel	14
THE BRUTUS: vodka, Walter clamato juice, smoked chicharron, crackling & fennel salt	single 9 double 12
EAST VAN KIR ROYALE: Evolve 'Effervescence', Odd Society cassis	10
WEST END OLD FASHIONED: Forty Creek whisky, orange peel, bitters, house brandied cherry	14
UNRULY SOUR: Unruly gin, house made honey cordial, egg whites, grapefruit bitters	14
OKANAGAN SAZERAC: Okanagan Spirits BC rye whisky and Okanagan Spirits Absinthe	16
SEASONAL COLLINS: Odd Society Wallflower Gin, seasonal syrup, lemon	12
AQUAVIT GIMLET: Okanagan Spirits Aquavit, dill cordial, lime	14

Let us pair your wine with a bit of local cheese

One cheese \$7 | Two cheeses \$11



WINE ON TAP

5 oz
glass

Ask your server about 8oz pours.

WHITES

Niche Wine Co Gewurztraminer	10
Poplar Grove Winery Pinot Gris	11
Okanagan Crush Pad Rosé	10

REDS

Fairview Cellars 'Forage' Malbec Blend	13
Covert Farms 'MDC' Merlot blend	11
Bartier Bros. Syrah	11
Bartier Bros. Cabernet Franc	11

ALSO BY THE GLASS

5 oz
glass

Ask your server about 8oz pours.

2015 Lock & Worth Semillon	11
2016 House of Margot Pinot Blanc	9
2015 Little Farm Riesling	13
2014 La Frenz Sauvignon Blanc	11
2015 Culmina Grüner Veltliner	13
2014 Orofino Winery Pinot Noir	13
2012 Kettle Valley Merlot	11
Evolve 'Effervescence'	10
NV Stoneboat Vineyards 'Piano' Brut	11

CRAFT CIDER & BOTTLED BEER

Sea Cider 'Pippins' <i>Vancouver Island</i> 5oz glass	9
Naramata Cider Company dry pear cider <i>Naramata</i> 355ml bottle	6
Mayne Island 'Forager' <i>Mayne Island</i> 330ml bottle	9



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