

Mission

Foraged from our unique and fertile Great Lakes Regional ecosystem and drawing from our area's diverse ethnic immigrant traditions, we will craft hearty portions of comfort classics which we will deliver with a focus on consistent quality.

The FORAGER

- BOLD GREAT LAKES REGIONAL CUISINE -

TAP HOUSE | SPIRITS

Location

101 E. Edgerton Street
Howard City, Michigan 49729
ph. (231).648.6052

Reservations available
Private Rooms available

General Manager: Bryan DeHart
Executive Chef: Brian Thebo

- STARTERS -

Smoked Whitefish Dip House-Smoked Whitefish / Garlic Toast Points	12	Forager Truffle Fries Truffle Infused Olive Oil / Garlic Herb Seasoning / Garlic Aioli	8	Forager House Chips Garlic Herb Seasoning / House Ranch Dip / Onion Dip	6.5
Mushroom Crostini Rustic Mushroom Blend / Whipped Goat Cheese / Balsamic Drizzle	9.5	Bruschetta Vine-Ripened Tomato / Garlic / Balsamic	9	Onion Rings Lightly Hand-Dipped in our Homemade IPA Batter / House Ranch Dip	8
Forager Wings Choice of Buffalo, or Traverse City Cherry BBQ	11	Scampi Toast Shrimp / White Wine / Lemon	12	Calamari Shishito Peppers / Peppadew Peppers / Fra Diavolo	13



- SOUPS -

Cup or Bowl

Chef's Daily Selection Ask your server	Varies
French Onion Crock 'Nuff said	6



- GREENS -

Add: Steak +6, Grilled Pulled Chicken +5, Shrimp +5

Butternut Squash Salad Arcadia blend Lettuces / Roasted Squash / Quinoa / Red Onion / Grape Tomato / Meyer Lemon Vinaigrette	11
Caesar Salad Romaine Hearts / Croutons / Shredded Parmesan / Caesar Dressing	9
Beet & Goat Cheese Salad Roasted Red & Golden Beets / Goat Cheese / Candied Walnuts / Golden Raisins / Truffle Honey Vinaigrette	11



- SIDES -

Chef's Daily Risotto	Mkt.
Forager Coleslaw	4
Redskin Mashed Potatoes Ask your server about today's selection	4
Chef's Vegetables Ask your server about today's selection	4
Side House Salad	5
Side Caesar	5
Roasted Cauliflower	4
Cast Iron Mac Cavatappi & 4-Cheese blend	10

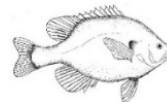
House-Made Dressings: Balsamic Vinaigrette / Forager Ranch / Bleu Cheese / 1000 Island / Caesar / Meyer Lemon Vinaigrette / Truffle Honey Vinaigrette

- FIELD & STREAM -

Fresh Locally-Inspired comfort dishes.

The Forager Meatloaf Ground Bison/Berghorst Beef Blend / Bacon / Rustic Mushroom Gravy, Chef's Vegetables and Potatoes	16	
New York Strip 12 oz Center-Cut from Berghorst Farms in Fremont, MI Chef's Vegetables and Potatoes Add Mushrooms and Onions +\$3 Add Blue Cheese Compound Butter +\$2.5	24	
Ball-Tip Sirloin 8 oz Hand-Cut Berghorst Farms in Fremont, MI Chef's Vegetables and Potatoes Add Mushrooms and Onions +\$3 Add Blue Cheese Compound Butter +\$2.5	16	
Short Rib Mac & Cheese Slow-Braised Short Rib / Cavatappi / 4-Cheese Blend Crispy Parsnip	19	

Walleye Lightly Breaded / Pan Seared / served with Lemon Caper Beurre Blanc Chef's Vegetable and Rice	24
Scallops Butternut Squash & Parsnip Purees / Roasted Cauliflower / Lemon Butter	28
Bluegill Lightly Hand-Dipped in our Homemade IPA Batter Chef's Vegetable and Rice	20

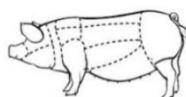


Baby Back Pork Ribs Traverse City Cherry BBQ Sauce +Sweet Cornbread Chef's Vegetables and Potatoes	17
Local Fettuccine Alfredo Add Chicken +4 Grilled Shrimp +7	12
Half-Roasted Chicken Herbs de Provence / Roasted Redskin Potatoes / Lemon Thyme Jus Cast-Iron Comfort at its best	16
Pasta Primavera Chef's Vegetables / Roasted Tomato Sauce / Local Fettuccine	13
14-oz. Bone-In Porkchop Apple-Fennel Slaw / Red Wine Gastrique / Mashed Potatoes / Chef's Vegetables	19

- BURGERS & SANDWICHES -

Comes with Forager Chips or Fries. Add:
Onion Rings +\$3.5, Truffle Fries +\$2.5, Add Cheese +\$2

'The' Forager Burger 7 oz. Berghorst Beef with White Cheddar, Mushroom Blend / Garlic Aioli	12	French Dip Shaved Roast Beef / Caramelized Onion / Provolone / Au Jus	12
Build your own Burger 7 oz. Berghorst Beef - choose your standard toppings Bacon / Onion Rings / Fried Egg / Mushroom Blend + \$2.5 each.	10	Chicken Sandwich Pulled Chicken / Stone-Ground Mustard Aioli / White Cheddar cheese / Lettuce & Tomato	10.5
Howard City Po' Boy Battered Bluegill / Garlic Aioli / Slaw on a Toasted Roll	12	Bluegill Tacos Napa Cabbage / Pico De Gallo / Cilantro Lime Crema Beans & Rice	12



Cheeses: White Cheddar / Local Blue / Smokehouse Cheddar / Provolone

Dear Guest with Allergies - Our scratch-made kitchen includes a variety of cooking techniques that prevent us from practicing true allergy-free practices to prevent cross-contamination. As a result, we cannot guarantee your safety. For less-severe allergies, please allow our servers to recommend a dish that does not contain your allergen(s).

*Ask your server about menu items that are cooked to order or served raw. Consuming raw of undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*18% Service Charge will be automatically added on to groups of 8 or more.