

**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.

**Location**  
 101 E. Edgerton Street  
 Howard City, Michigan 49729  
 ph. (231) 648.6072



We have easy access gift cards and reservations through our website at [the-forager.com](http://the-forager.com). Reservations are also available through the Resy app or by phone during business hours.

Private rooms & parties available  
 \*Must book in advance

**-STARTERS-**

**Calamari** 17  
 Poblano Peppers / Peppadew Peppers / Fra Diavolo

**Smoked Whitefish Dip** 16  
 House-Smoked Whitefish / Toast Points

**Stuffed Dates** 16  
 Medjool Dates / Goat Cheese / Blue Cheese / Applewood Smoked Bacon / Toasted Almonds / Baby Arugula

**Mushroom Crostini** 13  
 Rustic Mushroom Blend / Whipped Goat Cheese / Balsamic Reduction  
 \*Served Chilled



**Bruschetta** 13  
 Vine-Ripened Tomato / Garlic / Parmesan Cheese / Balsamic Reduction

**Forager Truffle Fries** 9  
 Truffle Infused Olive Oil / Parmesan Cheese / Garlic Herb Seasoning / Garlic Aioli / House Ranch

**-CHEF'S CUTS-**

Add: Mushrooms and Onions +3  
 Bleu Cheese Compound Butter +2.50  
 Sautéed Shrimp +8  
 Au Poivre +4

**Ribeye, 16 oz.** \*MP  
**New York Strip, 14 oz.** 38  
**Ball-Tip Sirloin, 8 oz.** 20  
**Bone-In Porkchop, 14 oz.** 23

\*MP: Market Price Varies



**-FIELD & STREAM-**

All Field and Stream items served with choice of Potato and Vegetable

**Pork Schnitzel** 26  
 Cognac Mushroom & Mustard Gravy / Caramelized Onions / Applewood Smoked Bacon

**Forager Meatloaf** 19  
 Ground Bison and Beef Blend / Bacon / Rustic Mushroom Gravy

**Miller's Amish Chicken** 19  
 House Brine / Herbs de Provence / Mashed Redskin Potato / Rustic Gravy



**Great Lakes Walleye** 29  
 Lemon Caper Beurre Blanc

**Jumbo Twin Crab Cakes** 36  
 Blue Crab / Whole Grain Mustard Aioli / Lemon Butter

**Faroe Island Salmon** 36  
 Artichoke Hearts / Sundried Tomatoes / Lemon Caper Beurre Blanc

**-SANDWICHES & SPECIALITIES-**

**The Forager Burger** 17  
 6 oz. Patty White Cheddar / Mushroom Blend / Garlic Aioli

**Build Your Own Burger** 12  
 6 oz. Patty Your Way  
 \*Special toppings additional: Bacon +2.50  
 Fried Egg +2.50, Mushroom Blend +2.50

**Chicken Bacon Ranch Wrap** 17  
 Crispy Chicken / Romaine / Bacon / Ranch / Tomato / Cucumber / White Cheddar

Choice of: Forager Chips or Fries  
 \*Upgrade to Truffle Fries or Side Salad +3.25

**BBQ Pork Sandwich** 14  
 Slow Roasted Pulled Pork / Smoked Cheddar / Traverse City Cherry BBQ

**Cuban Pork Tacos** 15  
 Napa Cabbage / White Cheddar / Pico De Gallo / Radish / Jalapeno / Cilantro Lime Crème

**Avocado BLT** 17  
 Applewood Smoked Bacon / Vine Ripened Tomatoes / Haas Avocado / Lettuce / Mayo



**Howard City Fish & Chips** 22  
 Lightly Dusted Bluegill / French Fries / Coleslaw

**French Dip** 17  
 Shaved Roast Beef / Caramelized Onion / Provolone / Au Jus

**Sweet & Spicy Shrimp Tacos** 16  
 Napa Cabbage / Avocado / Jalapeno / Cilantro Pineapple Salsa

**Buttermilk Chicken Tenders** 16  
 French Fries / Coleslaw

\*Add cheese to any burger or sandwich +2: American / White Cheddar / Local Bleu / Smoked Cheddar / Provolone / Swiss

**-GREENS-**

**Beet & Goat Cheese Salad** 15  
 Arcadia Lettuce / Roasted Red & Golden Beets / Goat Cheese / Candied Walnuts / Golden Raisins / Truffle Honey Vinaigrette

**Caesar Salad** 13  
 Romaine Hearts / Croutons / Shredded Parmesan / House Caesar

**House Salad** 12  
 Arcadia Lettuce / Tomato / Cucumber / Croutons / Red Onions

**-SOUP-**

**French Onion Crock** 8  
 Caramelized onions, toasted bread, and gruyere cheese/Rich Beef Broth

**Soup of the Day**  
 Cup 5  
 Bowl 7



**-SIDES-**

**Side House Salad** 6  
**Side Caesar** 6  
**Side Vegetables** 5  
**Forager Coleslaw** 4  
**Forager Fries** 6  
**Mashed Potatoes** 5  
**Baked Potato** 5  
 \*After 4pm

\*Add protein to any salad: Grilled Chicken +7, Steak +8, Shrimp +8  
 \*House-made dressings: Balsamic Vinaigrette / Forager Ranch / Bleu Cheese / 1000 Island / Caesar / French / Truffle Honey Vinaigrette / Italian

**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) as we will do our best to accommodate.

\*Ask your server about menu items that are cooked to order or served raw. Consuming raw or 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.