

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 49329 ph. (231).648.6052



We have easy access gift cards and reservations through our website at 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 Poblano Peppers / Peppadew Peppers / Fra Diavolo	18	Stuffed Dates Medjool Dates / Goat Cheese / Bleu Cheese / Applewood Smoked Bacon / Toasted Almonds / Baby Arugula	16	Bruschetta Vine-Ripened Tomato / Garlic / Parmesan Cheese / Balsamic Reduction	13
Smoked Whitefish Dip House-Smoked Whitefish / Toast Points	16	Mushroom Crostini Rustic Mushroom Blend / Whipped Goat Cheese / Balsamic Reduction *Served Chilled	13	Forager Truffle Fries Truffle Infused Olive Oil / Parmesan Cheese / Garlic Herb Seasoning	10

-CHEF'S CUTS-

Add: Mushrooms and Onions \$4
Bleu Cheese Compound Butter \$3
Sauteed Shrimp \$8
Au Poivre \$5

-FIELD & STREAM-

All Field and Stream and Chef's Cut items are served with a choice of potato and vegetable.

USDA Prime Ribeye, 16 oz.	*MP	Pork Schnitzel Cognac Mushroom & Mustard Gravy / Caramelized Onions / Applewood Smoked Bacon	26	North Road Salmon Lemon Caper Crab Butter	42
New York Strip, 14 oz.	42	Miller's Amish Chicken Herbs de Provence / Chicken Gravy	20	Twin Crab Cakes Blue Crab / Whole Grain Mustard Aioli / Lemon Butter	36
Sirloin, 8 oz.	21	Forager Meatloaf Ground Bison and Beef Blend / Bacon / Rustic Mushroom Gravy	20	Great Lakes Walleye Lemon Caper Beurre Blanc	31
Bone-In Porkchop, 14 oz. Apple Cranberry Chutney	23				

-SANDWICHES & SPECIALITIES-

Choice of: Forager Chips or Fries.

*Upgrade to Truffle Fries or a Side Salad \$3.25

Forager Burger 6 oz. Patty / White Cheddar / Mushroom Blend / Garlic Aioli	16	BBQ Pork Sandwich Slow Roasted Pulled Pork / Smoked Cheddar / Traverse City Cherry BBQ	15	Fried Shrimp Coleslaw	24
Build Your Own Burger 6 oz. Patty Your Way *Special Topping Additional: Bacon \$2.50, Fried Egg \$2.50, Mushroom Blend \$2.50	13	Cuban Pork Tacos Napa Cabbage / Pico de Gallo / White Cheddar / Radish / Jalapeno / Cilantro Lime Creme	15	French Dip Shaved Roast Beef / Caramelized Onion / Provolone / Au Jus	18
Chicken Bacon Ranch Wrap Crispy Chicken / Ranch / Bacon / Romaine / Tomato / Cucumber / White Cheddar	16	Avocado BLT Applewood Smoked Bacon / Vine Ripened Tomato / Haas Avocado / Lettuce / Mayo	15	Sweet & Spicy Shrimp Tacos Napa Cabbage / Avocado / Jalapeno / Cilantro Pineapple Salsa / Sweet and Spicy Sauce	17
				Buttermilk Chicken Tenders Coleslaw	16

*Add Cheese to any burger or sandwich \$2.00: American / White Cheddar / Local Bleu / Smoked Cheddar / Provolone / Swiss

-GREENS-

Beet & Goat Cheese Salad Arcadia Lettuce / Candied Walnuts / Golden Raisins / Truffle Honey Vinaigrette	15
Caesar Salad Romaine Hearts / Croutons / Parmesan / House Caesar	13
House Salad Arcadia Lettuce / Tomato / Cucumber / Croutons / Red Onion	12

-SOUP-

French Onion Crock Caramelized Onions / Toasted Bread/ Guyere cheese	9
Soup of The Day Cup or Bowl	*MP

-SIDES-

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

*Add protein to any salad: Grilled Chicken +7, Steak +8, Shrimp +8, Salmon +20
*House-made dressings: Balsamic Vinaigrette / Forager Ranch / Bleu Cheese / 1000 Island / Caesar / French / Truffle Honey Vinaigrette / Italian / Honey Mustard

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 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 6 or more.