

Forage

120 Woodcutter Street @ Main Street Shops • 620.524.3334 • www.forageatexton.com



Snacks & Small Plates

Yukon Gold Potato Chips 4

Voodoo Dust + Cool Cilantro Cream

Forage Popcorn 4

Organic White Cheddar + Brown Butter + Chive Blossoms

Crispy Fingerling Potatoes 5

Spicy Smoked Tomato Aioli

Steamed Edamame 4

Spicy Orange Thai Chili Lime Salt

Wild Mushroom Bisque 7

Tarragon Crème Fraiche

Spring Asparagus 11

Wood Grilled Leeks + Smoked Prosciutto
Preserved Lemon + Truffled Brioche Confetti

Calabro Fresh Mozzarella 10

Olive Oil Poached Tomatoes + Grilled Ciabatta
Aged Balsamic Vinegar + Petite Basil

Salt & Pepper Shrimp 11

Thai Vegetable Slaw + 5 Spice Peanuts
Black & White Sesame Ginger Dressing

Hawaiian Ahi Tuna Tartare 12

Sashimi Yellow Fin Tuna + Wasabi Avocado
Crispy Shallots + Citrus Soy Vinaigrette

Hand Rolled Gnocchi 10

Zinfandel Braised Beef Short Ribs
Wild Mushrooms + Horseradish Crème Fraiche

Chorizo & Grilled Shrimp 11

Creamy Mascarpone Polena + Manchego + Peperonata

Wild Mushrooms 12

Pancetta + Crispy Phyllo + Poached Farm Egg + Cognac Cream

Toasts

Focaccia 12

Piquillo Peppers + Arugula + Smoked Tomato Jam
Shellbark Hollow Farms Goat Cheese

Sourdough 13

Crab Stuffed Squash Blossoms + Meyer Lemon
Caper Remoulade + Fine Herb Salad

Ciabatta 12

Chorizo + Manchego + Roasted Peppers + Jicama + Cilantro

Tuscan Bread 11

Sweet Corn + Grilled Leeks + Three Cheese
Truffle Wild Mushrooms + Garlic Cream

Boards

Charcuterie 14

Smoked Prosciutto + Cantimplano Chorizo + Olli Sopressata
House Made Jams + Mostarda + Pickled Vegetables

Artisan Cheese 12

Blue de Avergine + West Chester Chevre + Clothbound Cheddar
Honey Figs + Cherry Jam + Marcona Almonds + Crostini

Salads, Grains & Vegetables

BLT Steak House Wedge 11

Baby Iceberg Lettuce + Blue Cheese Dressing + Crispy Shallots
Double Cut Heritage Slab Bacon + Heirloom Cherry Tomatoes

"In Praise of Spring" 12

Baby Spinach + Frisee + Fingerling Potatoes + Shellbark Hollow
Goat Cheese + Marcona Almonds + Sun Dried Cherry Vinaigrette

Southwestern Grilled Caesar Salad 12

Grilled Romaine Hearts + Blackened Shrimp & Chorizo Sausage
Shaved Manchego + Garlic Croustades + House Made Caesar

Crispy Shaved Brussels Sprouts 10

Candied Bacon + Pine Nuts + Caramelized Onions + Sultanas

Cracked Grain Salad 13

Duck Confit + Local Chevre + Petite Mache + Port Cherries

Organic Beets 9

Shaved Fennel + Orange + Pickled Red Onion
Roasted Pistachios + Black Pepper Ricotta

Plates

House Made Pappardelle 14

Chicken Confit + Wild Mushrooms + Organic Baby Spinach
Sundried Cherries + Shellbark Hollow Farm Goat Cheese +
Toasted Walnuts + Citrus Truffle Jus

Jail Island Maine Salmon 15

Corn & Crab Salad + Heirloom Potatoes + Tomato Saffron Broth

Wood Grilled Skirt Steak 18

Baby Arugula & Oven Dried Tomato Salad
Hand Cut Truffle Parmesan Fries

Crescent Farms Duck Breast 15

Thyme Scented Wild Mushrooms + Caramelized Vidalia Onion
Red Quinoa + Port Wine Cherry Duck Jus

Yellow Fin Tuna 16

Saffron Orzo + Charred Scallion Salad
Wasabi Crème + Tamari Ginger Glaze

Maine Diver Scallops 16

Brown Butter Roasted Spring Vegetables
Black Pepper Gnocchi + Spiced Merlot Syrup

Lemon Parsley Linguine 17

Wood Oven Roasted Garlic Shrimp + Baby Artichokes
Dried Chili + Oven Dried Tomatoes + Petite Basil

Gianone French Cut Chicken Breast 14

Truffled Spring Pea Risotto Cake + Roasted Shallots
Young Spinach + Chardonnay Sage Pan Jus

Zinfandel Braised Short Ribs 16

Yukon Gold Chive Potato Puree + Grilled Local Asparagus
Petite Wild Mushroom Herb Salad + Crispy Shallots

Jumbo Lump Crab Cake 16

Fingerling Potatoes + Apple Wood Smoked Bacon
Oven Dried Tomatoes + NE Clam Chowder Emulsion

Signature Nature Source Prime Steak Burger 15

Lancaster White & Yellow Cheddar + Beefsteak Tomatoes
Grilled Brioche Bun + Chipotle Thousand Island Dressing
Caramelized Texas 1015 Onions + Hand Cut Fries

The consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses.
Please inform your server of any allergies or dietary restrictions and our kitchen will gladly accommodate you.