

# SALAD AND SOUP

All Dressings House Made. Choices include: Lemon Vinaigrette, Cranberry Vinaigrette, Country Ranch, Green Goddess, Chipotle Ranch, and Oil and Vinegar.

## “Goat in the Garden” (V)

Mixed Greens, Pickled Beets, Pickled Onions, Candied Pecans, and Cranberries. Topped with a Fried Goat Cheese Medallion.

**\$15.99**

## “The Sweet Southerner”

House Sweet Tea Fried Chicken atop Mixed Greens, Cherry Tomato, Cucumber, Candied Bacon, Cheddar Cheese, and Hard Boiled Egg.

**\$15.99**

## “Blacksmith Steak”

Choice of Blackened Teres Major Steak or Chicken. Mixed Greens with Crumbled Goat Cheese, Roasted Red Peppers, Cherry Tomato, Candied Pecans, and Crispy Fried Onions.

**\$16.99**

## Bowl of Soup

A Bowl of our Soup of the Day. Ask your server about today's offering. Served with side of French Bread.

**\$9.99**

# SIGNATURE SIDES

## Shoestring Fries (V)

House Seasoned Crispy Shoestring Fries.

**\$5.50**

## Sweet Tater Tots (V)

Choose Salt or Cinnamon/Sugar spices.

**\$5.50**

## Shirley's Dixie Slaw (V)(GF)

Granny Smith Apple gives our Coleslaw a unique twist that sets it apart.

**\$5.50**

## Cup of Soup

Cup of the Soup of the Day.

**\$5.50**

## Side Salad

Small salad with Cucumbers, Tomato, Red Onion, and Cheddar Cheese.

**\$5.50**

# CHEF SIDES

## Crispy Buttered Taters (V)(GF)

Crispy Smashed Fingerlings, Herb Butter, and Parmesan Cheese.

**\$7.50**

## Balsamic Sprouts (GF)

Brussels Sprouts sauteed with Herb Butter, Garlic, Capers, and Bacon. Tossed in Maple/Balsamic Glaze and topped with Parmesan Cheese.

**\$7.50**

## Country Collards (GF)

Collard Greens slow-cooked with Bacon, Love, and a slight kick of peppery heat.

**\$7.50**

## Smoked Gouda Grits (V)(GF)

Creamy Polenta Grits made with Smoked Gouda Cheese and House Spices.

**\$7.50**

## Seasonal Veggies (V)(GF)

**\$7.50**

# BEVERAGES

Pepsi Products & Tea \$3

Whole/Chocolate Milk \$3

Great Commissions Coffee \$3

Juice \$3

Juice & Milk No Free Refills



Consuming Raw/Undercooked Meats, Poultry, Shellfish, Seafood, or Eggs may increase risk of Foodborne Illness.

(V) Vegetarian, (GF) Gluten Free



# SANDWICHES

Burgers cooked to temp. Sandwiches served with choice of Signature Side. Upgrade to Chef's Side for additional \$2.

## "The GOAT Burger"

House Steak Burger on Brioche with Lettuce, Smoked Tomato Jam, Candied Bacon, Crispy onions, and a fried Goat Cheese Medallion.

**\$18.99**

## "The Depot Burger"

Our classic Cheeseburger! House Steak Burger on Brioche with Lettuce, Tomato, Dill Pickle, Red Onion, and your choice of American or Swiss Cheese.

**\$15.99**

## "PBCB Toaster"

A Boss of a Sando! House Corned Beef Brisket, Pork Belly, Wilted Spinach, Horseradish Crema, and Gruyere Cheese. Hot-pressed between slices of Sourdough Bread.

**\$18.99**

## "Bad Motherclucker"

It's one bad bird! Our famous Sweet Tea Chicken Breast, grilled or fried, on a Brioche Bun with Mayonnaise and choice of House Dill Pickle or Bread & Butter Pickle.

**\$15.99**

**\*MAKE SPICY FOR \$1.00**

## "Forager's Reuben"

Always a good choice! Our Reuben rocks with House Corned Beef Brisket, Sauerkraut, Swiss Cheese, and our Barrier Island Dressing. Hot-pressed between slices of Annie's Bakery Marbled Rye.

**\$16.99**

## "The Smokehouse"

House Steak Burger on Brioche with Lettuce, Tomato, Candied Bacon, Swiss Cheese, Jim Beam BBQ Sauce, and Crispy Fried Onions.

**\$16.99**

## "The Bluegrass Chicken"

Pecan Crusted Chicken Breast topped with House Blueberry Compote, Pickled Onions, Swiss Cheese, Lettuce, and Tomato on toasted White Bread.

**\$16.99**

## "Apple Butter Cheeser"

Don't knock it until you try it! This isn't your average Grilled Cheese. Brie Cheese + Apple Butter + Candy Bacon + Sourdough = Your new favorite sandwich

**\$14.99**

# TERRIFIC TACOS

2 Tacos per Order. Choice of Flour Tortilla or Rice Bowl. Comes with a Signature Side. Upgrade to Chef's Side for \$2. Add a third taco for \$4. Sorry, no mix & match.

## "Sweet Fire BLT"

Our best selling taco! Fried Sweet Tea Chicken, Mixed Greens, Diced Tomato, Candied Bacon, and Chipotle Ranch Crema.

**\$15.99**

## "Fish in the Orchard"

Our funky take on fish tacos! Blackened Atlantic Cod, Shirley's Dixie Slaw, House Blueberry Compote, and Pickled Onions.

**\$16.99**

## "Street Corn Shrimp"

Fried Shrimp, Street Corn Elote, Pico de Gallo, and House Sweet Chili Remoulade.

**\$16.99**

## "Steam Engine Steak"

Teres Major Steak Tips, Bell Peppers, Pico de Gallo, Mushrooms, Crispy Fried Onions, and House Chipotle Ranch Crema.

**\$16.99**



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# APPETIZERS

## Corn Elote Scallops (GF)

Pan-seared Outer Banks Sea Scallops nestled over a bed of Mexican Street Corn. Topped with Candied Bacon and served with Old Bay Kettle Chips.

**\$17.99**

## "Canteen Crab Cakes"

Hand-made cakes of Sweet Lump Crabmeat, Fresh Herbs, and Spices. Served with our bright and zesty House-made Remoulade Sauce.

**\$16.99**

## "High on the Hog"

Forager's Smothered French Fry. Topped with House Cheese Sauce, Candied Bacon, and Scallions.

**\$12.99**

## Cheesy Prosciutto Croquettes

This is not your average Fried Cheese! Croquettes of Italian Prosciutto Ham and Fresh Mozzarella. Fried golden and served with House Tomato Jam.

**\$14.99**

## Fried Deviled Eggs (V)

Our spin on a classic! Six lightly breaded Egg Whites piped full of House Deviled Egg Mix. Served with House Pickled Onions, Dill, and Tomato.

**\$13.99**

## Pimento Hush Puppies (V)

We took a seafood classic and made it even better! Hand-made Pimento Cheese Hush Puppies served with House Lowcountry Shrimp Sauce for dipping.

**\$14.99**

## "Spectacular Sprouts" (GF)

A double portion of our famous Brussels Sprouts. Herb Butter, Garlic, Capers, and Bacon tossed in House Maple/Balsamic Glaze and topped with Parmesan

**\$14.99**

# ENTREES

## "Foragers Shrimp & Grit" (GF)

Blackened Shrimp, Chicken/Apple Sausage, Green onion, Garlic, and House Lowcountry Cream Sauce over Smoked Gouda Grits. Served with a side of French Bread.

**\$20.99**

## "Butcher Bowl" (GF)

Perfectly seared Teres Major Steak Tips and Mushrooms tossed in House Bordelaise Sauce. Served over Collard Greens and your choice of Smoked Gouda Grits or Crispy Buttered Taters. Topped with diced Bell Peppers and served with side of French Bread.

**\$22.99**

## "Wake n' Steak" (GF)



10 oz. New York Strip seared to perfection with a bold crust of locally roasted Triple Dog Dare Espresso from Great Commission Coffee. Served with a Loaded Baked Potato and a Side Salad.

**\$31.99**

**MAKE IT SURF N TURF**

**\*ADD 4 SHRIMP FOR \$5**

**\*ADD 3 SCALLOPS FOR \$10**

## Blueberry Pecan Trout

Whole Filet of local NC Rainbow Trout crusted in GA Pecans and pan-fried. Topped with House Blueberry Compote and served with a choice of 2 sides.

**\$25.99**

## "Salmon's Run" (GF)

Fresh pan-seared Atlantic Salmon glazed in House Bee Sting Sauce. Served over Mushroom/Cranberry Rice Pilaf and topped with Lemon Shaved Brussel Salad. Served with a Side Salad.

**\$26.99**

## "Alfredo ala Foragers"

Herb marinated Chicken Breast, Mushrooms, and Bacon tossed in House Alfredo Sauce served with Cavatappi Pasta. Served with a side of French Bread.

**\$20.99**

## "Fish n' Chips"

9 oz of Beer Battered Atlantic Cod, fried golden and served with Seasoned Fries and Shirley's Dixie Slaw. Flanked by Lemon Wedges and House Tartar.

**\$22.99**

**\*ADD SHRIMP FOR \$5**

## "Forest Floor Gnocchi" (V)

We love all of the fungus among us in Appalachia! A bowl consisting of Mushrooms, Green Onion, and Garlic in a Garlic Cream Sauce. Served over Potato Gnocchi and topped with Parmesan Crisps.

**\$18.99**

**\*ADD PROTEIN FOR AN UPCHARGE**

## ADD or SUB PROTEIN TO ANY DISH

**Add Chicken \$5**

**Add Shrimp/Steak \$6**

**Sub Chicken \$4**

**Sub Shrimp/Steak \$5**



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