

FORAGERS

ON THE CREEK

SYLVA, NC



APPETIZERS

“Spectacular Sprouts” (GF)

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

\$14.99

“Shrimper’s Basket”

Seasoned Shoestring Fries topped pan-seared Shrimp, House Alfredo Sauce, diced Tomato, Scallions, Parmesan Cheese and an Old Bay Dusting.

\$15.99

Fried Deviled Eggs (V)

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

\$13.99

Corn Elote Scallops (GF)

Pan Seared Sea Scallops served over a bed of Elote (Mexican Street Corn) Salad. Topped with Candied Bacon. Served with Old Bay Kettle Chips.

\$16.99

SALAD

“Goat in the Garden” (V)

Fresh Mixed Greens, Pickled Purple Beets, Pickled Onions, Candied Pecans, Dried Cranberries. Topped with House Fried Goat Cheese Medallion.

\$15.99

“The Sweet Southerner”

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

\$15.99

“Blacksmith Steak”

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

\$16.99

“The Greek Freak”

Choice of Fried, Blackened, or Grilled Chicken, Mixed Greens, Pickled Onion, Goat Cheese, Roasted Red Peppers, and Mediterranean Summer Salad.

\$15.99

House Made Dressings

- Green Goddess - Cranberry Vinaigrette
- Lemon Vinaigrette - Country Ranch
- Chipotle Ranch - Oil & Vinegar



ENTREES

“The Salmon’s Run” (GF)

Fresh Pan Seared Atlantic Salmon Filet, with House Bee Sting Glaze, served over our Wild Mushroom Rice Pilaf, and topped with a Lemon Shaved Brussel Salad.

\$25.99

“Foragers Shrimp & Grit” (GF)

Fresh Blackened Shrimp, Chicken/Apple Sausage, Green Onion, Garlic, and Lowcountry Cream Sauce over Smoked Gouda Grits. Served French Bread.

\$20.99

Blueberry Pecan Trout

Whole Filet of NC Rainbow Trout crusted in Pecans and Fried to Perfection. Topped with House Blueberry Compote and served with your choice of 2 sides.

\$24.99

“Black Rock Beef Medallions” *

Succulent Beef Tender Medallions pan seared and basted in butter and herbs. Topped with Cherry Tomato, Green Onion, and Wild Mushrooms in House Bordelaise Sauce. Served with Crispy Buttered Taters and Seasonal Vegetables.

\$28.99

“Fish n Chips”

9 ounces of Battered Wild Caught Atlantic Cod fried golden and served with our Seasoned Fries, Lemons, Tartar Sauce, and side of Shirley’s Dixie Slaw.

\$22.99

*Add 4 Shrimp for \$4.00



*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk for foodborne illness, especially if you have certain medical conditions or are pregnant.

ENTREES

“Butcher Bowl” (GF)

Steak Tips & Mushrooms served over choice of Smoked Gouda Grits or Crispy Buttered Taters & Collard Greens. Topped with Roasted Peppers & Bordelaise Sauce. Served with a side of French Bread.

\$22.99

“Alfredo ala Foragers”

Herb Marinated Chicken Breast, Mushrooms, and Bacon in House Alfredo served over Cavatappi. Served with a side of French Bread.

\$20.99

“Sylva Schooner

Pan Seared Scallops and Shrimp with Spinach, Burst Cherry Tomato, Garlic, Red Onion, and Red Pepper Flake in a Lemon White Wine Sauce. Served over Cavatappi and topped with Lemon Zest & Parmesan. Served with a side of French Bread.

\$26.99

“Forest Floor Gnocchi” (V)

We love all of the fungus among us in Appalachia! A bowl consisting of Wild Mushrooms, Spinach, and Seasonal Vegetables in a White Wine Cream Sauce. Served over Potato Gnocchi and topped with a House Parmesan Crisp.

\$19.99

*Add Chicken/Pork \$5

*Add Shrimp/Steak \$6

ADD/SUB PROTEIN TO A DISH!

Add Chicken/Pork \$5

Add Shrimp/Steak \$6

Sub Chicken/Pork \$4

Sub Shrimp/Steak \$5



SANDWICHES

“Forager’s Reuben”

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

\$16.99

“The GOAT Burger” *

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

\$18.99

“The Smokehouse” *

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

\$16.99

“The Depot Burger”

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

\$15.99

“Bad Motherclucker”

It’s one bad bird! Our famous Sweet Tea Chicken Breast, Grilled or Fried, on a Brioche Bun with Mayonnaise and your choice of House Dill Pickles or Bread & Butter Pickles.

\$15.99

“The Bluegrass Chicken”

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

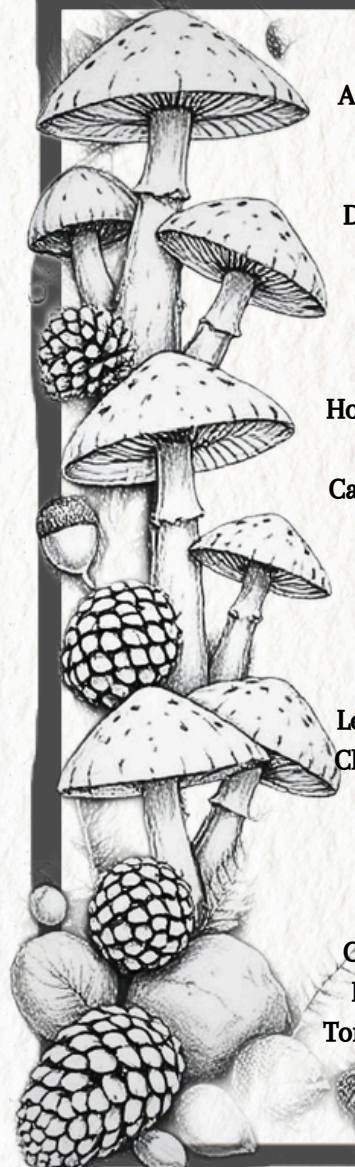
\$16.99

“Old World Yard Bird”

The Godfather of Chicken Sandwiches! Our famous Sweet Tea Chicken Breast grilled on a Brioche Bun with Pepper Pesto, Roasted Red Pepper, Smoked Tomato Jam, Mixed Greens, and Swiss Cheese.

\$16.99

All burgers cooked to temp. Sandwiches served with choice of Signature Side. Upgrade to a Chef’s Side for an additional \$2.



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TACOS

"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

"Foragers Fold" (V)

Vegetarian Tacos featuring sauteed Yellow Squash, Poblano Pepper, Mushrooms, and roasted Corn, topped with Green Goddess Crema inside of a Rice-lined Flour Tortilla.

\$13.99

"Street Corn Shrimp"

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

\$16.99

"Sweet Fire BLT"

Our Best Selling Taco! Sweet Tea Fried Chicken, Mixed Greens, Diced Tomatoes, Candied Bacon Bits, and Chipotle Ranch Crema.

\$15.99

"Steam Engine Steak"

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

\$16.99

Tacos served in twos on Flour Tortilla or Rice Bowl. Tacos served with your choice of Signature Side. Upgrade to a Chef's Side for \$2. Make it a third Taco for \$4. Sorry, no mixing & matching of Tacos.

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SIGNATURE SIDES

Sweet Tater Tots (V)

Sweet Potato Tots. Served in your choice of Salt or Cinnamon/Sugar.

\$5.5

Shirley's Dixie Slaw

Granny Smith Apples give our Cole Slaw a unique crispy twist.

\$5.5

Side Salad (V,GF,VG)

Small salad of Mixed Greens, Tomatoes, Cucumbers, Red Onions, and Cheddar Cheese.

\$5.5

Shoestring Fries (V)

House Seasoned Crispy Shoestring Fries.

\$5.5

CHEF SIDES

Maple/Balsamic Sprouts (GF)

Our Brussels Sprouts with Herb Butter, Garlic, Capers, and Bacon tossed in our Maple/Balsamic Glaze and topped with Parmesan.

\$7.5

Smoked Gouda Grits (V,GF)

Creamy Polenta Grits made with Smoked Gouda Cheese and Spices.

\$7.5

Country Collard Greens (GF)

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

\$7.5

Crispy Buttered Taters (V,GF)

Crispy smashed Fingerling Potatoes tossed in Herb Butter and topped with Parmesan Cheese.

\$7.5

BEVERAGES

Pepsi Fountain Drinks

\$3

Sweet/Unsweet Tea

\$3

Whole/Chocolate Milk (No Refills)

\$3

Local Roast Coffee (Great Commission)

\$3

Juice (No Free Refills)

\$3



HOUSE BEER TAP LIST

Domestics

Shock Top Belgian Style Wheat Ale - Anheuser Busch - USA - 5.2% ABV	Pint - \$4 / Pitcher - \$14
Bud Light Lager - Anheuser Busch - USA - 4.2% ABV	Pint - \$4 / Pitcher - \$14
Michelob Ultra Lager - Anheuser Busch - USA - 4.2% ABV	Pint - \$4 / Pitcher - \$14
Busch Light Lager - Anheuser Busch - USA - 4.1% ABV	Pint - \$4 / Pitcher - \$14
Budweiser Lager - Anheuser Busch - USA - 5% ABV	Pint - \$4 / Pitcher - \$14
Coors Light Lager - Molson Coors - USA - 4.2% ABV	Pint - \$4 / Pitcher - \$14
Miller Lite Pilsner - Molson Coors - USA - 4.2% ABV	Pint - \$4 / Pitcher - \$14
Seasonal Selection - Samuel Adams - Boston, MA - 6% ABV	Pint - \$7 / Pitcher - \$26

IPA

Wicked Weed Pernicious IPA - Wicked Weed Brewing - Asheville, NC - 7.3% ABV	Pint - \$7 / Pitcher - \$26
Soulvation American IPA - Innovation Brewing - Sylva, NC - 6.5% ABV	Pint - \$7 / Pitcher - \$26
Jade IPA - Foothills Brewing - Winston Salem, NC - 7.4% ABV	Pint - \$7 / Pitcher - \$26

Lagers & Ales

Mountain Time Lager - New Belgium - Asheville, NC - 4.4% ABV	Pint - \$7 / Pitcher - \$26
Afternoon Delight Blonde Ale - Innovation Brewing - Sylva, NC - 4.3% ABV	Pint - \$7 / Pitcher - \$26
Dirty Girl Blonde - Nantahala Brewing Company - Bryson City, NC - 5.5% ABV	Pint - \$7 / Pitcher - \$26
Green Man ESB - Green Man Brewery - Asheville, NC - 5.5% ABV	Pint - \$7 / Pitcher - \$26
Gaelic Ale - Highland Brewing Company - Asheville, NC - 5.6% ABV	Pint - \$7 / Pitcher - \$26

Porters

Oatmeal Porter - Highlands Brewing - Asheville, NC - 5.9 ABV	Pint - \$7 / Pitcher - \$26
Pluff Mud Porter- Holy City - Charleston, SC - 5.5% ABV	Pint - \$7 / Pitcher - \$26

Cider & Seltzers

Blackberry Cider - Bold Rock - NC/VA - 4.7% ABV	Pint - \$7 / Pitcher - \$26
Green Apple Cider - Bold Rock - NC/VA - 4.7% ABV	Pint - \$7 / Pitcher - \$26
Wildberry Hard Seltzer - Truly - Boston, Massachusetts - 5% ABV	Pint - \$4 / Pitcher - \$14

International

Modelo Especial - Grupo Modelo - Guadalajara, Mexico - 4.4% ABV	Pint - \$4 / Pitcher - \$14
Estrella Jalisco Pilsner - Grupo Modelo - Guadalajara, Mexico - 4.5% ABV	Pint - \$4 / Pitcher - \$14