



FORAGERS

ON THE CREEK
SYLVA

SUMMER
2025



APPETIZERS



“Spectacular Sprouts” (GF)

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

\$14.99

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

“High on the Hog”

Our new smothered fry. Seasoned French Fries topped with House Herb 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 to a golden and served with House Smoked Tomato Jam.

\$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

“Best Cluckin’ Chips”

Crispy, Sweet, Spicy....Delicious! A basket of Southern Fried Chicken Skins topped with Canteen Pickles and drizzled with House-made Hot Honey Sauce.

\$11.99

ENTREES

“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

“Whiskey Wrangler” (GF)*

Whiskey-marinated Teres Major Steak topped with House Beer Mustard and Crispy Cowboy Onions. Served with Seasonal Vegetables and Crispy Buttered Taters.

\$27.99

“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

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

“Caribbean Curry” (GF)(V)(VG)

Yellow Squash, Charred Corn, Poblano Peppers, and Mushrooms in House Lime/Coconut Curry Sauce. Served over herb White Rice.

\$17.99

ADD/SUB PROTEIN TO A DISH!

Add Chicken \$5

Add Shrimp/Steak \$6

Sub Chicken \$4

Sub Shrimp/Steak \$5



***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



“The Salmon’s Run” (GF)

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

\$25.99

“Alfredo ala Foragers”

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

\$20.99

“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

ADD/SUB PROTEIN TO A DISH!

Add Chicken \$5

Add Shrimp/Steak \$6

Sub Chicken \$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

“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 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 Bluegrass Chicken”

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

\$16.99

”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

“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

”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

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

*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.



TERRIFIC 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

"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, and Chipotle Ranch Crema.

\$15.99

"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

"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.

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)

Mixed Greens, Tomatoes, Cucumbers, Red Onions, and Cheddar Cheese.

\$5.5

Shoestring Fries (V)

House Seasoned Crispy Shoestring Fries.

\$5.5

FRESH SALADS

"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

"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

"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

CHEF SIDES

Crispy Buttered Taters (V,GF)

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

\$7.5

Seasonal Veggies (V,GF)

Mix of Summer Vegetables sauteed with House Herb Butter and Seasoning.

\$7.5

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

Country Collards (GF)

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

\$7.5

Smoked Gouda Grits (V,GF)

Creamy Polenta Grits made with Smoked Gouda Cheese and Spices.

\$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

Visit us on the Web

www.foragerscanteen.com
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