



FORAGERS CANTEEN

FARM TO TABLE

Appetizers

FORAGER BASKETS

Choose either Seasoned Fries or Nacho Chips smothered in 4 different ways! Which one will you choose?

PIGGY BASKET	\$8.99
<i>Fries or Nachos topped with Pulled Pork, House Beer Cheese, Candied Bacon, and Scallions.</i>	
SHRIMPER'S BASKET	\$11.99
<i>Fries or Nachos topped with Shrimp, Garlic, House Alfredo Sauce, and Scallions.</i>	
WHITE CHILI BASKET	\$9.99
<i>Fries or Nachos topped with Our Famous White Chicken Chili, diced Bacon, Cheddar Cheese, and Scallions.</i>	
NACHO MAMA'S BASKET	\$8.99
<i>Fries or Nachos topped with Pulled Pork, House Beer Cheese, Black Beans, Pico de Gallo, Charred Corn, and Scallions.</i>	

ALL "A" BOARD PLATTER \$11.99
Charcuterie Board consisting of Creamy Brie Cheese, Candied Bacon, Peppered Bacon, Herb Butter, Dried Cranberries, Local Honey, Dill Pickles, Bread & Butter Vegetables, and sliced French Baguette.

COUNTRY BOY CAPRESE (V) \$10.99
Our twist on the Classic Italian Caprese Salad. Two towers of Fried Green Tomatoes layered with fresh Mozzarella, Pimento Cheese, and Basil. Topped with Sweet Pickled Onions and Maple Balsamic Drizzle.

Soups & Salads

GOAT IN THE GARDEN (V) \$10.99
Mixed Greens, Balsamic Onions, Pickled Purple & Gold Beets, Candied Pecans, Dried Cranberries, and a Fried Goat Cheese Medallion.

BLACKSMITH STEAK SALAD \$12.99
Mixed Greens, Blackened Steak Tips, Goat Cheese Crumbles, Roasted Red Peppers, Diced Tomato, Candied Pecans and Crispy Fried Onions.

SWEETFIRE B.L.T SALAD \$10.99
Mixed Greens, Crispy Fried Buttermilk Chicken, Candied Bacon, Red Onion, Diced Tomatoes, and Cheddar Cheese.

SOUP OF THE DAY CUP: \$3.99
Delicious soup made fresh daily! Be sure to ask your server to hear about today's option.
***Cup served with Bread.** BOWL: \$8.99
***Bowl served with Bread & Side Salad.**

HOUSE SALAD \$8.99
Mixed Greens, Diced Tomato, Cucumber, Red Onion, Cheddar Cheese, and Candied Bacon.

DRESSINGS: Raspberry Vinaigrette, Country Ranch, Bleu Cheese, Chipotle Ranch, Green Goddess, French, and Oil/Vinegar.

***Add Shrimp/Steak (\$5), Pork/Chicken (\$3)**
***Sub Protein on any dish for Shrimp/Steak (\$3), Pork/Chicken (\$2)**
***Sub Protein for Veggie Crumble or Mixed Veggies free of charge (Make it Vegetarian)**

Farm Fresh Tacos

***2 Tacos per order. Choice of Flour Tortilla or Hard Corn Shell.**
***Served with 1 Signature Side, Upgrade to Seasonal for \$2**
***ADD A THIRD TACO FOR \$3.50! Sorry, No Mixing.**

COASTAL CAR HOPPER \$11.99
Wild Caught Mahi Mahi, Pineapple Slaw, Cheddar Cheese, Cilantro, and Lime Crema.
***Choice of Grilled or Blackened Fish.**

STEAM ENGINE STEAK FAJITA \$10.99
Marinated Steak, Sauteed Peppers & Mushrooms, Crispy Fried Onions, Pico de Gallo, and Chipotle Ranch Crema.

FORAGERS FOLD (V) \$9.99
Sauteed Foraged Mushrooms, Poblano Peppers, Squash, Charred Corn, House Pickled Vegetables, Crumbled Goat Cheese, Avocado, and Lime Crema.

SWEET FIRE B.L.T \$9.99
Buttermilk Fried Chicken, Mixed Greens, Heirloom Tomato, Candied Bacon, and Chipotle Ranch Crema.

SIDE CAR SWINE \$8.99
House Bold Rock Cider Pulled Pork, Shirley's Dixie Slaw, Pickled Onions, and your choice of House Made BBQ Sauce.
***Sauce Choices - Carolina Gold (Mustard Based) Blackberry BBQ, or Honey BBQ (Tomato Based)**

FISH IN THE ORCHARD \$9.99
Lightly Blackened Wild Caught Cod, Shirley's Dixie Slaw, Blueberry Compote, and Pickled Onions.

BOOM BOOM SHRIMP (S) \$11.99
Beer Battered Wild Caught Shrimp, Mixed Greens, Pico de Gallo, and House Sweet Chili Remoulade Sauce.

Sandwiches

***Burgers cooked to desired wellness**
***Served with 1 Signature Side, Upgrade to Seasonal for \$2**

OLD WORLD YARD BIRD \$12.99
Grilled Herb Chicken Breast on a Brioche Bun with House Pepper Pesto, Roasted Red Peppers, Heirloom Tomato, Candied & Peppered Bacon, and Fresh Mozzarella.

SOUTHWEST BURGER (V) \$11.99
House Black Bean Burger on a Brioche Bun with Lettuce, Pico de Gallo, Avocado, and Chipotle Ranch Crema.

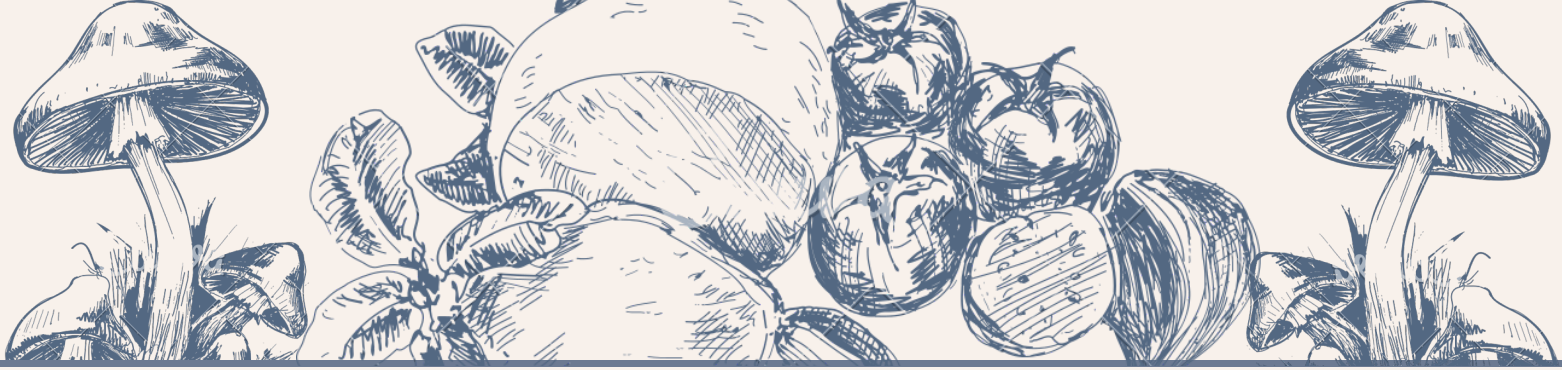
DEPOT BURGER* \$10.99
Our Classic Cheeseburger! House Seasoned Burger on a Brioche Bun with Lettuce, Tomato, Red Onion, Pickles, and your choice of Swiss, American, or Cheddar Cheese.

BOXCAR PIGGY \$9.99
Bold Rock Cider marinated Pulled Pork on a Brioche Bun with Shirley's Dixie Slaw, Pickled Onions, and your choice of House Made BBQ Sauce.
***Sauce Choices - Carolina Gold (Mustard Based) Blackberry BBQ, or Honey BBQ (Tomato Based)**

BACK PORCH BURGER* \$12.99
House Seasoned Burger on a Brioche Bun with Pimento Cheese, Lettuce, Peppered Bacon, and a Fried Green Tomato.

CATCH OF THE DAY \$13.99
Wild caught Mahi Mahi on a Brioche Bun with Lettuce, Tomato, Avocado, and House Sweet Chili Remoulade Sauce. Choice of Grilled or Blackened.

(GF) = Gluten Friendly, (V) = Vegetarian, (VG) = Vegan, (S) = Spicy



Sandwiches (Continued)

THE KITCHEN SINK BURGER	\$16.99
<i>Everything but the Kitchen Sink is on this Monstrosity! Two House Seasoned Burger Patties on a Brioche Bun with Lettuce, Tomato, Pickles, Red Onion, Swiss Cheese, American Cheese, Candied Bacon, Peppered Bacon, and a Fried Egg.</i>	
THE CANTEEN CUBANO	\$12.99
<i>House Mojo Marinated Pork on pressed Artisan Bread with Ham, Dill Pickles, Mustard, and Swiss Cheese.</i>	
APPLE BUTTER GRILLED CHEESE	\$7.99
<i>One twisted Grilled Cheese! Swiss Cheese, Apple Butter, and Bacon on White Bread. Don't knock it till you try it.</i>	

Pasta & Bowls

**Served with Bread & a Side Salad.*

CARRIBEAN CURRY (V)	\$13.99
<i>Foraged Mushrooms, Poblano Pepper, Charred Corn, Tomato, Garlic, and Yellow Squash over Yellow Rice. Smothered in our House Coconut Curry Sauce.</i>	
CANTEEN SHRIMP & GRITS* (GF)	\$15.99
<i>Wild Caught Shrimp, Apple Sorghum Sausage, Green Onion, Garlic, Smoked Gouda Grits, and House Lowcountry Cream Sauce.</i>	
COUNTRY CARBONARA	\$15.99
<i>House Linguine Pasta, Sliced Herb Chicken Breast, Diced Ham, Charred Corn, Parmesan, Bacon, Mushrooms, and House Carbonara Sauce.</i>	
CHICKEN DE BIANCO	\$14.99
<i>Our take on Classic Alfredo! Sliced Herb Chicken Breast, House Alfredo Sauce, Garlic, Basil, Oregano, and Parsley over Linguine Noodles.</i>	
FIRE ROASTED SHRIMP SCAMPI	\$15.99
<i>House Linguine Pasta, Wild Caught Shrimp, Fire Roasted Tomatoes, Capers, White Wine, Garlic, Poblano Pepper, and a Grilled Lemon.</i>	

Kids 12 & Under

**Served with choice of Seasoned Fries, Fresh Fruit, or Chips & Salsa*

MAC N CHEESE	\$5.00
<i>Classic Cheddar Cheese & Small Elbow Pasta.</i>	
CHICKEN FINGERS	\$6.49
<i>Two Fried Buttermilk Chicken Tenders.</i>	
GRILLED CHEESE	\$5.00
<i>Classic American Grilled Cheese Sandwich.</i>	

**Sub Protein on any dish for Shrimp/Steak (\$3), Pork/Chicken (\$2)
*Add Shrimp/Steak (\$5), Pork/Chicken (\$3)
Sub Protein for Veggie Crumble or Mixed Veggies free of charge (Make it Vegetarian)

Seasonal Entrees

**Entrees served with choice of any 2 sides. (Excludes Fish & Chips)*

THE "DOUBLE BARREL" FILET* (GF)	\$24.99
<i>Two 3 oz Barrel Cut Beef Filets pan seared and topped with our House Herb Butter.</i>	
FORAGER FISH & CHIPS	\$19.99
<i>9 ounces Battered Wild Caught Atlantic Cod fried golden and served with our Seasoned Fries, Lemons, Tartar Sauce, and side of Shirley's Dixie Slaw. *Add 4 Shrimp for \$3.00</i>	
DOUBLE CUT PORK CHOP (GF)	\$19.99
<i>16 oz Two Bone Pork Chop, Frenched, Butterflied, and cooked to perfection. Smothered with House Caramelized Onion Jam.</i>	

Signature Sides - \$3.99

SEASONED FRIES (V)	<i>Potato Fries with House Seasoning.</i>
SIDE OF SLAW (GF) (V)	<i>Choose between our House Made Slaws: Shirley's Dixie Slaw or Pineapple Slaw.</i>
SWEET TATER TOTS (V)	<i>Sweet Potato Tots tossed in your choice of House Seasonings: Classic Salty or Cinnamon Sweet.</i>
SIDE SALAD (GF) (V)	<i>Mixed Greens, Diced Tomato, Red Onion, Cheddar Cheese, Cucumber, and choice of dressing.</i>

Seasonal Sides - \$5.99

YELLOW RICE (GF) (V)	<i>Our Fluffy Yellow Saffron Rice.</i>
MIXED SEASONAL VEGETABLES (GF) (V)	<i>Seasonal Selection of sauteed vegetables.</i>
SMOKED GOUDA GRITS (GF) (V)	<i>Creamy Yellow Polenta Grits packed with Smoked Gouda, Garlic, and Herbs.</i>
MAPLE BALSAMIC SPROUTS	<i>Blistered Brussels Sprouts tossed in House Maple Balsamic Glaze and topped with Candied Bacon, Capers, and Parmesan Cheese.</i>

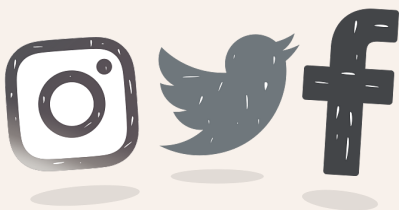
Beverages

COCA COLA PRODUCTS	\$2.49
TEA SWEET/UNSWEET	\$2.49
COFFEE REGULAR/DECAF	\$1.99
FAIR LIFE MILK/CHOCOLATE MILK	\$2.99

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**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

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Foragers Canteen

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