



CLASSICS

Classic Breakfast (S-GF)

two eggs any style, twice cooked potatoes, toast, choice of bacon, breakfast sausage, fruit 19.50

Free Range Eggs Benedict (S-GF)

house made back bacon, poached eggs, twice cooked potatoes, hollandaise 21

Smoked Salmon Benedict (S-GF)

smoked salmon, poached eggs, pickled red onions, fried capers, twice cooked potatoes, hollandaise 24

Roasted Mushroom Benedict (V)(S-GF)

mushrooms, poached eggs, twice cooked potatoes, hollandaise, watercress pesto 24 *(add goat cheese +2)*

Bison Hash (S-GF)

house cured corned bison, sauerkraut, kale, sunny side eggs, IPA mustard hollandaise, toast 25

Turkey Hash (S-GF)

Two Rivers turkey sausage, roasted vegetables, kale, poached eggs, watercress pesto, toast 23

Mushroom Omelette (V)(S-GF)

three-egg omelette, roasted mushrooms, goat cheese, twice cooked potatoes, toast 24

SIDES

Breakfast Sausage 5.75 | Turkey Sausage 6.75 | Bacon 5.75
Smoked Salmon 7 | Roasted Mushrooms 8 | Fruit 5
Twice Cooked Potatoes 6 | Two Eggs 5 | Kale 6 | Toast 5

substitutions and modifications will be subject to additional charges

SWEET BUT NOT DESSERT

Granola (V)(GF)

vanilla greek yogurt, house made oats and seeds granola, dried and fresh fruits, hazelnuts, honey 15

French Toast (V)

salted duck yolk custard, house-made "nutella", ginger pearls, BC blueberry compote, condensed milk 19

Pancakes (V)

haskap berries, honey butter, maple syrup 18

Scones (V)

honey butter, ask your server for daily flavour 12.50

FORAGE FAVS

Pork Belly Benedict (S-GF)

pan seared pork belly, poached eggs, twice cooked potatoes, hollandaise 24

Roasted Mushrooms (V)(S-GF)

local greens, goat cheese, grilled caraway rye 19

Baked Eggs In Iron (V)(S-GF)

heirloom tomato fondue, lentil de puy, cheese curds, garlic scape salt, baguette 17

Bison Steak & Eggs (S-GF)

Butcher's cut bison steak, two eggs any style, fiddlehead & asparagus hash, edamame chutney 29



All seafood options on this menu are recommended by Ocean Wise

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BC CRAFT BEER ON TAP

16 oz glass

- Hoyne Pilsner** - Victoria 8
- Twin Sails** "Dat Juice" Citra Pale Ale - Port Moody 8
- Tofino Brewing** "Tuff Session" American Pale Ale - Tofino 8
- Wildeye** "7th Secret" French Wheat Biere - North Vancouver 8
- Crannog** "Back Hand of God" Stout - Sorrento 9
- 33 Acres** "Nirvana" IPA - Vancouver 8
- Bomber Brewing** "All The Things" Amber - Vancouver 8
- Phillips** "78 Analogue" Kolsch - Victoria 8
- Off the Rail** "Peche Mode" Peach Cobbler Sour - Vancouver 8

WINE BY THE GLASS

5 oz glass/8 oz glass

*Indicates wine on tap

WHITES & SPARKLING

- Evolve** "Effervescence" bubbles 12/19
- 2016 **La Frenz** "Aster" traditional method sparkling 16/24
- 2020 **Pentâge** Sauvignon Blanc 14/21
- 2020 **Bench 1775** Pinot Gris 14/21
- 2018 **Church & State** Roussanne 15/23
- 2020 **Niche** Gewürztraminer* 14/21
- 2019 **Kettle Valley** Chardonnay 15/23
- 2020 **Culmina** "Unicus" Grüner Veltliner 16/24
- 2021 **Synchromesh** "Long's View" Riesling 15/23

ROSÉS

- 2022 **Corcelettes** "Oracle" Rosé 12/19
- 2020 **Chronos** Rosé 14/21

REDS

- 2019 **Fairview Cellars** "Crooked Post" Pinot Noir 16/24
- 2016 **Pentâge** GSM 16/24
- 2018 **TIME** Cabernet Franc 14/21
- 2020 **Corcelettes** "Forage" Merlot* 15/23
- 2019 **Church & State** Cabernet Sauvignon/Merlot* 14/21
- 2017 **Great Northern** Syrah 14/21

BRUNCH COCKTAILS

- CAESAR:** Walter Craft Caesar Mix, vodka, spicy house pickled beans 13 (single) 16 (double)
- LOCAL KIR ROYALE:** BC Bubbles with Odd Society creme de cassis 15
- FORAGE 75:** Bizou + Yukon bubbles, Victoria Spirits 'Empress' gin, fresh lemon (1 oz) 15
- CLASSIC MIMOSA:** BC bubbles with fresh squeezed orange juice, grapefruit or apple Glass 14
- FORAGE SHAFT:** iced espresso, Forty Creek Cream whisky, vodka (2 oz) 15
- FORTY CREEK CREAM COFFEE:** locally roasted Mogiana coffee with Forty Creek Cream whisky 14
- WHISKY LATTE:** Forty Creek Spike Honey Spiced whisky, locally roasted Mogiana espresso 15

Don't see the wine you thirst for?

Ask your server for our comprehensive wine list



SOBER BEVERAGES

- MOGIANA ESPRESSO COFFEES** 4.5 - 6
- RANGER TEACRAFTERS LOOSE LEAF TEAS** 5
- FRESH PRESSED JUICES**
orange, apple, cranberry, grapefruit, green blend 7.5
- BREWED NAMASTHÉ HIBISCUS ROOIBOS ICED TEA** 5
- SALT SPRING ISLAND KOMBUCHA** 7
- DREAM BEE SPARKLING SOUR:** BC blueberries, lavender, honey, lime juice, soda, egg whites 13
- SEA TO SKY SPRITZ:** Mint leaves, watermelon syrup, fresh squeezed lemon, soda 12
- SUNNY BC APPLE GINGER:** Fresh squeezed apple juice, root-side ginger syrup, fresh lime juice, soda 12

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