

STARTERS

Black Pepper "Shrimp & Crisps"

Parmesan encrusted Eggplant Crisps topped with Blackened Shrimp, Pepper Cream Sauce, Red Bell Pepper, and Parsley. - \$13.00

"Piggy Planks"

Our Seasoned Shoestring Fries, topped with House Pulled Pork, Cheese Sauce, Candied Bacon Bits, and Scallions. - \$12.00

Fried Deviled Eggs (V)

Our spin on a classic! Six lightly breaded Egg Whites piped full of our Deviled Egg mixture. Served with Pickled Onions, Dill, and Tomato. - \$12.00

"Spectacular Sprouts" (GF)

A double portion of our famous Brussels Sprouts with Herb Butter, Garlic, Capers, and Bacon. Tossed in Maple Balsamic Glaze and topped with Parmesan. - \$13.00

ENTREES

"Godfather's Pasta"

A pasta you can't refuse! Italian Sausage, Burst Tomato, Onion, Bell Pepper and Broccoli in House White Wine Butter Sauce. Served over Cavatappi and topped with Parmesan Bread Crumbs. Comes with Side Salad. - \$17.00

"Shanks for Coming"

Slow cooked Boneless Beef Short Rib, Onion, Tomato, and Mushroom in House Red Wine Demi. Served over Smoked Gouda Grits and accompanied by a canoe-cut Marrow Bone and French Bread to spread the Marrow. Comes with your choice of side. - \$25.00

Canteen Shrimp & Grits (GF)

Fresh Blackened Shrimp, Chicken/Apple Sausage, Green Onion, Garlic, and Lowcountry Cream Sauce over our Smoked Gouda Grits. Geechie Boy Goodness! Served with Side Salad and French Bread. - \$19.00

Eggplant Napoleon (V)

Vegetarian never tasted so good! Two towers of Parmesan Encrusted Eggplant, Fresh Tomato, Pepper Pesto, Fresh Mozzarella, House Herb Whipped Ricotta. Topped with Fresh Basil and Maple/Balsamic Glaze. comes with Side Salad and choice of dressing. - \$18.00

ENTREES (CONTINUED)

"Alfredo ala Canteen"

Herb Marinated Chicken Breast, Mushrooms, and Bacon in House Alfredo Sauce served over Cavatappi. Comes with Side Salad and French Bread. - \$18.00

"What's the Catch" (Chef's Special)

We love seafood at the Canteen! It's so hard to pick a favorite so we decided to pick a different one every week. Ask your server about the "Catch" - Market Price

ADD/SUB PROTEIN TO ANY DISH!

- Add Chicken/Pork \$5
- Add Shrimp/Steak \$6
- Sub Chicken/Pork \$4
- Sub Shrimp/Steak \$5

SANDWICHES

"Boxcar Piggy"

House Pulled Pork on Brioche with Dixie Slaw, Pickled Onions, and choice of Blackberry, Carolina Gold, or Jim Beam BBQ Sauce. - \$13.00

Apple Butter Grilled Cheese

Don't knock it until you try it! This isn't your average Grilled Cheese. Brie & Swiss Cheese + Apple Butter + Candy Bacon + White Bread = Your new favorite sandwich. - \$14.00

\* "Depot Burger"

A Classic. Seasoned Beef Burger on a Brioche Bun with Lettuce, Tomato, Red Onion, and House Dill Pickles. Top with your choice of American or Swiss Cheese. - \$15.00

"Forager's Reuben"

Always a good choice. Our Reuben rocks with Corned Beef, Sauerkraut, Swiss Cheese, and House Barrier Island Dressing hot-pressed between two slices of Annie's Bakery Marbled Rye. - \$15.00

\* "The G.O.A.T" Burger

Seasoned Beef Burger on a Brioche bun with Lettuce, Smoked Tomato Jam, Candied Bacon, Crispy Onion, and a Fried Goat Cheese Medallion. - \$17.00

SANDWICHES (CONT)

\* "Kitchen Sink Burger"

A monstrosity! Two seasoned Beef Patties, American and Swiss Cheese, Candied Bacon, Lettuce, Tomatoes, Onions, Pickles, and a Fried Egg. - \$19.00

"Bad Mother Clucker"

It's one bad bird! Choice of Fried or Grilled Herb Chicken Breast on Brioche with Mayonnaise and your choice of House Dill or Bread & Butter Pickles. - \$14.00

\* "Smokehouse" Burger

Seasoned Beef Burger on Brioche with Lettuce, Tomatoes, Candied Bacon, Swiss Cheese, Jim Beam BBQ Sauce, and House Crispy Fried Onions. - \$16.00

"The Faux Hawk" (V)

Our vegetarian take on a Nashville Hot Chicken Sandwich. We sub in a spicy Buttermilk Fried Portabella Mushroom Cap topped with Mayonnaise, Bee Sting Sauce, and House Bread & Butter Pickles. - \$14.00

All burgers cooked to desired wellness. Sandwiches served with your choice of Signature Side. Upgrade to a Chef's Side for \$2.

CANTEEN TACOS

"Sweet Fire BLT"

Our Best Selling Taco! Sweet Tea Fried Chicken, Mixed Greens, Diced Tomatoes, Candied Bacon Bits, and Chipotle Ranch Crema. - \$14.00

"Side Car Swine"

House Pulled Pork, Shirley's Dixie Slaw, Pickled Onions, and choice of Blackberry, Carolina Gold, or Jim Beam BBQ Sauce. \*Sample all 3 sauces for \$1. - \$13.00

"Steam Engine Steak"

Steak Tips, Bell Peppers, Pico de Gallo, Mushrooms, Crispy Fried Onions, and Chipotle Ranch Crema. - \$16.00

(GF) Gluten Friendly - (V) Vegetarian - (VG) Vegan

\* 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.



TACOS (CONTINUED)

"Shrimp Po'Boy"

Crispy Fried Shrimp, Mixed Greens, Diced Tomatoes, Pickled Onion, and Sweet Chili Remoulade. - \$15.00

"Mojo Mushroom" (V)(VG)

Vegetarian Tacos featuring House Mojo Mushrooms, Red Onion, and Cilantro served in Yellow Rice lined Flour Tortillas. - \$13.00

Two Tacos served on Flour Tortilla or Yellow Rice. 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.

SOUP AND SALADS

"Goat in the Garden" (V)

Warm Goopy Goat Cheese? Yes Please! Mixed Greens, Pickled Onions, Pickled Purple Beets, Candied Pecans, Dried Cranberries, and a Fried Goat Cheese Medallion. - \$14.00

The "Blacksmith"

Choice of Blackened Steak or Chicken, Mixed Greens with Crumbled Goat Cheese, Roasted Red Peppers, Tomatoes, Candied Pecans, and Crispy Fried Onions. - \$15.00

The "Cajun Cobb"

Choice of Blackened or Fried Shrimp, Hard Boiled Egg, Candied Bacon, Tomato, Red Onion, Bread & Butter Relish and Cheddar Cheese - \$16.00

The "Big House"

Large Salad consisting of Mixed Greens, Diced Tomato, Cucumber, Red Onion, Cheddar Cheese, and Candied Bacon. - \$12.00

Soup of the Day

Ask your server about today's choice.  
Cup - \$5.00 Bowl - \$9.00  
Side Salad & Cup - \$10.00

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

SIGNATURE SIDES

Shoestring Fries (V, GF)

House Seasoned Crispy Shoestring French Fries. - \$5.50

Sweet Tater Tots (V, GF)

Sweet Potato Tots. Served in your choice of Salt or Cinnamon/Sugar. - \$5.50

Shirley's Dixie Slaw (V, GF)

Granny Smith Apples give our Cole Slaw a unique crispy twist. - \$5.50

Side Salad (V, GF, VG)

Small salad of Mixed Greens, Tomatoes, Cucumbers, Red Onions, and Cheddar Cheese. - \$5.50

Cup of Soup

Cup of our Soup of the Day. - \$5.00

CHEF'S 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. - \$7.50

Smoked Gouda Grits (GF)

Creamy Polenta Grits made with Smoked Gouda Cheese and Spices. - \$7.50

Crispy Buttered Taters (V, GF)

Crispy Smashed Fingerling Potatoes tossed in Herb Butter and topped with Parmesan Cheese. - \$7.50

Garlicky Broccoli (V, GF)

Fresh cut Broccoli, blanched, sauteed and seasoned to perfection. - \$7.50

KID'S MENU (12 & UNDER)

Sweet Tea Chicken Tenders - \$7.50  
Kid's Macaroni & Cheese (V) - \$7.50  
Garlic Parmesan Noodles (V)- \$7.50  
Kid's Grilled Cheese (V) - \$5.50

All kid's meals served with choice of 1 Signature side or Fresh Fruit. Upgrade to a Chef's Side for \$2

BEVERAGES

Fountain Drinks (Pepsi) - \$2.75  
Sweet/Unsweet Tea - \$2.75  
Reg/Decaf Coffee - \$2.50  
White/Chocolate Milk - \$3.25  
Hot Tea - \$3.00  
Hot Chocolate - \$2.50  
Fruit Shoot Juices - \$2.00



FOLLOW US ON SOCIAL MEDIA!



Want Take Out?  
Need a Caterer?  
We Have You Covered.



Call us @ 828-631-4114

Or Order Online



foragerscanteen.revelup.com/weborder

20% Gratuity on groups of 8 or more  
18% Gratuity added if Signed Receipt is missing