



FORESTRY CAMP FOOD AND NON-ALCOHOLIC BEVERAGES

PLEASE PLACE FOOD ORDERS BY 7PM DAILY. WE WILL NEED 1 HOUR TO PREPARE THE FOOD FOR PICKUP OR DELIVERY. OUR DELIVERY RADIUS IS NO MORE THAN 8 MILES FROM OUR LOCATION AT 10 SHADY OAK DR. DELIVERY MINIMUM IS \$30.

ALL ITEMS SUBJECT TO AVAILABILITY.

FOOD ITEMS ARE DESIGNED TO BE RE-HEATED AT HOME FOR MAXIMUM ENJOYMENT. DIRECTIONS WILL BE PROVIDED.

A LA CARTE

*GRILLED CHORIZO	18
Potatoes, Garlic, Parsley	
*PORK AND BEEF MEATBALLS	12
Pedro Ximenez, Howards Gap Cheese	
*SNAILS	18
Bizkaina, Peppers, Sweet Potato	

SANDWICHES

*TUNA SALAD	14
Green Garlic, Pickled Celery, Mustard	
*PORK	14
Salami, Cabbage, Aioli	
VEGGIE	14
Ricotta, Spinach, Pink Eyed Pea Aioli, Sweet Potato	
ROAST BEEF	14
Looking Glass Cheddar, Horseradish	

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

OTHER BEVERAGES

MEX. COCA-COLA, MEX. SPRITE, DIET COKE	3.5
VICHY CATALAN SPARKLING WATER (1000ML)	6
SAN PELLEGRINO (500ML)	4
LENNY BOY KOMBUCHA	4

COFFEE (12 OZ BAG)

COUNTER CULTURE COFFEE • DURHAM, NC	
HOLOGRAM • WASHED, MEDIUM	15
Guatemala + Ethiopia + Kenya. <i>Fruit, Milk Chocolate, Syrupy</i>	
KUMA COFFEE • SEATTLE, WA	
BALANCED • MEDIUM	15
100% Honduras Proyecto Cabanas. <i>Caramel, Chocolate, Stone Fruit, Honey</i>	
COLOMBIA EXCELSO • WASHED MED. DECAF	15
Tolima, Colombia. <i>Praline, Milk Chocolate, Pomello</i>	



Dinner



DINNER PACKAGE - SERVES 2

\$48

BREAD + SOUP + SALAD

OWL BAKERY BAGUETTE (HALF)

*MARMITAKO

Tomato, Fish Broth, Tuna, Potato

SALAD

Simple Greens, Looking Glass Fromage Blanc, Cider Vinaigrette

VEGETABLES (CHOOSE 1)

CONFIT CARROTS

Green Garlic, Marcona Almonds

ROASTED BRUSSEL SPROUTS

Horseradish, Nora Peppers, Capers

PIPERADE

Grilled Pepper, Onion, Tomato, Ham

STARCH (CHOOSE 1)

POTATOES

Roasted Garlic, Parsley, Lemon, Extra Virgin Olive Oil

FARM AND SPARROW LENTILS

Cocoa Miso, Onion, Carrots

LARGE (CHOOSE 1)

* CAROLINA HERITAGE FARM ROAST PORK WITH HAZELNUTS

* SHIPLEY FARMS BRAISED BEEF

* SMOKED JOYCE FARMS POULET ROUGE ½ CHICKEN

CALASPARA WITH ROASTED LOCAL SHIITAKE SKEWERS

DESSERT

* WALNUT BREAD PUDDING

* GATAEU BASQUE

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Dinner



DINNER & BEVERAGE EXPERIENCES - SERVES 2

#1 DINNER + BURIAL BEERS + COFFEE BEANS + CAMP MUG \$90

- Above listed dinner package
- Choice of 1: Ulfbehrt Baltic Porter (4 pack), Distributed Denial of Service Kellerpils (4 pack), Treme Pale Ale (6 pack), Shadowclock Pilsner (6 pack), Metallic Vessels Coffee Black Lager (6 pack), or Blade & Sheath Saison (6 pack)
- Choice of 1: 12oz whole bean coffee from Counter Culture Coffee or 12oz whole bean coffee from Kuma Coffee
- 1x Forestry Camp Branded Camp Mug

#2 DINNER + BURIAL BEERS + KOLSCH GLASSES \$70

- Above listed dinner package
- Choice of 1: Ulfbehrt Baltic Porter (4 pack), Distributed Denial of Service Kellerpils (4 pack), Treme Pale Ale (6 pack), Shadowclock Pilsner (6 pack), Metallic Vessels Coffee Black Lager (6 pack), or Blade & Sheath Saison (6 pack)
- 2x Forestry Camp Branded Kolsch Glasses

#3 DINNER + BOTTLE OF WINE + WINE GLASSES \$80

- Above listed dinner package
- Choice of 1: Bottle of Bubbles, Bottle of White Wine, Bottle of Rosé Wine, Bottle of Orange Wine, Bottle of Red Wine
- 2x Forestry Camp Branded Wine Glasses

#4 DINNER + CBD JOINT + UNDERBERGS + ROCKS GLASSES \$70

- Above listed dinner package
- 1x Great Smokies CBD Joint
- 2x Underbergs
- 2x Forestry Camp Branded Rocks Glasses



Dinner



PROVISIONS PACKAGE

\$60

ALL RAW PRODUCT READY TO BE COOKED OR FROZEN.
AVAILABLE FOR PICK UP ONLY AT FORESTRY CAMP ON SATURDAYS FROM 2-5 PM.

EACH PACKAGE CONTAINS THE FOLLOWING (NO SUBSTITUTIONS)

***½ POULET ROUGE CHICKEN**

1.5 Pounds

***2 PORK CHOPS**

8 Ounces Each

***GROUND BEEF**

1.5 Pounds

***COOKING FAT**

8 Ounces

***PORK STOCK**

8 Ounces

***CHARCUTERIE (BASED ON AVAILABILITY. EXAMPLES: PORK RILLETTE, PORK LIVERWURST, CHICKEN LIVER MOUSSE)**

4 Ounces

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Dinner



VENDOR PARTNERS

THREE GRACES DAIRY - MARSHALL, NC

SUNBURST TROUT FARMS - WAYNESVILLE, NC

INTENTIONAL SWINE - ASHEVILLE, NC

SHIPLEY FARMS - VILAS, NC

CAROLINA HERITAGE FARMS - PEEDEE, SC

FARM & SPARROW - MARS HILL, NC

OWL BAKERY - ASHEVILLE, NC

ABUNDANT SEAFOOD - MT PLEASANT, SC

THE CULINARY GARDNER - ASHEVILLE, NC

GAINING GROUND FARM - LEICESTER, NC

OLIVETTE FARMS - ASHEVILLE, NC

LOOKING GLASS CREAMERY - FAIRVIEW, NC



Dinner