



Press Release

Milwaukee Public Market Announces Forage Kitchen Grand Opening

Milwaukee, Wisconsin – January 31, 2025 – The Milwaukee Public Market is delighted to welcome Forage Kitchen to its Historic Third Ward destination, opening to the public on February 1, 2025. The Madison-based eatery is known for their simple, hearty and wholesome meals, featuring a menu of fresh, locally sourced ingredients from Wisconsin farmers.

Forage Kitchen's farm-to-fork approach and nutritious menu boasts specialty salads, hearty grain bowls, comforting soups and wraps. Additionally, Milwaukee Public Market will be the first Forage Kitchen location to offer fresh pressed juices. Menu favorites include Local Roots Salad, Forage Chili and Power Bowl with organic black rice, roasted sweet potatoes, fresh vegetables and house-made Green Goddess dressing. Patrons can also enjoy their line of organic gut-healthy beverages, crafted with pure and flavorful ingredients, including tea-based kombucha and fruit-based tepache.

"Forage Kitchen brings both exciting energy and fresh new offerings to the Public Market," said Paul Schwartz, Executive Director of the Milwaukee Public Market and Business Improvement District #2. "Their focus on Wisconsin-grown ingredients and health-forward, creative dishes strengthens our mission to showcase the very best of Milwaukee's culinary landscape."

True to its roots, Forage Kitchen remains deeply committed to supporting Wisconsin's agricultural community. Local purveyors include The Simple Soyman in Milwaukee, Carr Valley Cheese in La Valle, Cedar Grove Cheese in Plain, Flynn Creek Farm Produce in Verona, Breadsmith in Milwaukee, Roth Creamery Cheese in Monroe, Sartori Cheese in Plymouth and UW-Provisions in Madison.

"Joining the Milwaukee Public Market is an incredible opportunity for Forage Kitchen to expand our mission of providing wholesome, flavor-rich food in a setting that highlights the best of Wisconsin hospitality," said Henry Aschauer, founder of Forage Kitchen. "We look forward to being part of this iconic destination and continuing to serve our Wisconsin community."

The Milwaukee Public Market is located at 400 N. Water St. and is open daily, with Forage Kitchen operating from 10 a.m. to 8 p.m. Monday through Saturday, and from 10 a.m. to 6 p.m. on Sundays.

About Milwaukee Public Market: Since opening their doors in 2005, the Milwaukee Public Market has emerged as Milwaukee's iconic food and event destination, recently earning recognition as the #1 Best Public Market in the country. Home to 19 independently owned vendors, and a hub for public and private community events and cooking classes, the market celebrates the best of local Milwaukee flavors and traditions.

For additional information about the Milwaukee Public Market and Forage Kitchen, please visit MilwaukeePublicMarket.org, follow @milwaukeepublicmarket on Facebook and Instagram, or call 414-336-1111.

About Forage Kitchen: Founded in 2015 on Madison's State Street by two University of Wisconsin-Madison graduates, Forage Kitchen has become a staple for health-conscious, locally-inspired dining. The menu features specialty salads, hearty grain bowls, wraps and mouth-watering soups made from wholesome ingredients. Guests can stay and enjoy scratch-made, local, healthy foods for dine-in or order for pickup or delivery from the Forage Kitchen website or app. Catering is available for a fresh and hearty spread for larger groups. To explore the menu and find the location closest to you, visit www.eatforage.com.