

The Fork Dinner

Small Plates

***Oysters On the ½ Shell**
House Mignonette
½ dozen or dozen
\$24/\$48

Fresh Half Dungeness Crab
Served Chilled in the Shell
Cocktail Sauce & Drawn Butter
\$30

**Cajun White Shrimp
& Three Cheese Grits**
\$16
add Bacon or Andouille \$2

***Taylor Clams**
Bacon Balsamic Vinaigrette
\$20

Fried Green Tomatoes
Goat Cheese Remoulade
\$16

Cast Iron Baked Brie
Smoked Almonds, Apricot & Cherries
Caramelized Onion & Molasses Syrup
\$16

Southern Hush Puppies
\$16

Salads

Fried Green Tomato Caprese
Fresh Mozzarella
Basil & Tomato Cherry Salsa
Caramelized Onion Vinaigrette
\$12

***Fork Caesar**
Parmesan Crisp & White Anchovy
\$12

Green Salad
Sherry Vinaigrette
\$10

Dinners

***Dry-Aged Cut of the Week**
Caramelized Onions & Apples
Fingerling Potatoes
Gorgonzola-Shallot Compound Butter
\$48

Fresh Whole Dungeness Crab
Served Chilled in the Shell
Cocktail Sauce & Drawn Butter
\$60

***Low Country Bouillabaisse**
Dungeness Crab & White Shrimp
Taylor Mussels & Clams
Andouille Sausage, Potato & Corn
\$48

Pan-Seared Local Black Cod
Arugula Tagliatelle
Roasted Delicata Squash & Golden Oyster Mushrooms
Fennel Cream & Tomato-Kalamata Relish
\$42

Game Hen
Dry-Rubbed & Pan Roasted
Parsnip Potato Puree & Rainbow Carrots
Pan Gravy
\$42

Slow-Cooked Pork Ribs
Rosemary-Citrus BBQ
Andouille, Corn & Fingerlings
Hush Puppy
\$38

Vegetarian Mushroom Bolognese
House Made Saffron Pasta
Golden Oyster Mushrooms, Basil & Manchego
\$32

***Dry-Aged Fork Burger**
\$18
American or Cheddar
\$1 Cheese Subs- Gorgonzola, Goat, Manchego
Adds:
Sautéed Onion or Mushrooms .75
Avocado \$1.50
Bacon or Fried Egg \$2

***The Skagit County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness. *Items marked with an asterisk may be served rare or undercooked. A 20% gratuity may be added to parties of 6 or more. Thank you for joining us!**