

The Fork Dinner

Small Plates

***Oysters On the ½ Shell**

House Mignonette
½ dozen or dozen
market price

Cajun White Shrimp & Three Cheese Grits

\$14

add Bacon or Andouille \$2

***Taylor Clams**

Bacon Balsamic Vinaigrette
\$18

Cast Iron Baked Brie

Smoked Almonds & Apricot
Caramelized Shallots & Molasses Syrup
\$15

Fried Green Tomatoes

Goat Cheese Remoulade
\$14

Salads

Avocado, Tomato & Cucumber

Bleu Cheese Lemon Vinaigrette
Toasted Pumpkin Seeds & Shallots
\$12

***Fork Caesar**

Parmesan Crisp & White Anchovy
\$12

Green Salad

Sherry Vinaigrette
\$10

Dinners

***10 oz. Dry-Aged Cut of the Week**

Confit Crushed Fingerlings
Sautéed Spinach
\$48

Jambalaya!

Taylor Mussels & Clams Dungeness Crab &
Gulf Shrimp
Smoked Chicken & Andouille Sausage
\$38

Pan Fried Catfish

Sweet & Spicy Corn Cream
Pancetta, Peppers & Preserved Lemon
\$36

Slow-Cooked Pork Ribs

Rosemary-Citrus BBQ
Hasselback Baked Potato
\$36

Roasted Half Chicken

Hominy, Bacon & Pigeon Pea Succotash
Cajun Cream Sauce
\$36

Sweet Corn Risotto

Spring Vegetables
\$28

***The Whatcom 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. Thank you for joining us!**