

The Fork Lunch 12pm-4pm

Small Plates

***Oysters on the Half Shell**

House Mignonette

\$Market Price

Cajun White Shrimp

& Three Cheese Grits

\$14

add Bacon, Tasso Ham 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

\$12

Green Salad

Sherry Vinaigrette

\$10

Lunch

Fork Burger

House-Made Potato Bun

\$16

adds-

**bacon, avocado, onion, fried egg
cheeses- cheddar, Cambozola, goat,
Manchego, American**

Andouille Po' Boy

Shredded Lettuce

Fresh Tomato

Fork Sauce

\$16

Sandwich Sides-

Hand-Cut Fries, Potato Salad or

Green Salad

Pizza

Rib-Eye Steak & Tasso Ham

Caramelized Onion & Goat Cheese

Balsamic Reduction

\$20

Sausage & Mushroom

Black Olive & Onion

\$20

Roasted Seasonal Vegetable

Fontina & Garlic Aioli

\$19

Duck Confit

Braised Cabbage & Green Apple

\$24

***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. A 20% gratuity may be added to parties of 6 or more. Thank you for joining us**