

B R E A K F A S T 8 - 2

L U N C H 1 2 - 4

Savory

The Breakfast Plate*	12.
2 eggs any style, biscuit & choice of side	
With meat side	15.
Veggies & Grits*	12.
2 poached eggs, seasonal vegetable, cheddar	
Huevos Rancheros*	12.
2 eggs any style, corn tortilla, cheddar, avocado, black beans, sour cream, chipotle ranchero sauce	
with Andouille Sausage	15.
Corned Beef & Hash*	15.
2 poached eggs, house-made corned beef Pasilla pepper, red bells, potatoes, biscuit	
Chicken-Fried Steak & Eggs*	16.
Choice of side	
Whole Idaho Trout and Eggs	15.
Cornmeal breaded	
Avocado Toast	
Sweet Potato Benedict	13.
Tomato Jam	
Choice of side	
Tasso Ham Benedict	15.
On a biscuit with choice of side	
Quiche of the Day	12.
Green salad	

Sweet

Bread Pudding French Toast with	
Blackberry Compote	13.
Cottage Stacks	11.
4 stack	
honey butter, berry compote	

Extras

Fork Granola	8.
Greek yogurt, fresh fruit	
House made Beignets	9.
fried sweet dough	
dipping sauces	
Sides	3.
potatoes, cheddar grits, black beans	
Meats	5.
bacon, ham, andouille sausage, house made pork sausage patty	
or apple chicken sausage	
Big biscuit with gravy	6.
Potatoes O'Brien	6.
Seasonal fruit	8.
1 egg, any style*	2.
Collard Greens	4.

Small plates

Shrimp & Grits	14.
Cajun white shrimp, cheddar grits	
Taylor Clams	17.
Balsamic-bacon vinaigrette	
Sautéed Chicken Livers	16.
D'Anjou Pear, wild mushroom, bacon	
Marsala Cream & grilled house bread	

Sandwiches

Buttermilk Fried Chicken	16.
Pimiento- bacon aioli, Nora Lou's pickles on brioche, choice of fries or salad	
Fork Burger*	16.
On brioche, choice of fries or salad	
Add bacon or avocado	2.
Add grilled onions or mushrooms	1.
Add fried egg	2.
Lump Crab cake*	18.
On Brioche, Chipotle aioli, lettuce & avocado	
Fries or salad	

daily soup

Ask your server cup 6. bowl 8.

Greens

Artisan Wedge	13.
Green Goddess Dressing	
House Made Ricotta	
Caesar*	12.
romaine, white anchovy, parmesan crisp	
Green Salad	10.
carrot, cucumber, Manchego, pepitas tomatoes, sherry vinaigrette	

Pizza

Capicola-Spiced	
Chicken Muffaletta	20.
Olives, Salami, Mozzarella	
BLT	19.
Fontina, bacon, garlic aioli, tomatoes & greens	
Pork Banh-Mi	19.
Fontina, pickled vegetable, Sriracha aioli	
Beet Pesto	19.
Kale, fontina, chevre, balsamic reduction	
Mario & Luigi	12./10.
pepperoni or cheese	

*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. Thanks for joining us!