

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

L U N C H 1 2 - 4

S a v o r y

The Breakfast Plate*	12.
2 eggs any style, biscuit & choice of side & meat	
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.
Cornmeal Trout Benedict*	15.
2 poached eggs, Idaho Rainbow Trout	
Avocado, Biscuit, House Hollandaise	
Choice of side	
Corned Beef & Hash*	15.
2 poached eggs, house-made corned beef poblanos, red bells, potatoes, biscuit	
Flat-Iron Steak & Shirred Eggs*	16.
Avocado toast	
Biscuit Breakfast Sandwich	14.
Scrambled egg	
Ham, bacon or sausage patty	
Tomato, sautéed greens or avocado	
White cheddar, goat cheese or Swiss	
Ham Steak & Eggs*	16.
With braised greens & ‘Red Eye’ gravy	

S w e e t

Blueberry-lemon ‘quick bread’	
French Toast with Lemon curd	13.
Cottage Stacks	11.
4 stack	
honey butter, berry compote	

E x t r a s

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

S m a l l p l a t e s

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	

S a n d w i c h e s

Buttermilk Fried Chicken	15.
Pimiento- bacon aioli, Nora Lou’s pickles	
on brioche, choice of fries or salad	
Fork Burger*	15.
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*	17.
On Brioche, Chipotle aioli, lettuce & avocado	
Fries or salad	

d a i l y s o u p

Ask your server cup 6. bowl 8.

G r e e n s

Mizuna & Arugula	12.
Watermelon radish & pickled blueberries	
Feta cheese & toasted pistachios	
Meyer lemon-poppysseed vinaigrette	
Caesar*	12.
romaine, white anchovy, parmesan crisp	
Green Salad	10.
carrot, cucumber, Manchego, pepitas	
tomatoes, sherry vinaigrette	

P i z z a

Rachel	20.
Pastrami-rubbed chicken breast	
1000 Island, coleslaw & Swiss cheese	
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!