

# The Fork Dinner

## **\*Oysters on the Half Shell**

**\$MP**

**Cajun White Shrimp  
& Three Cheese Grits**

**\$14**

## **\*Taylor Clams & Mussels**

**Bacon Balsamic Vinaigrette**

**\$17**

**Sautéed Chicken Livers**

**Pear, Mushroom & Marsala Cream**

**\$16**

**Fried Green Tomatoes**

**Goat Cheese & Southern Remoulade**

**\$15**

## **\*House Cured Salmon**

**Pickled Vegetable & Lavosh Cracker**

**\$17**

## **\*Lump Crab Cake**

**Sweet & Spicy Chinese Mustard**

**\$18**

**Artisan Wedge Green Goddess**

**House Made Ricotta**

**\$13**

**Beet & Bleu Cheese Gratin**

**\$12**

**Fork Caesar**

**Parmesan Crisp & White Anchovy**

**\$12**

**Green Salad**

**Sherry Vinaigrette**

**\$10**

**Southern She-Crab Soup**

**\$7/\$9**

## **\*Seafood Etouffee**

**Shrimp, Clams, Mussels**

**Tasso Ham & Softshell Crab**

**\$36**

## **\*Lump Crab Cakes**

**Sweet & Spicy Chinese Mustard**

**\$36**

**Dry Aged Cut of the Week**

**Veal Demi-Glace**

**\$MP**

**Roasted Half Chicken**

**Collard Greens & Black Eyed Peas**

**\$34**

**Pork Cheeks & Belly**

**Dill & Mustard Spaetzle**

**Confit Mushrooms**

**\$36**

**Rabbit Pot Pie**

**\$34**

**Mushroom Mezzaluna**

**Porcini Jus**

**\$28**

## **Pizzas**

**Capicola Chicken Muffaletta**

**Olives, Salami & Mozzarella**

**\$20**

**Bacon-Pimento Cheese & Arugula**

**\$19**

**Philly Steak & Provolone**

**\$19**

**Roasted Seasonal Vegetable**

**Fontina & Garlic Aioli**

**\$19**

**Mario or Luigi**

**Pepperoni or Cheese**

**\$12/\$10**

**\*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!**