

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, Tasso Ham or Andouille \$2

***Taylor Clams**
Balsamic Bacon Vinaigrette
\$18

***Lump Crab Cake**
Sweet & Spicy Mustard
\$18

Cast Iron Baked Brie
Smoked Almonds & Gooseberries
Caramelized Shallots & Molasses Syrup
\$15

Southern Mac & Cheese
\$12

adds:

Shrimp	\$6
Pork Cheeks	\$4
Bacon	\$2
Tasso ham	\$2
Andouille	\$2
Tomato	\$1
Spinach	\$1
Rstd Garlic	\$1

Salads & Soup

Roasted Beet & Baby Kale Salad
Preserved Lemon Vinaigrette
Goat Cheese Croquette
\$12

***Fork Caesar**
Parmesan Crisp & White Anchovy
\$12

Green Salad
Sherry Vinaigrette
\$10

Southern She-Crab
\$8/\$10

Dinners

***10 oz. Dry-Aged Cut of the Week**
Red Flannel Hash w/Bacon Lardons
Sautéed Spinach
\$48

***Duck and Dumplings**
Seared Duck Breast
Duck Confit
\$42

***Jambalaya!**
Dungeness Crab & Head on Prawn
Taylor Clams & Mussels
Jack Mountain Andouille Sausage
Chicken & White Shrimp
\$38

Slow-Cooked Pork Ribs
Rosemary-Citrus BBQ
Hasselback Baked Potato
\$36

***Lump Crab Cakes**
Sweet & Spicy Mustard
\$36

Roasted Half Chicken
Collard Greens & Black-Eyed Peas
\$36

Pan Fried Polenta Cake
Bean Stew & Tomato Gravy
\$28

Pizzas

Italian

Tasso Ham, Salami & Pepperoni
Provolone & Mozzarella
Fresh tomato & banana peppers
\$20

Three Little Pigs
Tasso ham, pork cheeks & bacon
Red onion, jalapeño & pineapple
\$20

Margherita

Tomato, Basil & Burrata
\$20

Roasted Seasonal Vegetable
Fontina & Garlic Aioli
\$19

*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!