

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 or Andouille \$2

***Taylor Clams**

Bacon Balsamic Vinaigrette
\$18

Cast Iron Baked Brie

Smoked Almonds & Gooseberries
Caramelized Shallots & Molasses Syrup
\$15

Southern Mac & Cheese
\$12

adds:

Shrimp	\$6
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 Duck**

Seared Duck Breast
Duck Confit Ravioli
Burrata
\$42

Jambalaya!

Taylor Mussels & Clams
Dungeness Crab & Gulf Shrimp
Smoked Chicken & Andouille Sausage
\$38

Braised Oxtail

Jack Mountain Meats
Hominy & Pigeon Pea Succotash
\$36

Slow-Cooked Pork Ribs

Rosemary-Citrus BBQ
Hasselback Baked Potato
\$36

***Lump Crab Cakes**

Sweet & Spicy Mustard
\$18/\$36

Roasted Half Chicken

Collard Greens & Black-Eyed Peas
\$36

Pan Fried Polenta Cake

Bean Stew & Tomato Gravy
\$28

Pizzas

Rib-Eye Steak & Tasso Ham

Caramelized Onion & Goat Cheese
Balsamic Reduction
\$20

Sausage & Mushroom

Black Olive & Onion
\$20

Roasted Seasonal Vegetable

Mozzarella & Cheddar
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!