

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 & Apricot

Caramelized Shallots & Molasses Syrup

\$15

Fried Green Tomatoes

Goat Cheese Remoulade

\$14

Salads & Soup

Avocado, Tomato & Cucumber

Bleu Cheese Lemon Vinaigrette

Toasted Pumpkin Seeds & Shallots

\$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**

Confit Crushed Fingerlings

Sautéed Spinach

\$48

Jambalaya!

Taylor Mussels & Clams Dungeness Crab &

Gulf Shrimp

Smoked Chicken & Andouille Sausage

\$38

Pan Fried Catfish

Sweet & Spicy Corn Cream

Pancetta, Peppers & Preserved Lemon

\$36

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

Sweet Corn Risotto

Spring Vegetables

\$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!**