

The Fork Dinner

Small Plates

Oysters On the ½ Shell
House Mignonette
\$21/\$42

Cajun White Shrimp
& Three Cheese Grits
\$14

Taylor Clams
Balsamic Bacon Vinaigrette
\$18

Lump Crab Cake
Sweet & Spicy Mustard
\$18

Fried Green Tomatoes
Southern Remoulade & Goat Cheese
\$15

Southern Mac & Cheese
\$12

add:
Shrimp \$6.00
Bacon \$1.50
Tasso ham \$1.50
Tomato \$1.00

Salads & Soup

Watermelon & Heirloom Tomato Salad
Citrus Vinaigrette & Feta
Mint & Basil
\$12

Fork Caesar
Parmesan Crisp & White Anchovy
\$12

Green Salad
Sherry Vinaigrette
\$10

Southern She-Crab
\$7/\$9

Dinners

10 oz. Dry-Aged Cut of the Week
Mac 'n Cheese Croquettes
Sautéed Spinach
\$48

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

*Low Country Boil
Prawn, Clams & Dungeness Crab
Jack Mountain Andouille Sausage
Corn & Potato
\$36

Lump Crab Cakes
Sweet & Spicy Mustard
\$36

Roasted Half Chicken
Collard Greens & Black-Eyed Peas
\$34

House Made Pappardelle
Spring Vegetables
Mint-Pea Pesto
\$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!