

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

***Low Country Pasta**

Dungeness Crab & Local Crawfish

Head on Prawn & Taylor Clams

Jack Mountain Andouille Sausage

House-Made Fettucine

\$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!