

D I N N E R

Small Plates

Southern Shrimp & Grits

Cajun White Shrimp
White Cheddar Grits
14.

Taylor Clams

Balsamic Bacon Vinaigrette
Grilled House Bread
17.

Sautéed Chicken Livers

D'Anjou Pear
Wild Mushrooms
Bacon
Marsala Cream
Grilled House Bread
16.

Fried Green Tomatoes

Goat Cheese
Southern Remoulade
15.

Cold Smoked Salmon

English Peas & Blackberries
Lavender Crème Fraiche
Bread Farm Tonasket Rye
17.

Greens

Caesar*

Romaine, White Anchovy
Parmesan Crisp
Fried Capers
12.

Mixed Greens

Cucumber, Carrot
Manchego, Tomatoes, Pepitas
Sherry Vinaigrette
10.

Mizuna & Arugula

Watermelon Radish & Pickled Blueberries
Meyer Lemon Poppy Seed Vinaigrette
Feta Cheese & Toasted Pistachios
12.

Beet & Blue Cheese Gratin

Balsamic Syrup & Candied Walnuts
Over Arugula
12.

Daily Soup

Cup 6.
Bowl 8.

Entrees

Seafood Étouffée

Over Masa Cornbread
Gulf Prawns & Taylor Clams
Whole Soft-shell Crab
34.

Tallow-Aged Cut Of The Week

Local Organic Grass Fed Beef
Yukon Gold Jojos & Braised Red Cabbage
Veal Demi-glace
Market Price.

Smoked & Roasted Half Chicken

Jerk Rubbed
Collard Greens & Black-eyed Peas
Seared Root Vegetable Cake
32.

Braised Pork Cheeks & Pork Belly

Fermented Carrot Spaetzle
Confit Wild Mushrooms
34.

Truffled Root Vegetable

Rabbit Pot Pie

32.

Seared Turnips

Farro & Spring Vegetables
Butternut Squash Sauce
28.

Pizza

Rachel

Pastrami-rubbed Chicken Breast
Thousand Island, Cole slaw & Swiss Cheese
20.

BLT

Bacon, Garlic Aioli
Fontina, Tomatoes & Greens
19.

Pork Banh-Mi

Fontina, pickled vegetable, Sriracha aioli
19.

Beet Pesto

Kale, Fontina, Chevre, Balsamic Reduction
19.

Mario or Luigi

Pepperoni or Cheese
12/10.

THE FORK AT AGATE BAY

The Whatcom County Health Dept. 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.

20% Gratuity may be added to parties of 6 or more. Substitutions politely declined. Thank you for joining us.

360-733-1126