The Fork Lunch 12pm-4pm

Small Plates

*Oysters on the Half Shell
House Mignonette
\$Market Price
Cajun White Shrimp
& Three Cheese Grits

\$14

add Bacon, Tasso Ham 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

\$12

Green Salad

Sherry Vinaigrette

\$10

Southern She-Crab Soup

\$8/\$10

Lunch

*Lump Crabcake BLT Bacon-Pimiento Aioli \$18

Local Ling Cod & Chips \$16

Blackened Chicken Sandwich Cambozola & Tomato Jam Corn Fritters

\$16

Shrimp Po' Boy

\$16

Fork Burger

\$16

adds-

bacon, avocado, mushroom, onion, fried egg cheeses- cheddar, Cambozola, goat, Manchego, American

<u>Pizza</u>

Rib-Eye Steak & Tasso Ham Caramelized Onion & Goat Cheese Balsamic Reduction

\$20

Sausage & Mushroom Black Olive & Onion

\$20

Roasted Seasonal Vegetable

Fontina & Garlic Aioli

\$19

Mario or Luigi (Pepperoni or Cheese) \$12/\$15

*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. A 20% gratuity may be added to parties of 6 or more. Thank you for joining us!