

# The Fork Lunch 12pm - 4pm

## Small plates

<b>Shrimp &amp; Grits</b>	<b>14.</b>
Cajun white shrimp, cheddar grits	
<b>Taylor Clams</b>	<b>17.</b>
Balsamic-bacon vinaigrette	
<b>Sautéed Chicken Livers</b>	<b>16.</b>
D'Anjou Pear, wild mushroom, bacon	
Marsala Cream & grilled house bread	
<b>Fried Green Tomatoes</b>	<b>15.</b>
Goat Cheese & Southern Remoulade	
<b>House Cured Salmon</b>	<b>17.</b>
Lavosh Crackers	
<b>Lump Crabcake*</b>	<b>18.</b>
*Halibut & Yucca Chips, house remoulade	<b>18.</b>

## Greens

<b>Artisan Wedge</b>	<b>13.</b>
Green Goddess Dressing	
House Made Ricotta	
<b>Caesar*</b>	<b>12.</b>
romaine, white anchovy, parmesan crisp	
<b>Green Salad</b>	<b>10.</b>
carrot, cucumber, Manchego, pepitas	
tomatoes, sherry vinaigrette	

## Sandwiches

On Brioche, choice of fries or salad

<b>Buttermilk Fried Chicken</b>	<b>16.</b>
Pimiento- bacon aioli, Nora Lou's pickles	
<b>Fork Burger*</b>	<b>16.</b>
Add bacon or avocado	<b>2.</b>
Add grilled onions or mushrooms	<b>1.</b>
Add fried egg	<b>2.</b>
Add Bleu cheese or Goat cheese	<b>1.</b>
Add Aged Ladysmith or Manchego cheese	<b>2.</b>
<b>House made Vegetarian Burger</b>	<b>14.</b>
<b>BBQ Pulled Chicken</b>	<b>16.</b>

## Pizza

**Capicola-Spiced Chicken  
Muffaletta 20.**

Olives, Salami, Mozzarella

**Bacon-Pimiento Cheese  
& Arugula 19.**

**Pork Banh-Mi 19.**

Fontina, pickled vegetable, Sriracha aioli

**Beet Pesto 19.**

Kale, fontina, chevre, balsamic reduction

**Mario or Luigi 12./10.**

pepperoni or cheese

## Soup

<b>Southern She-Crab</b>	<b>cup 7. Bowl 9.</b>
<b>Daily Soup -Ask your server</b>	<b>cup 6. bowl 8.</b>

\*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!