

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

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

\$12

Green Salad

Sherry Vinaigrette

\$10

Southern She-Crab Soup

\$8/\$10

Lunch

***Lump Crabcake**

Sweet & Spicy Chinese Mustard

\$18

Local Ling Cod & Chips

\$16

Fried Chicken Sandwich

\$16

Shrimp Po' Boy

\$16

Fork Burger

\$16

adds-

**bacon, avocado, mushroom, onion, fried egg
cheeses- cheddar, bleu, goat, Manchego**

Pizza

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