

Pizza

Three Cheese

\$16

Roasted Vegetable Primavera

Garlic Aioli & Arugula

\$20

Pepperoni & Black Olive

\$22

Pepperoni & Mushroom

\$22

Double Pepperoni

\$24

Margherita

Tomato, Mozzarella & Basil

\$20

Antipasto

Pepperoni & Salami

Peppers, Olives & Pepperoncini

\$25

Sausage & Mushroom

Black Olive & Onion

\$25

Steak & Blue Cheese

Caramelized Onion & Balsamic Reduction

\$25

Steak & Provolone

Roasted Peppers & Caramelized Onions

\$25

Three Little Pigs

Ham, Andouille & Bacon

\$25

The Carnivore

Pepperoni, Sausage & Bacon

\$25

Kids

Noodles w/butter & cheese

\$8

Noodles with Marinara

\$8

Grilled Cheese w/fries

\$8

Dessert

House-made Key Lime Pie

With whipped cream

\$13

Vanilla Crème Brulee

Fresh Berries

\$13

Chocolate Pot de Crème

With whipped cream

\$13

Fork Sundae

Vanilla, Peanut Butter & Chocolate, & Oregon Cherry

Fresh Berries, Whipped Cream, Bada Bing Cherry

\$15

Ice Creams-\$4/scoop

Vanilla

Oregon Cherry

Peanut Butter & Chocolate

Sorbet- \$5/scoop

Raspberry

Mango

***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!**

Mains

(ala carte or add to any dish)

Seafood Cake (ask your server)

\$16

Catch of the Day

\$24

Lemon Shrimp

\$15

Cajun White Shrimp

\$15

Coconut Shrimp

\$15

Chicken Parmesan

\$15

8 oz New York

\$20

10 oz Ribeye

\$30

BBQ Baby Back Pork Ribs (20 minutes)

\$24

**Half or Whole Dungeness Crab
Served Chilled or Steamed in the Shell**

Drawn Butter & Cocktail Sauce

\$35/\$65

Sandwiches

***Fork Burger w/fries**

\$20

Add cheddar \$1

Add Bacon \$4

Southern-Fried BLT w/fries

Thick-cut Bacon & Fried Green Tomato

Avenue Bread French White

\$20

Fork Reuben w/fries

House Made Corned Beef

Marble Rye

\$20

Sides \$8

Asparagus

Broccolini

Sauteed Mushrooms

Mixed Vegetables

Crispy Brussels Sprouts

Garlic Flatbread

Mashed Potato

House Cut Fries

3 Cheese Grits

Andouille Sausage

Thick Cut Bacon (4)

Small Plates

***Oysters on the ½ Shell (5)**

House Mignonette

\$20

Coconut Shrimp

Sweet Sriracha Aioli

\$15

Shrimp & Three Cheese Grits

Cajun or Lemon Shrimp

\$20

Add Bacon, Andouille or Ham \$4

***Steamer Clams**

White Wine, Garlic & Butter

\$20

Southern BLT Sliders

Fried Green Tomato, Bacon & Arugula

\$12

Crispy Fried Brussels Sprouts

Bacon & Candied Walnuts

Cotija Cheese & Balsamic Drizzle

\$14

Fried Green Tomatoes

Southern Remoulade & Goat Cheese

\$15

Fried Mozzarella Sticks

Marinara

\$12

Cast Iron Baked Brie (20 minutes)

Port Cherry, Apricot & Smoked Almonds

Caramelized Onion & Balsamic Glaze

\$24

Salads

Caesar Salad

Parmesan Crisp & Fried Capers

\$15

Artisan Wedge Salad

Bacon, Pepitas & Grape tomato

Buttermilk Blue Cheese Dressing

\$15

Caprese Salad

Mozzarella, Tomato & Basil

Balsamic Drizzle

\$15

Pasta

Macaroni & Cheese

\$15

Spaghetti Marinara

\$20

Spaghetti Primavera

\$20

Linguine Pesto Cream

\$20

Rigatoni Mushroom Marsala

\$20

Linguine & Clams

\$28

Rigatoni Bolognese (Ribeye & Pork Belly)

\$28