
LUNCH

served open to 4 o'clock

SMALL BITES

Southern Shrimp & Grits

cajun white shrimp, white cheddar grits 11.

Taylor's Clams

spanish chorizo, cherry tomatoes, green onion, saffron-sherry cream, grilled sourdough 15.

Charred Shishito Peppers

furikake, lime, wasabi aioli 9.

Olive Nut and Cheese Trio

Mediterranean olives, Marcona almonds, chili marinated Spanish manchego 8.

Stuffed Mushroom Florentine

button mushrooms, smoked gouda spinach, pecorino, marinara 10.

SANDOS

Wood Fired Portobello Sandwich

house-made brioche, oven dried tomato aioli, grilled vegetables, chevre, with house greens 10.

The Fork Burger*

brioche bun, choice of cheese, with russet potato fries, greens, or soup 12.

add bacon or avocado 2.

add grilled onions or wild mushrooms .75

SOUP

House-made Daily cup 4. bowl 6.

GREENS

Arugula Beet Salad

cara cara orange supremes, herbed goat cheese, candied walnuts, citrus vinaigrette 12.

Fork House Wedge

iceberg wedge, hard boiled egg, pancetta, pickled red onion, oven dried tomato, blue cheese-paprika vinaigrette 13.

Fork And Knife Caesar

torn-leaf romaine, white anchovy, crostini, pecorino, house caesar dressing 10.

Fork Greens

shaved carrots, cucumbers, manchego, pepitas, sherry vinaigrette 9.

FIREBREADS

Cubano

shaved ham, roasted pork shoulder, chopped pickles, whole grain mustard aioli, cheddar 18.

Pineapple, Olive & Cappicola

pineapple, pickled jalapeno, black olive, cappicola, fontina, house red sauce 17.

Pancetta & Brussel Sprout

pancetta, brussel sprout leaves, fresh mozzarella, garlic, olive oil 17.

Sausage & Apple

house-made sausage, caramelized onions, apples, curried almonds, white cheddar 17.

Mario or Luigi

pepperoni or cheese 11/9.

* 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. The staff would like to inform you that overcooking fresh foods is a crying shame.