
BREAKFAST

served until 2 o'clock

EGGS & MAINS

The Breakfast Plate*

2 eggs any style, choice of side & biscuit 9.
with choice of meat 11.

Three Egg Wild Mushroom Scramble

roasted garlic, chevre, fine herbs, truffle oil
with choice of side 12.

Farmers Vegetable Bowl*

seasonal vegetables and potatoes topped
with melted fontina and fried eggs 12.

Huevos Ranchero*

2 eggs any style, corn tortilla, white
cheddar, black beans, avocado, chipotle
ranchero sauce, sour cream 10.
with chorizo 12.

Chimichuri Steak & Eggs*

5 oz sirloin, egg any style, house chimichuri
with choice of side 15.

Fork Benedict*

heirloom tomato, avocado, house made
herbed hollandaise
with choice of side \$12
add crispy pork belly confit 4.

Corned Beef Hash*

2 poached eggs, house made corned beef,
poblanos, garlic, red peppers,
house potatoes & biscuit 12.

Chicken Fried Steak*

2 eggs any style, country gravy,
choice of side 13.

Croque Madame

house sourdough, shaved smoked ham,
fontina, Chipotle aioli, Mornay sauce,
sunny egg with fries, greens, or soup 13.

GRAINS

The Fork's Housemade Granola

all natural greek yogurt, fresh fruit 6.

Cinnamon Raisin Brioche French Toast

local strawberry compote, cardamom
whipped cream 12.

Cottage Cakes Stack

honey butter, berry compote, stack of 4 7.

Kids Cake 4.

(for our guests under 12)

Beignets

new orleans style sweet dough
with dipping sauces 6.

ETCETERA

Breakfast Sides

potatoes, white cheddar grits or
black beans 3.

Breakfast Meats

bacon, chorizo, house-made sausage patty,
Portuguese sausage or apple chicken
sausage 4.

2 Biscuits & Country Gravy 6.

O'brien Potatoes

house potatoes, peppers, onions,
white cheddar 6.

Seasonal Fruit 5.

Egg, any style 2.

Side Biscuit 1.50

Side Gravy 3.