

DINNER FARE

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.

SOUP

House-made Daily

cup 5. bowl 7.

SALADS

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.

ENTREES

Cast Iron Seared Scallop and Prawns

orange scented bamboo rice, fennel confit, cherry tomatoes, saffron-tomato broth, toasted fennel aioli 29.

Cast Iron Seared Chicken Roulade

stuffed with mushroom-chicken sausage, spinach-ricotta gnocchi, baby vegetable, pan jus 29.

Grilled Pork Chop

12 oz milk-brined pork chop, delicata squash, lacinato kale, creamy polenta, pearl onion, balsamic-agave glaze 29.

Rosemary Basted 10oz Cali-cut Strip Loin

white cheddar-bacon stuffed twice baked potato, roasted beech mushrooms, house demi-glace, fried parsnip 32.

Butternut Squash Ravioli

housemade black truffle ravioli, butternut squash and gorgonzola stuffing, parsnip puree, sage brown butter, pine nuts, fried collard greens, pecorino 27.

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.

THE
FORK
AT AGATE BAY

The Fork is proud to support our local farmers and ranchers. Our ingredients are organic, natural and free range wherever possible. A 20% gratuity may be added to parties of 6 or more. Substitutions politely declined. Thank you for joining us.