

# DINNER FARE

## SMALL BITES

### Southern Shrimp & Grits

cajun white shrimp, white cheddar grits 12.

### Taylor's Clams

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

### Grilled Artichoke

green goddess aioli, lemon, sea salt 13.

### Woodstone Baked Camembert

dried cured olives, tomato honey, roasted garlic, baguette 15.

### Truffle Fries

black truffle salt, truffle oil, pecorino, herbs 11.

## 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

### North Pacific Wild Halibut

hand made angel hair, fennel broth, morels, pecorino 32.

### Cast Iron Seared Chicken Roulade

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

### Sticky Finger Ribs

Asian glazed St. Louis ribs, crispy garlic baby bok choy, grilled long beans, lemongrass rice, sesame, scallion grass 24.

### 10 oz Prime Sirloin Diane

sauteed spinach, truffle fries, mushrooms, brandy pan sauce 32.

### Charred Brassicas & Giant White Beans

Sumas River Farms greens, cherry tomatoes, preserved lemon, pine nuts, vadouvan oil 24.

## 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