
LUNCH

served open to 4 o'clock

SMALL BITES

Southern Shrimp & Grits

cajun white shrimp, white cheddar grits 11.

Taylor Farms Manila Clams

Chinese pork sausage, baby bok choy, garlic, ginger, citrus ponzu, sambal olek, grilled baguette 13.

Charred Shishito Peppers

furikake, lime, wasabi aioli 9.

Olive Nut and Cheese Trio

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

Mediterranean Plate

baba ghanoush, tabbouleh, hummus, Zahtar spice pita 11.

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

Burrata Caprese

heirloom tomatoes, arugula, balsamic reduction vinaigrette, basil oil, house pepper blend 13.

Tuna Niçoise

seared Ahi, baby potatoes, green beans, roma tomato, hardboiled egg, butter leaf, olive vinaigrette, tapenade 16.

Fork And Knife Caesar

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

Fork Greens

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

FIREBREADS

Grilled Achiote Chicken

red onion, fontina, Mama Lil's peppers, cilantro 17.

Roasted Mushroom

spinach, goat cheese, truffle salt 17.

Proscuitto & Arugula

shaved garlic, fresh mozzarella, balsamic reduction, olive oil, pecorino 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.