



FORK – Fall 2017

-smaller plates-

- LOCAL DATE PLATE*** (v) pt. reyes blue cheese, toasted almonds, garlic chive oil **8**
- AVOCADO TOAST** (v) lemon emulsion, flakey salt, cracked pepper, garlic oil, microgreens **8**
- EVERYTHING DEVEILED EGGS*** applewood bacon, pickled jalapeno, garlic chive oil **11**
- GOAT CHEESE BRUSCHETTA** (v) grilled bread, pesto, truffle honey, roasted tomatoes, balsamic drizzle, pistachio **12**
- HAND CUT SWEET POTATO FRIES** (v)* chipotle aioli, dijon aioli, ketchupeno **10**
- THAI SHRIMP CAKES** togarashi aioli, sweet soy, sesame, microgreens, fresh lime **11**
- CRISPY CAULIFLOWER** (v) beer batter, sriracha aioli, pomegranate molasses, pine nut gremolata **11**
- AHI SESAME POKE 'NACHOS'** togarashi aioli, sweet soy, wonton chips, avocado, wasabi caviar **12**
- ARTISAN CHEESE PLATE** (v) creamy truffle honey, grilled bread, trio of cheeses **15**

-soup, salad-

- SOUP OF THE DAY** seasonal selection **7**
- FARMERS MARKET** (v)* shaved brussels, baby kale, gorgonzola, apples, candied pecans, white balsamic **11**
- TUSCAN PANZANELLA** (v) tomato, cucumber, basil, capers, shallots, ciabatta, champagne dijon vinaigrette **11**
- LOCAL PEACH CAPRESE*** arugula, lara chenel goat cheese, sunflower seeds, citrus vinaigrette, pomegranate molasses **11**
- LOCAL HEIRLOOM TOMATOES** (v)* burrata mozzarella, arugula, pickled red onion, chive oil, balsamic, flakey salt **11**

-street tacos-

- 2, corn tortillas or lettuce wrapped*
- FILET MIGNON*** sriracha aioli, pickled red onion, avocado, micro cilantro **12**
- TEQUILA LIME SHRIMP*** cotija, chipotle lime aioli, applewood bacon, tomato, microgreens **12**

-bigger plates-

- GROWN UP GRILLED CHEESE** braised short rib, aged sharp cheddar, smoky tomato jam, truffled arugula **12**
- SHRIMP & GRITS*** tasso gravy, portuguese sausage, pickled jalapeño, scallions **14**
- ORECCHIETTE SALSICCIA PASTA** fulvio's sausage, caramelized onion, garlic alfredo, parmesan, crispy sage, sun dried tomato **14**
- BEEF SLIDERS** 100% angus chuck, aged sharp cheddar, garlicky mayo, cabernet onions, arugula, side of purple potato salad **12**
- PAN SEARED SCALLOPS*** creamy polenta, wild mushrooms, garlic oil, red wine demi, gremolata **16**

-10" artisan pizza-

- charred and bubbly Neapolitan style crust*
- MARGHERITA** (v) roasted tomato, fresh mozzarella, basil, garlic, olive oil **13**
add prosciutto **2**
- RUSTIC** (v) wild mushroom mélange, alfredo, gorgonzola, mozzarella, fresh herbs **13**
- THE 'MIKE'** mozzarella, applewood bacon, wild mushrooms, garlic, fresh herbs, parmesan **14**
- NONNO** smoked mozzarella, fulvio's italian sausage, shallots, fresh rosemary, balsamic **14**
- BLANCA** goat cheese, leeks, applewood bacon, garlic, sun dried tomato, alfredo **14**

-sweet endings-

- GELATO*** or **SORBET*** daily selection **5**
- SUNDAY SUNDAE** dark chocolate brownie, caramel gelato, ganache, candied pecans **8**
- BUTTERSCOTCH POT DU CREME*** crème fraîche, maldon flake sea salt **7** add applewood bacon **2**
- KING'S HAWAIIAN BREAD PUDDING** fresh banana, white chocolate chips, '99 bananas', whiskey caramel **8**

Please inquire about our special **Vegan** Menu.

Dishes noted with an **asterisk*** are **gluten free**, many others can be upon request. **Vegetarian** items are noted with a **(v)**. ****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.**

Your Executive Chef & Wine Curator is Andie Hubka With the assistance of Kitchen Manager Ana Lopez
We proudly staff our kitchen with students from the La Quinta High School Culinary Program