



**FORK – Winter 2017**

**-smaller plates-**

- LOBSTER SHOOTERS\*** \$5 or four for \$16
- 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
- CRISPY BRUSSEL SPROUTS\*** cabernet onions, manchego, bacon, smoky paprika aioli 12
- GOAT CHEESE BRUSCHETTA** (v) grilled bread, pesto, truffle honey, roasted tomatoes, balsamic drizzle, pistachio 12
- 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
- GRILLED WEDGE\*** roasted tomato, pt. reyes blu, scallions, bacon, green goddess dressing 11
- BEET SALAD** (v) goat cheese, citrus dressing, pistachio, wonton strips, arugula 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
- PULLED PORK ROJO\*** cotija, crema, pickled red onion, avocado, cilantro 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