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FORK – Spring 2018

-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
- STRAWBERRY FIELDS FOREVER** (v)* spinach, goat cheese, citrus, toasted almonds, balsamic 11
- PROSCIUTTO CARPACCIO*** arugula, honey dijon aioli, manchego, roasted fennel, garlic oil 11
- BUTTER POACHED SALMON** pickled cucumbers, basil aioli, lemon couscous, sweet peppers, microgreens 12
- 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, pine nut 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
- PESTO** prosciutto, fennel, arugula, sweet peppers, manchego 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