



**FORK – Summer 2018**

**-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**
- 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**
- FRIED GREEN TOMATOES** (v) sweet corn succotash, goddess aioli, truffle honey, arugula **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**
- SUMMER CAPRESE**(v)\* roasted tomato, bocconcini mozzarella, fresh basil, citrus vinaigrette, balsamic glaze **11**
- PROSCIUTTO CARPACCIO\*** citrusy arugula, green goddess aioli, goat cheese, sweet peppers **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-**

- PEPPER CRUSTED SEARED AHI\*** garlic tomato gazpacho, truffle aioli, spinach chiffonade **13**
- 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**
- ZOODLES** fulvio's sausage, zucchini ribbons, alfredo, parmesan, mushrooms, tomato, pine nut gremolata **14**
- BEEF SLIDERS** 100% angus chuck, aged sharp cheddar, garlicky mayo, cabernet onions, arugula, side of purple potato salad **12**
- PROSCIUTTO WRAPPED SCALLOPS\*** sweet corn & leek succotash, chimichurri, sweet peppers **16**

**-12" grilled flatbreads-**

- MARGHERITA** (v) roasted tomato, fresh mozzarella, basil, garlic, olive oil **13**
- add prosciutto **2**
- THE 'MIKE'** mozzarella, applewood bacon, wild mushrooms, garlic, fresh herbs, parmesan **14**
- NONNO** smoked mozzarella, fulvio's italian sausage, shallots, fresh rosemary, balsamic **14**

**-sweet endings-**

- GELATO\*** or **SORBET\*** daily selection **5**
- SUNDAY SUNDAE** dark chocolate brownie, salted 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**