



FORK — Summer 2019

-small plates to share-

BUTTER POACHED LOBSTER SHOOTER*

lemon wedge **5** each, or four **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**

CRISPY BRUSSELS SPROUTS* applewood bacon, cabernet onions, manchego cheese, smoked paprika aioli **11**

FRIED GREEN TOMATOES* (v) goddess aioli, sweetcorn leek succotash, arugula, truffle honey, pickled red onion **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, lime **12**

CRISPY CAULIFLOWER (v) beer batter, sriracha aioli, pomegranate glaze, pine nut gremolata **11**

HOUSE CURED SALMON pickled cucumber, dill remoulade, heirloom tomato, grilled ciabatta **12**

AHI SESAME POKE 'NACHOS' togarashi aioli, sweet soy, wonton chips, avocado, wasabi caviar, sesame seeds, scallions **12**

ARTISAN CHEESE PLATE (v) creamy truffle honey, grilled bread, cranberry wensleydale, humboldt fog ashe chevre, pt.reyes bleu **15**

SOUP OF THE DAY seasonal selection **7**

-salads-

FARMERS MARKET (v)* shaved brussels, baby kale, gorgonzola, apples, candied pecans, white balsamic **11**

THAI LETTUCE WRAPS (v)* pickled cucumber, avocado, mango, glass noodle, sweet chili, sesame **12**

LOCAL STRAWBERRIES (v)* baby spinach, goat cheese, pistachio, flakey salt, balsamic glaze **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**

BLACKENED SALMON* avocado cilantro crema, sweet corn, purple cabbage, micro cilantro **12**

-neapolitan style pizza 10" -

MARGHERITA (v) tomato, fresh mozzarella, basil, garlic, olive oil **13** add prosciutto **2**

THE 'MIKE' mozzarella, applewood bacon, wild mushrooms, garlic, fresh herbs, parmesan **14**

RUSTIC alfredo, gorgonzola, mushrooms, fresh herbs, garlic **14**

NONNO smoked mozzarella, fulvio's italian sausage, shallots, fresh rosemary, balsamic **14**

-bigger plates-

SHRIMP & GRITS portuguese sausage, tasso gravy, pickled jalapeno, scallions **14**

GROWN UP GRILLED CHEESE braised short rib, aged sharp cheddar, smoky tomato jam, truffled arugula **12**

RISOTTO PRIMAVERA* (v) roasted tomato, asparagus, artichoke pesto, mushrooms, ricotta, parmesan, herbs **13**

BEEF SLIDERS angus chuck, aged sharp cheddar, garlicky mayo, cabernet onions, arugula, side of purple potato salad **12**

-sweet endings-

GELATO* or **SORBET*** daily selection **5**

SUNDAY SUNDAE dark chocolate brownie, salted caramel gelato, ganache, candied pecans **8**

KING'S HAWAIIAN BREAD PUDDING fresh banana, white chocolate chips, '99 bananas', whiskey caramel **8**

SEASONALLY INSPIRED CREME BRULEE **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) Please consume any raw or undercooked items at your own risk. We do not split items in the kitchen.

Your Executive Chef & Wine Curator is Andie Hubka With the assistance of Kitchen Manager Ana Lopez
And the Talented Students & Graduates from the La Quinta High School Culinary Academy