

CHEESE FLIGHTS

Chef Flight \$26

- NANCY'S CAMEMBERT
- GORGONZOLA
- CHÈVRE IBERICO
- BELLOTA MILD
- SOPPRESSATA
- SPECK

SERVED WITH WHOLE GRAIN MUSTARD, OLIVES, CORNICHONS, JAM & FRUIT



R.W: Gruner Veh, Gobelburg. Cote du Rhone, Cranilles.

French Flight \$26

- BRIE
- ST. AGUR
- DELICES DES CREMIERS
- PÂTÉ DE CAMPAGNE
- DUCK POSCUITTO
- MAGRET FUMÉ

SERVED WITH WHOLE GRAIN MUSTARD, JAM, DRIED FRUIT & CORNICHONS



R.W: Chardonnay, Mas des Volques. Gamay, Mardon.

Spanish Flight \$26

- MAHON
- ROSEMARY MANCHEGO
- SAN SIMON DA COSTA
- SERRANO HAM
- CHORIZO
- FUET

SERVED WITH MEMBRILLO, OVEN DRIED TOMATOES, OLIVES & ALMONDS



R.W: Cava, Galda. Rioja, Faustino.

Italian Flight \$26

- TALLEGIO
- PECORINO PISTACHIO
- CREMA DI PECORINO
- FINOCCHIONA
- CAPOCOLLO
- SPECK

SERVED WITH MOSTARDA, OLIVES & PICKLED GARLIC STUFFED PAPPADEUX PEPPERS



R.W: Carricante, Etna Bianco. Barbera, Osualdo.

CHOOSE YOUR OWN CHEESE & MEAT

ANY ONE FOR \$5, ANY THREE FOR \$14, ANY FIVE FOR \$22

COW'S MILK CHEESE

- ***ROTH KASE GRUYERE:** brown butter & roasted nut aromas
- ***SAN SIMON DA COSTA DOP:** Smoked over birch wood, creamy & smoky flavor with a nutty aftertaste. (Spain)
- ***ST. AGUR:** (Beauzac, France) Double cream, smooth balanced blue cheese.
- BARELY BUZZED:** (Beehive cheese company, Utah) semi-firm, coffee & lavender rubbed, caramel & nutty flavors.
- ***GORGONZOLA:** (Lombardy, Italy) buttery, blue veining, creamy & mild
- DELICES DES CREMIERS:** triple cream bloomy rind, creamy and slightly spicy with a fresh finish
- ***BRIE:** (France) semi soft, fruity, mild & nutty
- TALLEGGIO:** (Lombardy, Italy) Aged 60 days, sweet & tangy.
- ***MAHON:** (Menorca, Spain) buttery, sharp, lightly aromatic, slightly salty

CHARCUTERIE

- FUET:** dry cured pork sausage with black pepper & garlic
- #DUCK PROSCIUTTO:** maple leaf farms breast
- SERRANO HAM:** (+\$2) Spanish, dry cured
- #MAGRET FUMÉ:** maple leaf farms duck breast
- #PÂTÉ DE CAMPAGNE:** country pork pate
- SOPPRESSATA CALABRESE:** (+\$2) spicy beef & pork salami
- SPECK:** (+\$2) sweet, slightly smoky pork prosciutto
- FINOCCHIONA:** Fennel salami
- IBERICO CHORIZO:** garlic & smoked paprika sausage
- #DUCK LIVER MOUSSE:** five spice, brandy & ruby port

GOAT'S MILK CHEESE

- ***HUMBOLDT FOG:** (Cypress Grove, California) soft, creamy, ash-washed with milk acidity
- ***TRUFFLE TREMOR:** (+\$1) (Cypress Grove, California) soft, mineral & truffle flavor
- VALDEONSO:** soft but dry ring intense cheese with a grainy of texture
- ***CHÈVRE:** (Bangor, MI) soft, creamy with buttery flavor & topped with local honey

SHEEP'S MILK CHEESE

- ***NANCY'S CAMEMBERT:** (Hudson Valley, New York) light, soft, buttery with notes of hay, grass and savory vegetal flavor
- ***CREMA DI PECORINO:** (Italia) creamy salty and light smoked finish
- ***ROSEMARY MANCHEGO:** (La Mancha, Spain) semi-firm with sweet rosemary flavor
- SMOKED PECORINO (FIORE SARDO):** (Sardinia, Italy) rich, salty, nutty flavors with a smoky finish

DINNER MENU

SHARED PLATES

MEDITERRANEAN OLIVES | 9

Mediterranean fantasy, green castelvetrano & evoo.

TUNA TARTARE | 18

Sesame ginger sauce, sesame seed oil, soy sauce, ginger, garlic, avocado, sriracha, tortilla chips

SMOKED OCTOPUS | 21

Soppressata, kalamata & green olives, yukon gold potatoes, Romesco, salsa verde

HOUSE MADE PRETZELS | 8

Half acre beer cheese sauce

BACON WRAPPED DATES | 8

Chorizo stuffed, blue cheese dressing

FORK POUTINE | 18

Hand cut fries, duck confit & gravy, cheddar sauce & fried rosemary. **Upgrade to garlic cilantro fries 2**

EGGPLANT PARMESAN | 14

Baked eggplant, parsley & parmesan cheese.

MUSHROOM FLATBREAD | 14

Parmesan cream, Gruyère, caramelized onions, kalamata olives.

FINOCCHIONA FLATBREAD | 14

Taleggio cheese, grape tomatoes, fresh basil, fennel & cheese.

BAKED CAULIFLOWER | 14

Served with salsa fresca, cilantro, cappers, jalapeños, green onions & evoo.

BAKED TOMATO GOAT CHEESE | 14

Basil tomato sauce, goat cheese & demi-baguette.

GARLIC CILANTRO FRIES | 7

Sriracha aioli.

SWEET POTATO FRIES | 7

Tarragon-honey mustard.

FRIED CALAMARI | 19

Marinara sauce & jalapeno aioli.

SOUP & SALAD

Add chicken breast | 6
Add salmon | 12

Add duck confit | 7
Add seared tuna | 12

SOUP OF THE DAY mp

BURRATA SALAD (g) | 12

Focaccia croutons, heirloom tomatoes, cucumber, fresh parsley & balsamic glaze.

FORK CAESAR SALAD(g) | 12

Romaine lettuce, celery leaves, basil, traditional dressing, croutons & parmesan cheese.

BEET SALAD (g) | 13

Roasted beets, mixed greens, marcona almonds citrus vinaigrette

APPLE SALAD | 15

Spring mix, ginger, celery leaves, pistachio nuts, pecorino cheese, honey crisp apple & citrus dressing.

SIGNATURE PLATES

BISTRO STEAK (g)* | 26

Frites & herb butter

FRENCH MUSSELS | 14/24

PEI mussels, white wine, bacon, leeks, shallot, butter & heavy cream.

RATATOUILLE VEGETABLE PAVÉ | 19

zucchini, squash, red pepper, eggplant, tomato, parmesan, caramelized onion, arugula puree.

SHRIMP DIAVOLO WITH BUCCATINI PASTA | 24

Zucchini, shallots, tomato, pomodoro sauce & shrimp stock.

RIGATONI WITH SPICY ITALIAN SAUSAGE | 22

Butter glaze, pomodoro sauce, shallots & Parmesan cheese.

ROASTED SALMON WITH PARMESAN RISSOTTO | 28

Parmesan risotto, fennel emulsion & roasted cherry tomatoes.

CHICKEN BREAST WITH POTATO GNOCCHI | 22

Crispy artichokes, garlic lemon emulsion and arugula.

MAC N' CHEESE | 9/17

aged cheddar, jarlsberg, fontina & toasted breadcrumbs.

ADD BACON 2/4

ADD DUCK CONFIT 4/8

ADD MUSHROOMS 2/4

ADD JALAPENOS 2/3

ADD PULLED PORK 5/10

SANDWICHES

Served with choice of mixed green salad, fries or garlic cilantro fries for \$2

BEEF TENDERLOIN SLIDERS | 13 / 26

(1slider) (2 sliders with fries)
caramelized onions, blue cheese

CUBANO | 18

Ham, smoked pork, white cheddar, pickles & yellow mustard.

PULLED PORK SLIDERS

8 (1slider) / 16 (2 sliders with fries)
bbq sauce, apple cabbage slaw

ARTICHOKE & FENNEL PANINI | 15

Artichoke puree, tomato jam, fennel confit, marinated artichoke, roasted red pepper, fontina cheese & house made focaccia.

1/2 DUCK CLUB | 17

duck confit, smoked duck breast, goat cheese, arugula, cherry jam, shallots, candied pecans & citrus vinaigrette

CHICKEN BURGER* (g) | 17

Sage cheddar, fennel, arugula, apples & dijonnaise

FARMHOUSE BURGER* (g) | 18

Sunny side egg, bacon, white cheddar, caramelized onion & dijonnaise

WEST COAST BURGER* (g) | 16

Mustard griddled, cheddar cheese, caramelized onions, special sauce, pickle, tomato, lettuce

HALF POUND PRIME BURGER* (g) | 14

Brioche bun, lettuce, tomato, onion, dill pickles

IMPOSSIBLE BURGER* (g) | 16

Brioche bun, lettuce, tomato, onion, dill pickles

FORK LAMB BURGER | 16

Onion, mint tzatziki sauce, dijon mustard, lettuce, tomato & cucumber.

*Add caramelized onion 2 Add blue cheese 2 Add mushrooms 2
Add cheddar or swiss 1 Add bacon. 2 Gluten free bun 3
Add caramelized onion 2 Add blue cheese 2 Add mushrooms 2*

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.