

SHARE, SAMPLE, SAVOR

- {v} **Tomato Basil Fondue & Grilled Cheese** 8.95
- Ballard Family Farms white cheddar & garlic glazed Zeppole sourdough
- {v} **House Chips** 3.95
- crisp Idaho russets, jalapeño-lime salted & served with Fork sauce
- {v} **Asparagus 'Fries'** 9.75
- with ranch dipper
- {v} **Glazed Brussel Sprouts** 7.95
- crisped, then drizzled with fresh ginger, garlic, soy & Thai Chili sauce
- Sweet & Spicy Crispy Shrimp** 9.95
- butter leaf lettuce so you can wrap 'em up
- {v} **Rosemary-Parmesan Idaho French Fries** 4.95
- natural cut & rosemary-parm seasoned
- Shortrib Sliders (3)** 10.95
- crispy shallots & creamy horseradish
- {gf/v} **Grilled Local Rainbow Carrots** 7.95
- spiced local Ahaus honey, pepitas & local Rollingstone goat cheese drizzle
- {gf} **Fork Nachos** 13.95
- rotisserie roasted pork, Boise Fresca tortilla chips, fire roasted salsa, Ballard Family Farms cheddar, black olives, black beans, diced onions & cilantro-crème fraîche
- {gf} **Sizzling Lamb Lollipop Skillet** 13.95
- herb based green harissa sauce
- {v} **Onion Rings** 7.95
- thick cut Panko crumbed Walla Walla sweets served with smoked jalapeño aioli
- Grilled Artichoke...**
limited availability & based on quality. Please ask your server. AQ

FROM THE GARDEN

- The B.C.S.** 11.95
- Boise Chopped Salad...fresh arugula, Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants with our buttermilk basil-pesto dressing
Choice of cold-smoked Alaskan salmon or smoked Idaho trout
- {gf} **Two Rivers Smoked Trout Salad** 11.95
- organic butter lettuce, cucumber, slivered red onion, avocado, sunflower seeds & creamy lemon-chive
- {gf/v} **Four Seasons** 9.75
- heart of romaine, pink lady apples, candied rosemary pecans, gorgonzola & dried cranberries with Diva dressing
- Northwest Crispy Chicken Salad** 10.95
- organic spring mix, cherry tomatoes, red onion, dried sweet corn, roasted red bell pepper, Boise Fresca crisped tortilla strips, Ballard Family Farms white cheddar, chipotle BBQ sauce & ranch dressing

Add to any of the above salads:

- Spiced Maple Bacon - 2, Grilled or Crispy Chicken - 4,
- Grilled Alaskan Salmon - 5,
- Smoked Alaskan Salmon or Smoked Idaho Trout - 4

House-made dressing options: Buttermilk Basil-Pesto, Diva Dressing, Creamy Lemon-Chive, Bleu Cheese, Ranch & Red Wine Vinaigrette

KIDS' MENU

All kids under 12 - meals come with local milk, juice or a soda & side of fresh fruit, fresh veggies or scoop of local ice cream

- {gf} **Fresh Fruit & Veggies** 5.5
- Local produce & fun fruit...keeping it healthy
- Grilled Cheese Sammy** 5.95
- Ballard Family farms white cheddar on Zeppole sourdough
- Spaghetti & Meatballs** 6.95
- a local favorite served with Zeppole bread
- Fork Tenders** 5.75
- house-made & served with ranch dipper sauce



BURGER & SAMMYS

- Urban Burger** 10.5
- our custom Wagyu & ground chuck beef blend 'dragged through the garden' & Fork sauce on Gaston's brioche bun. Served with fries.
Add Spiced Maple Bacon - 2, Ballard Family Farms white cheddar - 1.5

Sammys are served with natural cut jalapeño-lime seasoned chips.
- Sub rosemary-parmesan Idaho fries or side salad, add - 2
- Spruce up your sammy by adding a local egg, avocado or onion ring - 2 ea
- Substitute any bun or bread for Gluten Free bun - 1

- BAM Sammy** 9.95
- double cut house-braised maple-spiced bacon, avocado, mozzarella, tomato & basil pesto on grilled Zeppole sourdough...BAM!
- Grown Up Grilled Ham & Cheese** 8.95
- Ballard Family Farms cheddar, country ham, caramelized onions & house-made heirloom tomato jam on toasted Zeppole whole wheat
Substitute tomato-basil soup for chips - 3
- Grilled Alaskan Salmon Sammy** 12.95
- house-pickled red onions, fresh arugula & house remoulade on grilled local brotchen bun
- House Bánh Mi** 9.95
- house-made Vietnamese style sausage, house pickled veggies, crisp cucumber, raw jalapeño on toasted local baguette
- Northwest Prime Rib Sammy** 12.95
- Double R Ranch prime ribeye slow rotisserie roasted then thin sliced, baked brie, fresh arugula & Dijon aioli

MAIN

Available for lunch & dinner daily and after 4:00pm on Saturday & Sunday

- Cast Iron Buttermilk Fried Chicken & Cheddar Waffle** 19
- balsamic infused maple syrup & local honey-orange butter
(offered Tuesday evenings only...until they are gone)

- {v} **Artichoke Heart & Ricotta Ravioli** 14.95
- Boise's Ferranti Fresh ravioli pillows, white wine-pesto-cream sauce, sunflower seeds & shaved parmesan
Add roasted sliced chicken breast - 4
- {gf} **Voodoo Chicken** 15.95
- 1/2 Mary's chicken house-brined Moroccan style with warm spices & citrus then slow roasted.
Served over Idaho smashers with herb jus
Substitute grilled asparagus for Idaho smashers - 4
- {gf} **Idaho Rainbow Trout** 15.75
- grilled local kale, roasted pepper coulis, balsamic reduction & basil oil drizzle
Substitute grilled asparagus for grilled kale - 4
- Fresh Crispy Skin Alaskan Salmon** 20.95
- crisp yellow fin potatoes, Romesco sauce, fresh arugula & lemon
Add grilled asparagus - 4
- {v} **Artichoke Heart & Ricotta Ravioli** 14.95
- Boise's Ferranti Fresh ravioli pillows, white wine-pesto-cream sauce, sunflower seeds & shaved parmesan
Add roasted sliced chicken breast - 4
- {gf} **8th Street Tacos (5)** 11.95
- Boise's Fresca mini white corn tortillas topped with Chef's daily creation & a side of house-made fire roasted salsa
Add fresh avocado - 2
- Local Ale-Braised Short Ribs** 19.95
- Fork tender Northwest beef braised with ale-wild mushroom sauce honey-thyme carrot purée, horseradish cream, served over Idaho smashers & topped with Idaho 'potato hay'
Substitute grilled asparagus for Idaho smashers - 4
- {gf} **Double R Ranch Filet** 23.95
- 8oz all natural flame kissed beef served over sautéed green beans-pistachio medley & topped with bourbon-porcini peppercorn sauce

- Slow Roasted Coconut Rum Curry Spare Ribs** 21
- served with cornbread & local honey-orange infused butter
(offered Monday nights only...until they are gone)

We proudly serve RR Ranch Signature beef

Signature
DOUBLE R RANCH

STEAK TEMPERATURES

RARE: Red, cool center **MEDIUM-RARE:** Red, warm center **MEDIUM:** Pink center
MEDIUM-WELL: Slightly pink center **WELL:** Gray-brown throughout

F Updated or New menu item



SWEETS

Fork's Signature Warm Butter Cake 9.95

- our age ol' recipe topped with local Cloverleaf vanilla ice cream & Oregon berry coulis to be enjoyed today

{gf} Gluten Free Brownie Bowl 9.25

- locally baked Amaru Bakery gluten free chocolate brownie, Cloverleaf chocolate ice cream scoop, house chocolate sauce, whipped cream & City Peanut Shop's spiced pecans

Salted Caramel Bread Pudding with local Cloverleaf ice cream 8.95

...enough said

{gf} Local Cloverleaf Ice Cream (2 scoops) 4

- choice of cowboy crunch, strawberry, chocolate or vanilla



FORK POUR OVER COFFEE BAR

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We proudly brew each cup of our Full Circle Exchange (roasted at Rembrandt's in Eagle, ID) Reserve Roast Fair Trade coffee to order. Available in Regular or Decaf. Includes one free refill.



WE WOULD LIKE TO THANK THE LOCAL FARMERS, RANCHERS, & ARTISANS WHO MAKE THIS MENU POSSIBLE

AB FOODS / RR RANCH
AHAUS HONEY
AMARU BAKERY
BALLARD FAMILY FARM
BOISE FRESCA TORTILLA
CA BULL ELK
CITY PEANUT SHOP
CLOVERLEAF CREAMERY
DOROTHY'S JAM
FERRANTI FRESH PASTA
FISH BREEDERS OF IDAHO
GASTON'S BAKERY
IDAHO'S BOUNTY
LAVA LAKE LAMB

MCINTYRE FAMILY FARMS
MALHEUR RIVER MEATS
PEACEFUL BELLY
PORTERHOUSE BUTCHER
PURPLE SAGE FARMS
REMBRANDT'S COFFEE
ROBBINS FAMILY FARM
ROLLINGSTONE CHEVRE
SHOOTS & GREENS
SWEET VALLEY ORGANICS
TWO RIVERS SMOKED FISH
WAGNER FARMS
WATERWHEEL GARDENS
ZEPPOLE BAKERY

Like t-shirts & hats you'll actually wear?

Inquire with your server for details...



For a truly unique Locally Inspired Italian experience... please visit our sister concept,

ALAVITA

...An Italian Joint

located next door at 807 W. Idaho Street
www.alavitaboise.com ~ 208.780.1100

{gf} Can be prepared gluten free {v} Vegetarian menu item

Fork is not a nut free environment

The smoking of cigarettes or non-combustible cigarettes (e-cigs) is prohibited in the restaurant, bar and patio areas. Thank you.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.



Drink Responsibly.
Drive Responsibly.



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Updated or New menu item



FORK

restaurant

{est. 2011}

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boisefork.com

OUR APPROACH

FORK blends fresh flavors from throughout the Northwest to create an American dining experience that is both surprising and comforting. Whenever possible, we follow the FARM TO FORK' approach that includes sourcing farm-fresh ingredients locally, then preparing them in such a way as to enhance, but never cover, their natural qualities. ENJOY!