

Fork Private Dining Room Lunch Menu Options



LUNCH ENTRÉES

\$16.00 Entrée Lunch (Includes NA beverage or Coffee)/Person

- All sandwiches will be served with jalapeño lime seasoned house chips
 1. **BAM Sammy:** double-cut house braised bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough...BAM!
 2. **Grown Up Grilled Ham & Cheese:** Local Ballard Family Farms white cheddar, country ham, balsamic braised onions & house made heirloom tomato jam on toasted Zeppole whole wheat
 3. **B.C.S. (Boise Chopped Salad):** fresh arugula, cold smoked salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house made buttermilk basil-pesto dressing

\$20.00 Starter Salad & Entrée Lunch (Includes NA beverage or Coffee)/Person

- ½ House Salad tossed with Red Wine Vinaigrette
- All sandwiches will be served with jalapeño lime seasoned house chips
 1. **BAM Sammy:** double-cut house braised bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough...BAM!
 2. **Grown Up Grilled Ham & Cheese:** Local Ballard Family Farms white cheddar, country ham, balsamic braised onions & house made heirloom tomato jam on toasted Zeppole whole wheat
 3. **B.C.S. (Boise Chopped Salad):** fresh arugula, cold smoked salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house made buttermilk basil-pesto dressing

Private Dining Room Lunch Menus (cont.)



LUNCH ENTRÉES

\$23.00 Entrée & Dessert Lunch (Includes NA Beverage or Coffee)/Person

- All sandwiches will be served with jalapeño lime seasoned house chips
 1. **BAM Sammy:** double-cut house braised bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough...BAM!
 2. **Grown Up Grilled Ham & Cheese:** Local Ballard Family Farms white cheddar, country ham, balsamic braised onions & house made heirloom tomato jam on toasted Zeppole whole wheat
 3. **B.C.S. (Boise Chopped Salad):** fresh arugula, cold smoked salmon, local Ballard Family Farms white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous & dried black currants tossed in our house made buttermilk basil-pesto dressing
- Dessert: (Guest Choice)
 1. **Seasonal Crème Brulee**
 2. **Brownie & Vanilla Whip Cream**

OUR APPROACH

FORK blends fresh flavors from throughout the Northwest to create an Americana 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!