

Fork Private Dining Room Lunch Menus



ENTRÉES

\$18.00 Entrée Lunch (Includes NA beverage or Coffee)/Person

- All sandwiches will be served with jalapeño lime seasoned house chips
- Substitute tomato-basil bisque for chips +\$3
 1. **Bam Sammy:** double-cut house braised bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough
 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. **BCS:** 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

\$22.00 Starter Salad & Entrée Lunch (Includes NA beverage or Coffee)/Person

- ½ **House Salad tossed with Vinaigrette**
- All sandwiches will be served with jalapeño lime seasoned house chips
- Substitute tomato-basil bisque for chips +\$3
 1. **Bam Sammy:** double-cut house braised bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough
 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. **BCS:** 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

\$25.00 Entrée & Dessert Lunch (Includes NA Beverage or Coffee)/Person

- All sandwiches will be served with jalapeño-lime seasoned house chips
Substitute tomato-basil bisque for chips +\$3
 1. **Bam Sammy:** double-cut house braised bacon, avocado, fresh mozzarella, tomato & basil pesto on grilled Zeppole sourdough
 2. **Chilled Prime Rib Sammy:** Double R Ranch prime ribeye slow rotisserie roasted, chilled then sliced, Ballard Family Farms white cheddar on brutti roll served with hot beef jus and creamy horseradish sauce
 3. **BCS:** 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. **House Made Salted Caramel Bread Pudding**
 2. **Brownie & Vanilla Whip Cream**