

# BRUNCH

~ served until 2pm ~

Chef Kristopher Ott features fresh picked local ingredients from local growers and the Boise Saturday Markets.

**gf** can be prepared gluten free **v** Vegetarian menu item **F** New menu item

## HAPPY BRUNCH STARTERS...

### FORK BUILD-A-BLOODY MARY BAR 8.75

Choose from Idaho Koenig Potato Vodka, Boise's Revolution Vodka, Bakon Vodka or Glasier 45 Distillery Pepper Vodka & choice of bacon or regular salt rim... you build the rest!

### BUILD-YOUR-OWN MIMOSA 32

Prosecco bottle with orange, cranberry & grapefruit carafes, served at your table

### FROSÉ 11

Prosecco poured over fresh fruit infused local rose ice cube



### HOUSE BAKED CINNAMON ROLL 6

Warm butterscotch sauce and cream cheese frosting (until they are gone...)

### **F** AVOCADO TOAST 6.5

Crispy bacon, house-pickled radish, Ohana micro greens, black pepper & Meyer lemon oil mist on Gaston's country bread

### **F** BISCUIT & LOCAL JAM 3.5

Add house-made chicken sausage gravy 5  
Add two eggs 3

## FARM FRESH EGGS & MUST HAVES

### Northwest Scramble **gf** 9.95

Three eggs, pablanos, red peppers, onions, local ham, topped with local Ballard Family Farms white cheddar cheese & served with brunch bravas

### BAM Omelet **gf** 10.95

Three eggs with wood smoked honey-spiced bacon, avocado, mozzarella, pesto, tomato. Brunch bravas & choice of Zeppole toast

### **F** Dungeness Crab Scramble 14.95

Soft scramble eggs, Dungeness crab, fines herbs, crème fraiche, brunch bravas, avocado & Gaston's country bread

### **F** Cowboy Huevos Rancheros 11.95

Braised New Mexican red chili pork, pinto beans, brunch bravas, cotija, two over easy eggs & Boise Fresca corn tortillas

### Chef's Benny 9.95

Northwest ham, Gaston's English muffin with Chef's Benny sauce & brunch bravas

Add avocado 2

Add cold smoked Alaskan salmon 4

### Vanilla Custard French Toast 8.95

Two thick cut slices of Gaston's brioche custard dipped, house-made wild berry syrup & vanilla whipped cream

### **F** Braised Northwest Shortrib Hash 10.95

Peppers, onion, Yukon Gold potatoes, herbs & two eggs your way

### Fruit Bowl 6

Fresh & seasonal

### Local Hagerman Corn Crusted Trout **gf** 11.95

Pan seared Hagerman trout, arugula, poached eggs, polenta cake & Cajun butter sauce

### FRIED CHICKEN & BALLARD CHEDDAR WAFFLE 'SLIDERS' (2) 7.95

Orange-local honey butter & summer seasonal wild berry syrup...until they are gone.

## SHARE, SAMPLE, SAVOR

### Asparagus 'Fries' **v** 9.95

With ranch dipper

### Fork Nachos 8.95 / 13.95

Rotisserie roasted pork, Boise Fresca tortilla chips, fire roasted salsa, Ballard Family Farms cheddar, black olives, black beans, diced onions & cilantro-crème fraiche

### Tomato Basil Fondue & Grilled Cheese **v** 8.95

Ballard Family Farms white cheddar & garlic glazed Zeppole sourdough

### Sizzling Lamb Lollipop Skillet **gf** 13.95

Herb based green harissa sauce

### **F** Glazed Brussels Sprouts **v** 7.95

Crisped, then drizzled with fresh ginger, garlic, soy & Thai Chili sauce

### Grilled Artichoke **gf** **v** 12.95

Fire grilled, garlic butter basted & served with Dijon remoulade and black Alderwood smoked sea salt

### **F** Sweet & Spicy Crispy Shrimp 10.75

Butter leaf lettuce so you can wrap 'em up

### 8th Street Tacos (5) **gf** 11.95

Boise's Fresca mini white corn tortillas topped with Chef's daily creation & a side of house-made fire roasted salsa

### Grilled Local Rainbow Carrots **gf** **v** 7.95

Spiced local Ahaus honey, pepitas & local goat cheese drizzle

Add fresh avocado 2

## FROM THE GARDEN

### THE B.C.S. 12.95

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*

### House Salad **gf** **v** 5.95 / 9.95

Organic Spring mix, sliced cucumber, tomato, red onion, Ballard Family Farms white cheddar & choice of house-made 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

### Two Rivers Smoked Trout Salad **gf** 11.95

Organic butter lettuce, cucumber, slivered red onion, avocado, sunflower seeds & creamy lemon-chive

### Four Seasons **gf** **v** 9.75

Heart of romaine, pink lady apples, candied rosemary pecans, gorgonzola & dried cranberries with Diva dressing

### ADD-ONS

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

### HOUSE-MADE DRESSINGS

Buttermilk Basil-Pesto, Diva Dressing, Creamy Lemon-Chive, Bleu Cheese, Ranch & Red Wine Vinaigrette

## BURGERS & SAMMYS

*Sammys are served with natural cut jalapeño-lime seasoned chips. Spruce up your sammy by adding a local egg, avocado or onion ring 2 each Substitute any bun or bread for Gluten Free bun 2*

### URBAN BURGER 10.75

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 2*

### BAM Sammy 10.95

Double cut house-braised maple-spiced bacon, avocado, mozzarella, tomato & basil pesto on grilled Zeppole sourdough...BAM!

### **F** Grilled Salmon Sammy 12.95

House-pickled red onions, fresh arugula & house remoulade on grilled local brotchen bun

### Northwest Prime Rib Sammy 13.95

Double R Ranch prime ribeye slow rotisserie roasted then thin sliced, baked brie, fresh arugula & Dijon aioli

### **F** Shortrib Sliders (3) 10.95

Crispy shallots & creamy horseradish

### **F** House Bánh Mi 10.5

House-made Vietnamese style sausage, house pickled veggies, crisp cucumber, raw jalapeño on toasted local baguette

### 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*

### SHAREABLE SIDES

*Intended to be shared between 2-3 guests*

House Chips <b>v</b> 3.95	Scalloped Potatoes 5
Rosemary-Parmesan Idaho French Fries <b>v</b> 4.95	Veggie of the Moment MKT
Onion Rings <b>v</b> 7.95	

## KID'S 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*

### Fresh Fruit & Veggies **gf** 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

## SWEETS

### FORK'S SIGNATURE WARM BUTTER CAKE 9.95

Our age ol' recipe topped with local Cloverleaf vanilla ice cream & Oregon berry coulis

### Salted Caramel Bread Pudding 8.95

Bread pudding with local Cloverleaf ice cream... enough said

### Gluten Free Brownie Bowl **gf** 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

### Local Cloverleaf Ice Cream (2 scoops) **gf** 4

Choice of cowboy crunch, strawberry, chocolate or vanilla