

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 Glacier 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



~ est. 2011 ~

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** 10.95

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

BAM Omelet **gf** 11.75

Three eggs with applewood 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 10.95

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

Add avocado 2

Vanilla Custard French Toast 8.95

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

Add avocado 2

Add cold smoked Alaskan salmon 4

Fruit Bowl 6

Fresh & seasonal

F Braised Fork Tender Shortrib Hash 13.95

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

Local Hagerman Corn Crusted Trout **gf** 11.95

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

FRIED CHICKEN & BALLARD FAMILY FARMS WHITE CHEDDAR WAFFLE 'SLIDERS' (2) 7.95

Local Ahaus honey-orange butter & balsamic infused maple syrup...until they are gone.

SHARE, SAMPLE, SAVOR

Asparagus 'Fries' **v** 9.95

With ranch dipper

Fork Nachos 12.75

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 8.95

Ballard Family Farms white cheddar & garlic glazed Zeppole sourdough

Onion Rings 7.95

Thick cut Walla Walla sweet onions, panko breadcrumb crusted & served with house-made smoked jalapeño dipping sauce

Glazed Brussels Sprouts 7.95

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

Sizzling Lamb Lollipop Skillet **gf** 13.95

Herb based green harissa sauce

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

Add fresh avocado 2

Soup for the Soul 4.95 / 8.95

Your server will inform you of today's creation

F Cast Iron Queso Dip **gf** 9.5

Three cheeses, chipotle spiced, roasted poblano pepper, tomato, onion & house-made tortilla chips

Add house-made spicy sausage 3

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, crispy chicken, baked chicken or (grilled King Salmon +4)

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

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

Northwest Crispy Chicken Salad 11.95

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

Heirloom Rainbow Beet **gf** **v** 10.75

Fresh arugula, Ballard Family Farms cow cheese feta, candied walnuts & local Ahaus honey vinaigrette

F Shrimp Louie Salad **gf** 11.95

Poached & chilled shrimp, iceberg lettuce, avocado, hard boiled egg, cucumber, cherry tomato & red onion with house-made Thousand Island dressing

ADD-ONS

Spiced Maple Bacon 2 / Grilled or Crispy Chicken 4

Smoked Alaskan Salmon 4 / Grilled Salmon 5

HOUSE-MADE DRESSINGS

Buttermilk Basil-Pesto, Honey Vinaigrette, Thousand Island, Bleu Cheese, Ranch & Red Wine Vinaigrette

BURGER & 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!

Grilled Salmon Sammy 12.95

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

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

Shortrib Sliders (3) 12.95

Crispy shallots & creamy horseradish

Chilled Prime Rib Sammy 14.75

Double R Ranch prime ribeye slow roasted, Ballard Family Farms white cheddar on brutti roll with hot beef au jus & creamy horsey sauce

F Cubano 10.75

Rotisserie roasted pork loin, slow roasted pulled pork carnitas, Ballard Family Farms Swiss, pickles with Chef's 'mad mustard' pressed in panini bread

SHAREABLE SIDES

Intended to be shared between 2-3 guests

House Chips **v** 5

Rosemary-Parmesan Idaho

French Fries **v** 5

Onion Rings **v** 7.95

F Smoked gouda au gratin potatoes **v** 5

Veggie of the Moment MKT

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** 5.95

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 5.95

Served with ranch dipper sauce

SWEETS

FORK'S SIGNATURE WARM BUTTER CAKE 10.5

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** 9.5

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

Local Cloverleaf Ice Cream (2 scoops) **gf** 5

Choice of cowboy crunch, strawberry, chocolate or vanilla