



**FORK**  
restaurant

## 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!



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

~ est. 2011 ~

## SHARE, SAMPLE, SAVOR

### Asparagus 'Fries' **v** 10.5

An addictive house favorite, with ranch dipper

### Tomato Basil Fondue & Grilled Cheese 9.95

Ballard Family white cheddar & garlic glazed Acme sourdough

### Brussels Sprouts 7.95

Fried then served with fresh ginger, garlic, fish sauce & Thai Chili sauce

### **F** Crispy Shrimp (7) 10.95

Spicy-n-Sweet chilled dipping sauce

### Cast Iron Queso Dip 9.75

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

Add house-made spicy chorizo 3

### Fork Nachos 12.75

Rotisserie roasted pulled pork, Boise Fresca tortilla chips, house-made fire roasted salsa, Ballard Family cheddar, black olives, black beans, red onions, cotija cheese, pickled jalapeño & cilantro-crème fraîche

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

Boise Fresca mini white corn tortillas topped with Chef's daily creation, cotija cheese, cilantro, red onion & side of house-made fire roasted salsa

Add fresh avocado 2

### **F** Grilled Jumbo Artichoke **v** **gf** 12.95

Remoulade & black Alderwood smoked sea salt

### Onion Rings **v** 7.95

Thick cut Walla Walla sweet onions served with house-made chipotle aioli dipping sauce

## FROM THE GARDEN

### THE B.C.S. 13.5

Boise Chopped Salad...fresh arugula, Ballard Family 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, roasted chicken, spiced bacon or (grilled Alaskan Sockeye Salmon +4)

### Northwest Crispy Chicken Salad 12.75

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 Salad **gf** **v** 10.95

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

### **F** Tri-Tip Steak Salad 12.95

Arugula-spring mix blend, grilled-n-chilled mushrooms, blue cheese crumbles, cherry tomatoes, crispy onion straws & blue cheese vinaigrette

### 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

### Soup for the Soul 4.95 / 8.95

Your server will inform you of today's creation

## ADD-ONS

Spiced Maple Bacon 2  
Roasted or Crispy Chicken 4  
Grilled Tri-Tip Steak (4oz) 6  
Grilled Alaskan Sockeye Salmon 5  
Cold Smoked Alaskan Salmon 4  
Crispy Shrimp (5) 7

## HOUSE-MADE DRESSINGS

Buttermilk Basil-Pesto, Honey Vinaigrette, Ranch, Blue Cheese Vinaigrette & Red Wine Vinaigrette

## 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** 6.95

Local produce & fun fruit...keeping it healthy

### Grilled Cheese Sammy 6.5

Ballard Family white cheddar on Acme sourdough

### Spaghetti & Meatballs 7.95

A local favorite served with Acme bread

### Crispy Chicken Tenders 6.75

Served with ranch dipper sauce

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

Acme Bakeshop

Ahaus Honey

Ballard Family Dairy & Cheese

Boise Fresca Tortillas

City Peanut Shop

Cloverleaf Creamery

Double R Ranch

Dorothy's Jam

Ferranti Fresh Pasta

Fish Breeders Of Idaho

Gluten Free Galaxy Bakery

Gaston's Bakery

Idaho's Bounty

Peaceful Belly

Porterhouse Butcher

Purple Sage Farms

Ohana Micro Greens

Rembrandt's Coffee

Sweet Valley Organics

Two Rivers Smoked Fish

Wagner Farms

Warm Springs Garden

Waterwheel Gardens

Western Sunset Farms

Zeppole Bakery



# BURGER & SAMMYS

## URBAN BURGER 10.95

Our custom Wagyu & ground chuck beef blend 'dragged through the garden' & Fork sauce on toasted Gaston's brioche bun. Served with fries.

Add Spiced Maple Bacon 2  
Ballard Family white cheddar 2

## F Crispy Chicken Sammy 10.75

Cilantro-lime crunchy slaw, chipotle aioli & pickles on toasted Gaston's brioche bun

## BAM Sammy 11.5

Double cut maple-spiced bacon, avocado smash, mozzarella, tomato & basil pesto on grilled Acme sourdough...BAM!

Sammys are served with natural cut jalapeño-lime seasoned chips.

Spruce up your sammy by adding a local egg, avocado or spiced bacon 2 each

Upgrade from chips to fries, salad or soup 3

Substitute any bun or bread for Gluten Free Galaxy Bakery bun 2

## Cubano 10.95

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

## F Grilled Tri-Tip Steak Sammy 12.75

Ballard Family white cheddar, crispy onion strings & fire roasted red pepper spread on toasted Acme French roll

## Grilled Sockeye Salmon Sammy 12.95

House-pickled red onions, fresh arugula & remoulade on grilled local Zeppole brutti bun

## Grown Up Grilled Ham & Cheese 8.95

Ballard Family white cheddar, country ham, caramelized onions & house-made heirloom tomato jam on toasted Acme sourdough

Substitute tomato-basil soup for chips 3

## 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

Truffle White Cheddar

Smashed Potatoes v 5

Veggie of the Moment

MKT (ask server)

## MAIN

Available for lunch & dinner Mon-Fri & after 4pm on Saturday & Sunday

## F The Vegan Plate v gf 16.75

Garlic herb polenta topped with seasonal local vegetables with roasted red peppers & basil oil

## Artichoke Heart & Ricotta Ravioli v 15.95

Boise's Ferranti Fresh ravioli pillows, white wine-pesto-cream sauce, diced tomato, sunflower seeds & shaved parmesan

Add roasted sliced chicken breast 4

## Idaho Rainbow Trout gf 17.95

Grilled local kale, roasted pepper coulis, balsamic reduction & basil oil drizzle

Substitute grilled asparagus for grilled kale 4

## F Voodoo Chicken gf 16.95

1/2 Mary's chicken house-brined Moroccan style with warm spices & citrus then slow roasted. Served over Ballard Family Farms truffle white cheddar mashed potatoes with herb jus

Substitute grilled asparagus for smashed potatoes 4

## F Pan Roasted Alaskan Halibut gf 27.95

Roasted seasonal local veggie succotash & lemon beurre blanc

## Sirloin Strip Steak gf 23.95

Topped with fresh herb compound butter and served with grilled broccolini & truffle white cheddar smashed potatoes

## Center Cut Filet gf 29.95

8oz all natural flame kissed beef served over sautéed green beans-pistachio medley & topped with bourbon-porcini peppercorn sauce

## Local Ale-Braised Boneless Short Ribs 24.75

Fork tender Northwest beef, wild mushroom sauce, honey-thyme carrot purée, horseradish cream, served over truffle white cheddar smashed potatoes & topped with Idaho Yukon Gold 'potato hay'

Substitute grilled asparagus for smashed potatoes 4

F

MONDAY

## SLOW ROASTED BBQ SPARE RIBS 22

Served with smokey baked beans & crunchy cole slaw

Offered Monday evenings starting at 5pm...until they are gone

TUESDAY

## CAST IRON BUTTERMILK FRIED CHICKEN & CHEDDAR WAFFLE 20

Balsamic infused maple syrup & local Ahaus honey-orange infused butter

Offered Tuesday evenings starting at 5pm...until they are gone

FRI & SAT

## SLOW ROTISSERIE ROASTED NORTHWEST PRIME RIB 32

14oz Double R Ranch Signature beef, house au jus, creamy horseradish & rosemary-parmesan Idaho fries

Offered Friday & Saturday evenings starting at 5pm...until they are gone

### STEAK TEMPERATURES:

Rare: red, cool center

Medium rare: red, warm center

Medium: pink center

Medium-well: slightly pink center

Well: gray-brown throughout

## SWEETS

## FORK'S SIGNATURE WARM BUTTER CAKE 10.95

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

## Salted Caramel Bread Pudding 9.5

With local Cloverleaf vanilla ice cream...enough said

## Gluten Free Brownie Bowl gf 9.5

Boise's Gluten Free Galaxy Bakery chocolate brownie, Cloverleaf chocolate ice cream, chocolate sauce, whipped cream & City Peanut Shop's spicy pecans

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

Choice of cowboy crunch, strawberry, chocolate or vanilla

## FORK POUR OVER COFFEE BAR 3.5

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

### Please Note

- Fork is not a nut-free environment.
- Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness
- The smoking of cigarettes or non-combustible cigarettes (e-cigs) is prohibited in the restaurant, bar and patio areas. Thank you.

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

**ALAVITA**

An Italian Joint

located next door at 807 W. Idaho St.  
ALAVITAboise.com | 208.780.1100

BoiseFork.com



Drink Responsibly Drive Responsibly



follow us



@boisefork



Fork\_boise  
alavita\_boise