

BRUNCH

~ served until 2pm ~

Chef Cody Bielen 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's 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 ~

JUMBO HOUSE BAKED CINNAMON ROLL 8

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

F AVOCADO TOAST 7.75

Lemon dressed kale, radish, black pepper & Meyer lemon oil mist on Zeppole sourdough

BUTTERMILK BISCUIT & LOCAL DOROTHY'S JAM 3.5

Add Porterhouse sausage gravy 5
Add two eggs 4

FARM FRESH EGGS & MUST HAVES

Northwest Scramble **gf** 10.95

Poblano peppers, onions, red peppers and ham topped with local Ballard Family Farms white cheddar cheese & served with crispy country potatoes

Breakfast Sammy 8.95

Porterhouse sausage patty, honey mustard aioli, white cheddar & local egg on toasted Gaston's brioche bun. Side of country potatoes with peppers & onions

Chef's Benny 11.5

Northwest ham, Gaston's English muffin, Chef's Benny sauce & country potatoes with peppers & onions

Add avocado 2

Substitute grilled King salmon for ham 6

Farmer's Market Hash 12.75

Seasonally & locally available fresh veggies, Yukon Gold potatoes, herbs & two local eggs your way

F Shrimp & Southern Style Creamy Grits **gf** 12.95

Sautéed garlic spiced shrimp & sliced scallions
Add a local egg your way 2

Breakfast Burrito Grande 11.95

Braised red chili pork, scrambled eggs, pinto beans, & country potatoes, Wrapped in Boise Fresca flour tortilla. Topped with cotija cheese, house made salsa, and a side of sour cream and avocado

BAM Omelet **gf** 13.75

Three local eggs with applewood smoked maple-spiced bacon, avocado, mozzarella, pesto & tomato. Country potatoes & Zeppole sourdough toast

F Boise Bibimbap Breakfast Bowl 11.95

Farro, gochujang glazed crispy chicken, two over-easy local eggs, house-pickled veggies, avocado, sesame seeds & scallions

F 'Strawberries & Cream' Overnight Oats **v** 8.95

Served chilled with local Cloverleaf cream

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

Local Ahaus honey-orange butter & balsamic infused maple syrup...

SHARE, SAMPLE, SAVOR

Asparagus 'Fries' **v** 10.95

With ranch dipper

Tomato Basil Fondue & Grilled Cheese 9.95

Ballard Family white cheddar & garlic glazed Zeppole sourdough

Crisped Brussels Sprouts 7.95

Fried then glazed with spicy Asian sauce of fresh ginger, garlic & fish sauce

Cast Iron Queso Dip **gf** 9.95

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

Add house-made spicy sausage 3

Onion Rings **v** 7.95

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

Fork Nachos 12.95

Rotisserie roasted pulled pork, Boise Fresca tortilla chips, house-made fire roasted salsa, Ballard Family Farms 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 & a side of house-made fire roasted salsa

Add fresh avocado 2

F Fire Grilled Artichoke **gf** **v** 13.5

Garlic butter basted & served with a lemon-tarragon dipping sauce
Seasonal availability

Soup for the Soul 4.95 / 8.95

Your server will inform you of today's creation

FROM THE GARDEN

THE B.C.S. 13.75

Boise Chopped Salad...arugula-mixed greens, Ballard Family white cheddar, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous, dried black currants & our buttermilk basil-pesto dressing

Choice of cold-smoked Alaskan salmon, crispy chicken, roasted chicken, spiced maple bacon (grilled King salmon +4 or grilled sirloin strip steak +5)

House Salad 5.95 / 9.95

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

Northwest Crispy Chicken Salad 12.95

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

F 805 Idaho Salad 11.95

Arugula, variety of spring mix, pea shoots, radicchio, grapefruit segments, fennel, shaved parmesan, City Peanut Shop hazelnuts & lemon-mint vinaigrette

F Maple-Bacon Salad 11.5

Arcadian-spinach mix, spiced maple bacon, radish, onion, tomato, grilled Ballard Farms halloumi & maple vinaigrette

ADD-ONS

Spiced Maple Bacon 2 / Grilled or Crispy Chicken 4
Cold Smoked Alaskan Salmon 5 / Grilled Shrimp (5) 7
Grilled King Salmon 7 / Grilled Sirloin Steak (4oz) 8

HOUSE-MADE DRESSINGS

Buttermilk Basil-Pesto, Ranch, Maple Vinaigrette & Lemon-Mint Vinaigrette

BURGER & SAMMYS

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

URBAN BURGER 11.5

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

Add Spiced Maple Bacon 2
Ballard Family Farms White Cheddar 2

BAM Sammy 11.75

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

Grown Up Grilled Ham & Cheese 9.5

Ballard Family Farms white cheddar, *country ham*, caramelized onions & house-made tomato jam on griddled local Zeppole sourdough

Substitute tomato-basil soup for chips 3

F Grilled King Salmon Sammy 13.5

Arugula, lemon-tarragon aioli, house pickled fennel & red onion medley on toasted Zeppole brotchen roll

Cubano 11.95

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

F Grilled Sirloin Steak Sammy 14.75

Fresh arugula, grilled red onions & garlic confit aioli on toasted Zeppole brotchen roll

F Rhubarb BBQ Pulled Pork Sammy 10.95

House pickled crunchy slaw & Ballard Family Farms white cheddar hot griddled on a Zeppole brotchen roll


SHAREABLE SIDES

Intended to be shared between 2-3 guests

House Chips  5

Veggie of the Moment  MKT

Rosemary-Parmesan Idaho French Fries  5

Onion Rings  7.95

KID'S MENU

All kids under 12: Meals come with local milk, juice or soda & side of fresh fruit, french fries, veggies or scoop of local ice cream

Kid's Cheeseburger 7.95

Ballard Family Farms white cheddar

Cheese Quesadilla 6.5

Ballard Family white cheddar in a Boise Fresca flour tortilla. Add chicken 2

Grilled Cheese Sammy 6.5

Ballard Family white cheddar on Zeppole sourdough

Chicken Tenders 6.75

Served with ranch dipper sauce

SWEETS

FORK'S SIGNATURE WARM BUTTER CAKE 10.95

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

Salted Caramel Bread Pudding 9.5

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

F Orange-Vanilla Cheesecake 8.75

Oreo cookie crust, Cloverleaf Creamery huckleberry ice cream with crushed City Peanut Shop hazelnuts

Gluten Free Brownie Bowl 9.5

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