



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!



~ est. 2011 ~

- gf Prepared gluten free
- v Vegetarian menu item
- F New menu item
- gfo Gluten free optional, can be prepared gluten free

SHARE, SAMPLE, SAVOR

ASPARAGUS FRIES v 14.5

An addictive house favorite, with ranch dipper

Crisped Brussels Sprouts v 10.95

Fried then glazed with spicy gochujang & tossed with scallions and cilantro

Tomato Basil Fondue & Grilled Cheese gfo 13.75

Ballard Family white cheddar, parmesan & gruyère on garlic glazed Zeppole sourdough

8th Street Tacos (5) gfo 15.5

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

Add smashed avocado 4

F House Chips v 6

Seasonal black truffle sea salt & served with Fork sauce

F Local Cheese Board gfo v 17

A selection of cheeses accompanied by local stone fruits and nuts with grilled Gaston's French baguette

FROM THE GARDEN

The B.C.S. gfo 16.75

Boise Chopped Salad...arugula-spring mix, Ballard Family white cheddar, house-smoked king salmon, dried sweet corn, balsamic tomatoes, pepitas, pearl couscous, black currants & buttermilk basil-pesto dressing

Ask your server about substituting different protein... an additional charge may apply.

F Northwest Crispy Chicken Salad gfo 15.95

Spring mix, cherry tomatoes, red onion, dried sweet corn, roasted red bell pepper, crispy Idaho potato 'hay,' Ballard Family white cheddar, chipotle BBQ sauce & ranch dressing

Add sliced avocado 4

F Rainbow Beet & Grilled Halloumi gfo v 14.95

Arugula, shaved red onion, crumbled pistachios, cilantro & lemon-mint vinaigrette

F Grain Bowl gfo 15.95

Farro, quinoa, roasted butternut squash, dried cranberries, pepitas & arugula with a maple-bourbon vinaigrette

House Salad gfo v 7 / 12

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

Soup for the Soul gfo v 6 / 9.75

Your server will inform you of today's creation

ADD-ONS

- Sliced Avocado 4
- Spiced Maple Bacon 4
- House-Smoked Pork Belly 6
- Grilled or Crispy Chicken 6
- Grilled King Salmon 7
- House-Smoked King Salmon 7
- Grilled Black Tiger Shrimp (3) 11

HOUSE-MADE DRESSINGS

Buttermilk Basil-Pesto, Ranch, Lemon-Mint Vinaigrette, Maple-Bourbon Vinaigrette, & Blue Cheese

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

Spaghetti & Meatballs 8.95

A local favorite served with local bread

Crispy Chicken Tenders 7.95

Served with ranch dipper sauce

F Grilled King Salmon 10.95

With veggie of the moment

F Mini Corndogs 8.75

Served with French fries and ketchup

Kid's Cheeseburger gfo 8.95

Ballard Family white cheddar & pickles

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

ACME Bakery

Ahaus Honey

Amaru Bakery

Back To Basics Farm

Ballard Family Dairy & Cheese

Boise Fresca Tortillas

City Peanut Shop

Cloverleaf Creamery

Dawson Taylor Coffee

Dorothy's Jam

Eden Creamery

Fergie's Fabulous Fungi

Ferranti Fresh Pasta

Fiddler's Green Farm

Fish Breeders Of Idaho

Gaston's Bakery

J.R. Simplot Company

Porterhouse Butcher

Mama Knows Best Micro Greens

Purple Sage Farms

Ohana No-Till Farm

Thomas Cattle Company

Wagner Farms

Waterwheel Gardens

Zeppole Bakery

Zursun Idaho Heirloom Beans



BURGERS & SAMMYS

Sammys are served with natural cut black truffle sea salt seasoned chips.
 Spruce up your sammy by adding a local egg, avocado or spiced maple bacon
 Upgrade from chips to fries, salad or soup 4
 Substitute any bun or bread for Gluten Free bun 2

URBAN BURGER 15.5

Our custom chuck & brisket beef blend 'dragged through the garden' with Fork sauce on toasted local ACME sesame seed bun. Served with rosemary-parmesan Idaho fries.
 Add Spiced Maple Bacon 4 / Smoked Pork Belly 6
 Ballard Family White Cheddar 2

Slow-Smoked Pulled Beef Dip gfo 17.75

Ballard Farms pepper cheddar, black pepper creamy horsey on grilled Zeppole ciabatta & side of beef jus

F Seared Halibut Sammy gfo 18

Lemon-pepper aioli, pickled red onion & green leaf lettuce on a toasted pretzel bun

F BAM Sammy gfo 15.5

House-smoked thick cut pork belly, avocado smash, fresh mozzarella, marinated tomato & basil pesto on grilled Zeppole sourdough...BAM!

Cubano gfo 16.75

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

Grown Up Grilled Ham & Cheese gfo 13.95

Ballard Family white cheddar, country ham, caramelized onions & house-made smoked bacon-tomato jam on griddled Zeppole sourdough
 Substitute tomato-basil soup for chips 4

SHAREABLE SIDES

Intended to be shared between 2-3 guests

Rosemary-Parmesan Idaho French Fries v 6 Brown Butter Mashed Idaho Potatoes gfo v 6

Veggie of the Moment MKT (ask server) gfo v Roasted Baby Carrots gfo v 6

MAIN

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

F Wild Mushroom & Short Rib Ravioli (5) 27

Boise's Ferranti Fresh ravioli pillows, pumpkin velouté, red wine braised short rib, lemon cream fraîche, crispy leeks, local micro-herbs & nasturtiums

v Skip the short rib and enjoy 8 raviolis for the same price

F Idaho Rainbow Trout gfo 25.95

Two pan seared local fillets, vegetarian "cassoulet," red pepper coulis, balsamic glaze & micro-leeks
 Substitute grilled asparagus for cassoulet 5

F Pan Seared Halibut gfo 32

Forbidden black rice, roasted wild mushrooms, grilled asparagus & topped with a lemon emulsion sauce

Rotisserie Roasted Huli Huli Chicken gfo 26

1/2 Regal Crest all natural chicken house-brined then slow roasted. Served over brown butter mashed potatoes, roasted baby carrots & Huli Huli pan sauce

F Acorn Squash gfo v 22.95

Whole roasted acorn squash, warm spiced whipped tofu, roasted pear, cardamom-molasses vegan demi, warm pickled northwest mushrooms & fine herbs
 Add grilled asparagus 7

Red Wine Braised Boneless Short Rib gfo 41

Fork tender Northwest beef, Bordelaise sauce, brown butter mashed Idaho potatoes & topped with crispy carrot ribbons

Substitute grilled asparagus for mashed potatoes 5

Northwest Filet gfo 43

Flame grilled 8oz Certified Angus Beef tenderloin, brown butter mashed potatoes, sautéed broccolini & bourbon-black peppercorn-mushroom demiglace
 Add grilled asparagus (\$7) or make it a surf & turf by adding 3 black tiger prawns (\$11)

STEAK TEMPERATURES

Rare: red, cool center
 Medium rare: red, warm center
 Medium: pink center
 Medium-well: slightly pink center
 Well: gray-brown throughout

MONDAY

SLOW SMOKED BBQ SPARE RIBS gfo 25

Served with roasted butternut squash & cornbread muffin with orange-honey butter
 Offered Monday evenings starting at 5pm... until they are gone

TUESDAY

CAST IRON BUTTERMILK FRIED CHICKEN AND CHEDDAR WAFFLE 26

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 HERB CRUSTED NORTHWEST PRIME RIB gfo 44

14oz Northwest Certified Angus Beef, house au jus, creamy horseradish & choice of brown butter mashed Idaho potatoes OR rosemary-parmesan Idaho fries
 Offered Friday & Saturday evenings starting at 5pm... until they are gone

SWEETS

FORK'S SIGNATURE WARM BUTTER CAKE 11.95

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

Salted Caramel Bread Pudding 10.75

With local Cloverleaf vanilla ice cream...enough said

Gluten Free Brownie Bowl gfo 10.95

Boise's Amaru Bakery gluten free chocolate brownie, choice of Cloverleaf ice cream, house-made salted caramel, whipped cream & City Peanut Shop's spicy pecans

Local Cloverleaf Ice Cream (2 scoops) gfo 6

Choice of cowboy crunch, huckleberry, chocolate or vanilla

FORK POUR OVER COFFEE BAR 4

We proudly brew each cup of our Fork custom blend coffee from Boise's own Dawson Taylor Coffee Roasters to order. Available in Regular or Decaf. Includes one free refill.

Please Note

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

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 @ALAVITA Fork_boise alavita_boise