



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



~ est. 2011 ~



## SHARE, SAMPLE, SAVOR

### ASPARAGUS FRIES **v**

An addictive house favorite + ranch dipper 15.5

### Crisped Brussel Sprouts **v**

Fried then glazed with spicy gochujang + fresh lime + scallions + cilantro 11.5

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

Ballard Family white cheddar + parmesan + gruyère + garlic-butter glazed Gaston's sourdough 14

### **F** Wagyu Sliders (2) **gfo**

Snake River Farms Wagyu + pepper-bacon jam + arugula + Ballard Family white cheddar + Gaston's buns 14.75

### **F** Smoked Idaho Fingerling Potato Salad **gfo**

Celery root + pickled red onion + mustard seed + grated hard boiled egg + potato hay + fresh herb + smoked paprika 12.95

### Shrimp & Grits **gf**

Creole spiced shrimp + creamy Ballard Farms cheddar grits + chorizo + sofrito + smoked paprika cheese crisp 16

## FROM THE GARDEN

### The B.C.S. **gfo**

Boise Chopped Salad...arugula-spring mix + smoked Sockeye salmon + dried sweet corn + Ballard Family white cheddar + balsamic tomatoes + toasted pepitas + pearl couscous + black currants + buttermilk basil-pesto dressing 18.95

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

### Northwest Crispy Chicken Salad **gfo**

Spring mix + cherry tomatoes + pickled red onion + dried sweet corn + roasted red bell pepper + crispy Idaho potato 'hay' + Ballard white cheddar + chipotle BBQ sauce + ranch dressing 17

Add sliced avocado 4

### **F** Fig Salad **gf**

Arugula + sliced figs + City Peanut Shop pistachios + crispy bacon + parmesan + heirloom tomatoes + fig-balsamic vinaigrette 15.5

### House Salad **gf v**

Spring mix + sliced cucumber + balsamic tomatoes + pickled red onion + Ballard Family white cheddar + choice of house-made dressing 7 / 13

### Soup for the Soul **gfo v**

Your server will inform you of today's creation 6.75 / 9.75

## ADD-ONS

Sliced Avocado 4

Spiced Maple Bacon 4

Grilled or Crispy Chicken 7

Grilled Sockeye Salmon 11

House-Smoked Sockeye Salmon 10

Grilled Shrimp (5) 12

## HOUSE-MADE DRESSINGS

Buttermilk Basil-Pesto + Fig Balsamic + Red Wine Vinaigrette + Ranch + Blue Cheese

## BURGERS & SAMMYS

*Sammys are served with natural cut seasonal 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*

### **F** Crispy Chicken - Bacon Club

Crispy chicken thigh + thick cut bacon + pickle + tomato + shredded lettuce + shaved onion + Ballard pepper jack + Ranch spread + ACME demi baguette 16.95

### Roasted Prime Rib Sammy **gfo**

Certified Angus Beef + truffle aioli + red wine vinaigrette dressed arugula + pickled red onions + ACME demi baguette 19.75

### **F** Bahn Mi **gfo**

Slow smoked pork shoulder + lime-ginger aioli + pickled carrots + cucumber + jalapeño + cilantro + ACME demi baguette 16.5

### BAM Sammy **gfo**

Thick cut apple-wood smoked spiced maple bacon + avocado smash + fresh mozzarella + marinated tomato + basil pesto + griddled Gaston's sourdough...BAM! 16.95

### URBAN BURGER

Our custom beef blend 'dragged through the garden' + Fork sauce + toasted local ACME sesame seed bun. Served with rosemary-parmesan Idaho fries. 17.95

Add Spiced Maple Bacon 4

Ballard Family White Cheddar 2

Sliced Avocado 4

## SHAREABLE SIDES

Intended to be shared between 2-3 guests

Rosemary-Parmesan Idaho

French Fries **v** 6

Veggie of the Moment

(ask server) **gfo v** MKT

Ballard Farms White Cheddar

Grits **gfo** 7

House Chips & Onion Dip

**v** 10

FRI & SAT

**HERB CRUSTED NORTHWEST PRIME RIB** <sup>gfo</sup>  
14oz Northwest Certified Angus Beef + house au jus + creamy horseradish + choice of brown butter mashed Idaho potatoes OR rosemary-parmesan Idaho fries 46  
*Offered Friday & Saturday evenings starting at 5pm... until they are gone*

TUESDAY

**TACO TUESDAY** <sup>gfo</sup>  
Chef's weekly fresh creation served on locally made Boise Fresca corn tortillas. MKT  
*Offered Tuesday evenings starting at 5pm...until they are gone*

MAIN

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

- Spinach-Ricotta Ravioli** <sup>v</sup>  
Boise's Ferranti Fresh spinach & ricotta stuffed pillows + confit tomatoes + wilted spinach + Ferg's roasted mushrooms + truffle sauce + shaved parmesan 25.5
- Idaho Rainbow Trout** <sup>gfo</sup>  
Two pan-seared brown butter Hagerman fillets + sautéed yellow squash + lemon essence fresh herb orzo 26.95
- Pan-Seared Alaskan Halibut** <sup>gf</sup>  
Ube purée + haricot verts + roasted heirloom cherry tomatoes + yuzu infused olive oil 33.95
- Seafood Bouillabaisse** <sup>gfo</sup>  
Grilled Alaskan rockfish + Manila clams + jumbo shrimp + fingerling potatoes + sultry Bouillabaisse + grilled bread 43.95

**Slow-Roasted All-Natural Chicken** <sup>gfo</sup>  
1/2 Regal Crest all-natural chicken house-brined then slow roasted. Served over caramelized brussels + crispy pork lardons + pan-seared cipollini onions + jus blond 28.95

**Red Wine Braised Boneless Short Rib** <sup>gf</sup>  
Fork-tender local VanLith Ranch beef + brown butter mashed potatoes + rainbow carrots + porcini mushroom bordelaise 44

**Northwest Filet Au Poivre** <sup>gf</sup>  
Seared 8oz Certified Angus Beef tenderloin + caramelized shallot + brown butter mashed Idaho potatoes + grilled asparagus + black peppercorn sauce 45  
*Make it a surf & turf by adding 5 grilled shrimp (12)*

SWEETS

**FORK'S SIGNATURE WARM BUTTER CAKE**  
Our age ol' recipe topped with local Cloverleaf vanilla ice cream + fresh fruit + berry coulis 12.95

**Salted Caramel Bread Pudding**  
With local Cloverleaf vanilla ice cream...enough said 11

**FORK POUR OVER COFFEE**  
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. 5

**Gluten Free Brownie Bowl** <sup>gf</sup>  
House-made gluten free chocolate brownie + Cloverleaf chocolate ice cream + hot salted caramel drizzle + coffee-sugar dust 10.75

**Local Cloverleaf Ice Cream (2 scoops)** <sup>gfo</sup>  
Choice of chocolate + vanilla or a seasonal selection 7

KID'S MENU

**Spaghetti & Meatballs**  
A local favorite + local bread 9.95

**Crispy Chicken Tenders**  
Served with ranch dipper sauce 7.95

**Fried Mozz Raviolis (6)**  
Marinara dipper sauce 8.95

**Kid's Cheeseburger** <sup>gfo</sup>  
Ballard white cheddar + pickles 9.95

All kids under 12: Meals come with local milk, juice or a soda. Choice of fresh fruit, fries or fresh veggies + a scoop of local chocolate or vanilla ice cream

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

- |                               |                        |                        |                      |                   |
|-------------------------------|------------------------|------------------------|----------------------|-------------------|
| ACME Bakery                   | Boise Fresca Tortillas | Eden Creamery          | J.R. Simplot Company | Snake River Farms |
| Alsek Fish                    | City Peanut Shop       | Ferg's Fabulous Fungi  | Porterhouse Butcher  | Van Lith Ranch    |
| Ahaus Honey                   | Cloverleaf Creamery    | Ferranti Fresh Pasta   | Mama Knows Best      |                   |
| Back To Basics Farm           | Dawson Taylor Coffee   | Fish Breeders Of Idaho | Micro Greens         |                   |
| Ballard Family Dairy & Cheese | Dorothy's Jam          | Gaston's Bakery        | Purple Sage Farms    |                   |

Attention Guests With Food Allergies

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

**LA VITA**

An Italian Joint



**8 HORSES**

COCKTAIL LOUNGE + WINE VAULT

