




BRUNCH

~ served until 2pm ~

-  Can be prepared gluten free
 -  Prepared gluten free
 -  Vegetarian menu item
- Summer Menu 2025

FORK BLOODY MARY 14

Choice of bacon or regular salt rim...

BUILD-YOUR-OWN MIMOSA 46

Prosecco bottle with orange, cranberry & grapefruit carafes, served at your table

FROSE 14

Prosecco poured over fresh fruit infused local rosé ice cube

DAWSON TAYLOR COLD BREW 8

Topped with delicious bar cream

Chef Cody Bielen features fresh picked local ingredients from local growers and the Boise Saturday Markets.

FARM FRESH EGGS & MUST HAVES

Chef's Braised Shortrib Benny

Poached local eggs + pickled Fresno salad + Chef's hollandaise + toasted English muffin + crispy red potatoes 24

Pork Belly & Eggs

House-smoked thick cut pork belly + two poached local eggs + crispy smashed garlic red potatoes + hollandaise drizzle 17.75

BAM Omelet

Three local eggs with applewood smoked maple-spiced bacon + avocado + mozzarella + pesto + tomato. Potatoes + Gaston's sourdough toast + local Dorothy's jam 17.5

Sausage Biscuit Sammy

Buttermilk biscuit + Porterhouse breakfast sausage + scrambled local egg + American cheese + brown sugar spiced aioli 13.95

Loaded Chicken & Waffle

Cornbread scallion-n-cheddar waffle + fried chicken + sunny side egg + picante crema + scallions 17.5

Huevos Rancheros Stack

Crispy Boise Fresca tortillas + braised carnitas + Ballard cheddar + Chef's green chili sauce + avocado + two local over-easy eggs + salsa + cilantro + cotija 16.95

Brioche French Toast 'Sticks'




Brown sugar-puffed cereal battered. Served with bourbon-maple syrup + crème anglaise + coffee-sugar dust + side of fresh fruit 15.5

Jumbo House Baked Cinnamon Roll

Warm salted caramel sauce and cream cheese frosting...until they are gone. 12

BRUNCH

~ served until 2pm ~

-  Can be prepared gluten free
 -  Prepared gluten free
 -  Vegetarian menu item
- Summer Menu 2025

FORK BLOODY MARY 14

Choice of bacon or regular salt rim...

BUILD-YOUR-OWN MIMOSA 46

Prosecco bottle with orange, cranberry & grapefruit carafes, served at your table

FROSE 14

Prosecco poured over fresh fruit infused local rosé ice cube

DAWSON TAYLOR COLD BREW 8

Topped with delicious bar cream

Chef Cody Bielen features fresh picked local ingredients from local growers and the Boise Saturday Markets.

FARM FRESH EGGS & MUST HAVES

Chef's Braised Shortrib Benny

Poached local eggs + pickled Fresno salad + Chef's hollandaise + toasted English muffin + crispy red potatoes 24

Pork Belly & Eggs

House-smoked thick cut pork belly + two poached local eggs + crispy smashed garlic red potatoes + hollandaise drizzle 17.95

BAM Omelet

Three local eggs with applewood smoked maple-spiced bacon + avocado + mozzarella + pesto + tomato. Red potatoes + Gaston's sourdough toast + local Dorothy's jam 17.75

Sausage Biscuit Sammy

Buttermilk biscuit + Porterhouse breakfast sausage + scrambled local egg + American cheese + brown sugar spiced aioli 13.95

Loaded Chicken & Waffle

Cornbread scallion-n-cheddar waffle + fried chicken + sunny side egg + picante crema + scallions 17.5

Huevos Rancheros Stack

Crispy Boise Fresca tortillas + braised carnitas + Ballard cheddar + Chef's green chili sauce + avocado + two local over-easy eggs + salsa + cilantro + cotija 16.95

Brioche French Toast 'Sticks'

Brown sugar-puffed cereal battered. Served with bourbon-maple syrup + crème anglaise + coffee-sugar dust + side of fresh fruit 15.5

Jumbo House Baked Cinnamon Roll

Warm salted caramel sauce and cream cheese frosting...until they are gone. 12



Located below Fork at 199 North 8th Street.
8HorsesLounge.com | 208.433.7800

Located in the historic bank vault space directly beneath Fork Restaurant, 8 Horses Lounge is a haven for real conversation, elevated by exceptional wine, outstanding cocktails, and tasty small plates. Whether your evening is winding down or just taking off, meet the moment here.

Tuesday, Wednesday, Thursday 4:00pm - 10:00pm
Friday-Saturday 4:00pm - 11:00pm



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

À LAVITA is all about fresh pasta and local ingredients—from Ravioli to Rigatoni to Tagliatelle to Pappardelle—created freshly every day using Northwest flour and local eggs. A restaurant whose name means “to life,” À LAVITA is a great place for celebrating life with good friends and family alike.

Sunday-Thursday 5:00pm - 9:00pm
Friday-Saturday 5:00pm - 10:00pm



Drink Responsibly.
Drive Responsibly.



Located below Fork at 199 North 8th Street.
8HorsesLounge.com | 208.433.7800

Located in the historic bank vault space directly beneath Fork Restaurant, 8 Horses Lounge is a haven for real conversation, elevated by exceptional wine, outstanding cocktails, and tasty small plates. Whether your evening is winding down or just taking off, meet the moment here.

Tuesday, Wednesday, Thursday 4:00pm - 10:00pm
Friday-Saturday 4:00pm - 11:00pm



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

À LAVITA is all about fresh pasta and local ingredients—from Ravioli to Rigatoni to Tagliatelle to Pappardelle—created freshly every day using Northwest flour and local eggs. A restaurant whose name means “to life,” À LAVITA is a great place for celebrating life with good friends and family alike.

Sunday-Thursday 5:00pm - 9:00pm
Friday-Saturday 5:00pm - 10:00pm



Drink Responsibly.
Drive Responsibly.

