



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 MKT

F Crisped Brussels Sprouts **v**

Fried then glazed with local honey + balsamic + Asian pear 12.5

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

Ballard Family white cheddar + parmesan + gruyère + garlic-butter glazed local sourdough 14

F Voodoo Shrimp

Crispy polenta + creole cream sauce + andouille sausage + scallions 17

F Forager's Toast **gfo** **v**

Charred local sourdough + Treasure Valley mushrooms + porcini-thyme cream + fresh basil 14.95

F Dirty Buffalo Chicken Wings

House-made dirty buffalo sauce + carrots + celery + ranch + blue cheese 16

FROM THE GARDEN

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

Boise Chopped Salad...arugula-spring mix + smoked 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' + local white cheddar + chipotle BBQ sauce + ranch dressing 17.5

Add sliced avocado 4

F Wedge Salad **gfo**

Iceberg + seared pork belly + pickled fennel + marinated tomato + pickled red onion + local sourdough croutons + local egg + blue cheese crumbles + choice of blue cheese or ranch dressing 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**

House-made tomato basil bisque 7 / 10

ADD-ONS

Sliced Avocado 4

Spiced Maple Bacon 4

Grilled or Crispy Chicken 7

Grilled King Salmon 12

Smoked Salmon 9

Grilled Shrimp (5) 10

HOUSE-MADE DRESSINGS

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

BURGERS & SAMMYS

Sammys are served with rosemary-parmesan Idaho French fries.

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 Sammy **gfo**

Crispy chicken breast + iceberg + tomato + pickle + ranch spread + Idaho potato bun 16.95

-Make it dirty (buffalo + pepperjack cheese + sriracha aioli 3)

F Grilled Steak Sammy **gfo**

Sliced Snake River Farms Gold Label Tri-Tip + local white cheddar + chimichurri aioli + grilled red onions + greens + local demi baguette 22

F Seared Alaskan King Salmon Sammy **gfo**

Brie & roasted garlic spread + rehydrated cranberries + pickled fennel + arugula + local demi baguette 17.5

BAM Sammy **gfo**

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

URBAN BURGER

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

Add Spiced Maple Bacon 4

Ballard Family White Cheddar 2.5

Sliced Avocado 4

SHAREABLE SIDES

Intended to be shared between 2-3 guests

Veggie of the Moment

(ask server) **gfo** **v** MKT

Black Truffle French Fries **v** 11

Brown Butter Mashed Potatoes

gf **v** 7

FRI & SAT

HERB CRUSTED NORTHWEST PRIME RIB ^{gfo}
14oz Northwest Certified Angus Beef + house au jus + creamy horseradish + choice of brown butter mashed Idaho potatoes OR rosemary-parmesan Idaho fries 49
Offered Friday & Saturday evenings starting at 5pm... until they are gone

TUESDAY

"TACO" TUESDAY ^{gfo}
Chef's weekly fresh creation. MKT
Offered Tuesday evenings starting at 5pm...until they are gone

MAIN

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

- F Ricotta & Caramelized Onion Ravioli** ^v
Boise's Ferranti Fresh stuffed pillows + fortified mushroom broth + charred pearl onions + crispy leeks + gruyere crostini + American Grana 27.5
- F Idaho Rainbow Trout** ^{gf}
Two pan-seared Hagerman fillets + butternut squash & Brussels sprout hash + pomegranate-cranberry sweet & sour + lemon + arugula + pickled fennel 27.95
- F Pan-Seared King Salmon** ^{gf}
Crispy skin salmon + seasonal hash + basil oil + crisped kale 33.95
- F Beef Stroganoff**
ÀLAVITA pappardelle + Treasure Valley mushroom cream sauce + Snake River Farms Gold Label tri-tip + crispy onions 31.95

- F Slow-Roasted Huli Huli Chicken** ^{gf}
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 29.5
- Red Wine Braised Boneless Short Rib** ^{gf}
Fork-tender CAB beef + brown butter Idaho mashers + roasted baby carrots + fortified demi-glace 46
- F Northwest Steak** ^{gf}
Choose one of the in-house handcut options below:
-8oz Snake River Farms Gold Label tri-tip 45
-8oz Certified Angus Beef filet mignon 53

Served with brown butter mashed potatoes + seared broccolini + choice of chimichurri or roasted garlic demi-glace

Make it a surf & turf by adding 5 grilled shrimp (10)

SWEETS

FORK'S SIGNATURE WARM BUTTER CAKE
Our age ol' recipe topped with local Cloverleaf vanilla ice cream + fresh fruit + berry coulis 13.95

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. 6

Salted Caramel Bread Pudding
With local Cloverleaf vanilla ice cream...enough said 12

Gluten Free Brownie Bowl ^{gf}
House-made gluten free chocolate brownie + Cloverleaf vanilla ice cream + hot salted caramel drizzle + coffee-sugar dust 11.75

Ice Cream or Sorbet (2 scoops) ^{gfo}
Choice of Cloverleaf chocolate + vanilla ice cream or a locally sourced seasonal sorbet 7

KID'S MENU

- Spaghetti & Meatballs**
A local favorite + local bread 9.95
- Grilled Salmon Fillet (4oz)** ^{gfo} 11
Grilled Chicken Breast ^{gfo} 8.95

- Crispy Chicken Tenders**
Served with ranch dipper sauce 8.95
- Kid's Cheeseburger** ^{gfo}
Ballard white cheddar + pickles 10.5

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

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|-------------------------------|------------------------|------------------------|----------------------|
| ACME Bakery | Boise Fresca Tortillas | Falls Brand Meats | J.R. Simplot Company |
| Alsek Fish | City Peanut Shop | Ferg's Fabulous Fungi | Purple Sage Farms |
| Back To Basics Farm | Cloverleaf Creamery | Ferranti Fresh Pasta | Snake River Farms |
| Ballard Family Dairy & Cheese | Dawson Taylor Coffee | Fish Breeders Of Idaho | |
| | Dorothy's Jam | Gaston's Bakery | |

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.

ÀLAVITA

An Italian Joint



8•HORSES

COCKTAIL LOUNGE + WINE VAULT

