



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 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 14.5

Voodoo Shrimp gf

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

F Cauliflower & Hummus gfo v

Poblano-white bean hummus + chimichurri + garbanzos + pickled red onions + chili threads + local grilled bread 16

8th Street Buffalo Wings

House-made 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 Local Beet Bowl gf v

Roasted local young beets + citrus-quinoa salad + pickled red onion + whipped lemon chevre + pistachio gremolata 16

House Salad gf v

Spring mix + sliced cucumber + balsamic tomatoes + pickled red onion + Ballard Family white cheddar + choice of house-made dressing 7 / 14

Soup for the Soul gfo v

House-made tomato basil bisque 7 / 10

ADD-ONS

Sliced Avocado 4	Grilled King Salmon 12
Spiced Maple Bacon 4	Smoked Salmon 9
Grilled or Crispy Chicken 7	Grilled Shrimp (5) 10

HOUSE-MADE DRESSINGS

Buttermilk Basil-Pesto + Honey Balsamic + Citrus Shrub 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 fries to salad or soup or tallow fried fries 4. Substitute any bun or bread for Gluten Free bun 2.

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)

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 Golden Fried Shrimp Po' Boi gfo

Blackened & flash-fried cornmeal breaded shrimp + tangy pickled green tomato + lettuce + Charity's signature roasted red pepper remoulade 17.95

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 Wagyu 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 Tallow Fried French Fries v 13

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 3pm on Saturday & Sunday

F Sweet Corn Trotolle ^v

Freshly made ÀLAVITA trotolle pasta + grilled corn & roasted red pepper sugo + charred corn butter + pickled Fresno chile + local sharp white cheddar crisp + fresh basil 25

F Artichoke & Spinach Ravioli ^v

Boise's Ferranti Fresh ravioli pillows + white wine-pesto-cream sauce + marinated tomato + reduced balsamic + shaved American Grana 28

F Idaho Rainbow Trout ^{gf}

Two pan-seared Hagerman fillets + red pepper quinoa + arugula + citrus salad + shrub gastrique + chili threads 29

F Pan-Seared Organic King Salmon ^{gf}

Certified Organic Creative King Salmon + English pea purée + seasonal local vegetables + blistered tomatoes + basil oil 34.95

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 Frites ^{gfo}

Grilled & Sliced Snake River Farms Gold Label tri-tip + tallow fried black truffle-grated Parmesan Idaho fries + chimichurri aioli + fresh herb compound butter 42

Grilled CAB Filet Mignon ^{gf}

8oz Certified Angus Beef filet mignon + brown butter mashed potatoes + seared broccolini + roasted garlic demi-glace 53

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

Salted Caramel Bread Pudding

With local Cloverleaf vanilla ice cream...enough said 12.5

Gluten Free Brownie Bowl ^{gf}

House-made gluten free chocolate brownie + Cloverleaf vanilla ice cream + hot salted caramel drizzle + coffee-sugar dust 11.75

F Cristina's House-Made Lemon Bar

Blueberry compote + local lavender + powdered sugar 9

Ice Cream or Sorbet (2 scoops) ^{gfo}

Choice of Cloverleaf chocolate + vanilla ice cream or a locally sourced seasonal sorbet 7

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

KID'S MENU

Spaghetti & Meatballs

A local favorite + local bread 9.95

Crispy Chicken Tenders

Served with ranch dipper sauce 8.95

Grilled Salmon Fillet (4oz) ^{gfo} 11

Grilled Chicken Breast ^{gfo} 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

ACME Bakery

Alsek Fish

Back To Basics Farm

Ballard Family Dairy & Cheese

Boise Fresca Tortillas

City Peanut Shop

Cloverleaf Creamery

Dawson Taylor Coffee

Dorothy's Jam

Falls Brand Meats

Ferg's Fabulous Fungi

Ferranti Fresh Pasta

Gaston's Bakery

J.R. Simplot Company

Purple Sage Farms

Riverence

Snake River 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 sesame. 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

