

· please inform your server of any allergies or dietary restrictions ·

Savory Brunch

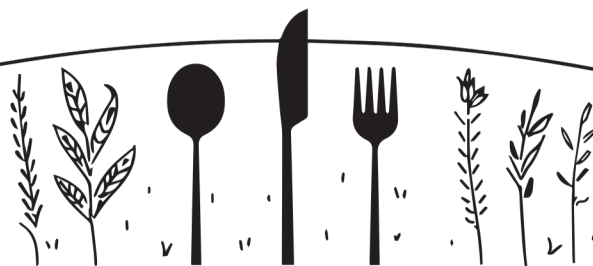
Breakfast Bowl	17
<i>cilantro lime rice, black beans, house made chorizo, pico de gallo, avocado, salsa verde, served with 2 poached eggs</i>	
· sub vegan chorizo	
Frittata	17
<i>three eggs, zucchini, leeks, kale, smoked gouda. topped with mushroom ragu & pea sprouts</i>	
Chef's Omelet	17
<i>ask your server for today's omelet special!</i>	
Pair O'Eggs	15
<i>two eggs cooked your way with choice of meat & toast</i>	
The Fork Benedict	16
<i>3D Baking Co. English muffin topped with 2 poached eggs, ham, & herb cheese hollandaise. served with green goddess tossed greens</i>	
Avocado Toast & Poached Eggs	18
· add house-made salmon lox + 6	
<i>house-made dinkelbrot toast, avocado, dijon aioli, radish, pickled red onion, sprouts, two poached eggs</i>	
Sunrise Sandwich	15
<i>widmer's cheddar, scrambled egg, & choice of meat on your choice of a house-made krankie's biscuit or a 3D Baking Co. English muffin</i>	
Short Rib Shakshouka	22
<i>braised beef short ribs, roasted zucchini, leeks, shallots, swiss chard in a spiced tomato sauce, served with 2 poached eggs and italian bread</i>	
Pastrami Hash	18
<i>house-made pastrami, yukon gold potatoes, leeks, roasted bell peppers, fresno chili aioli, & two sunny side up eggs</i>	
Quiché & Two * gluten free crust available	16
<i>quiché of the day served with a side salad and choice of soup or pasta salad</i>	
Huevos Rancheros	16
<i>two corn tortillas topped with a black bean puree, salsa roja, quesadilla cheese blend, pico de gallo, cilantro, and two sunny side up eggs</i>	
· add regular or vegan chorizo · 5 · add avocado · 4	

Brunch Sweets

Fork Pancakes	13
<i>two buttermilk buckwheat pancakes, cinnamon butter, local maple syrup</i>	
· add blueberries · 2 · add chocolate chips · 2	
Bananas Foster French Toast	16
<i>house-made brioche pullman loaf, candied pecans, and flambéed bananas topped with a velvety mascarpone whip</i>	
Lemon Blueberry Waffle	16
<i>belgian waffle topped with blueberry and lemon compote and a velvety mascarpone whip</i>	

Sides

Egg	3
Bacon	5
Ham	5
Chorizo	5
Vegan Chorizo	5
Breakfast Sausage · pork or chicken	5
Potato Veggie Hash	7
Seasonal Fruit	7
Avocado	4
Toast · rustic white, multigrain, english muffin (dinkelbrot, biscuit + 1.00)	4



Our mission is simple: to shorten the distance food travels from the field to your fork. We are committed to cultivating strong relationships with local farmers and artisan producers to ensure that every dish we serve is thoughtfully sourced and sustainably raised. Our menu evolves with the changing seasons, allowing our chefs to showcase the freshest regional ingredients. Everything we offer reflects our dedication to quality, sustainability, and the hardworking people behind the ingredients that we proudly serve.

Burgers

•substitute a walnut patty for +1

- Smash Burger** 15
• add bacon + 3 • add egg + 3
two 3oz local grass-fed beef patties, widmer's cheddar cheese, bread n' butter pickles, mayo, & caramelized onions on a house-made brioche bun
- Turkey Burger** 16
ground turkey patty seasoned with fresh herbs and topped with swiss cheese, pickled red onion, lettuce, tomato, & our garlic aioli on a house-made brioche bun
- Bison Burger** 18
ground bison patty, bacon jam, smoked bleu cheese, beefsteak tomato, arugula, & garlic aioli on a house-made brioche bun
- Lamb Burger** 16
ground lamb patty topped with house-made tzatziki sauce, feta cheese, pickled red onions, roasted tomato, & arugula on house-made brioche bun

Handhelds

- The Fork Club** 16
local ham, turkey, & bacon with avocado, house-made fresno chili aioli, lettuce and tomato on homemade multigrain bread
- Cauliflower Melt** 13
roasted cauliflower, alpine cheese, honey, tart apple, & curry aioli on homemade multigrain toast
- Chicken Quesadilla** 16
flour tortilla filled with quesadilla cheese & diced chicken that has been slow roasted with our signature blend of latin spices, bell pepper, & onion. topped with fresh cilantro, crema, and salsa verde
- Jerk Chicken Sandwich** 16
chicken breast marinated in a savory blend of Jamaican spices, topped with house-made jerk sauce, pineapple cucumber slaw & served on a brioche bun
- Farmhouse Veggie Wrap** •add chicken +6 14
flour tortilla stuffed with roasted zucchini, crisp cucumber, black olives, pickled red onion, avocado, spinach & roasted red pepper hummus

Salads

•add chicken +6

- Garden Grove** 16
fresh mixed greens, blanched asparagus, cherry tomatoes, feta cheese, hard boiled egg, green peas, tossed in a house-made lemon basil vinaigrette
- Bibb & Bloom** 10
Locally grown Bibb lettuce with tender buttery greens, watermelon radish, pickled red onion, shaved carrots, homemade croutons, finished with our signature green goddess dressing
- Strawberry Fields** 15
fresh arugula spring mix, strawberries, blueberries, cucumbers, pickled red onion, walnuts, goat cheese, house-made strawberry balsamic drizzle
- Mediterranean Quinoa Bowl** 15
bed of bibb lettuce, quinoa, falafel, cherry tomatoes, red onion, fresh cucumbers and house made tzatziki sauce

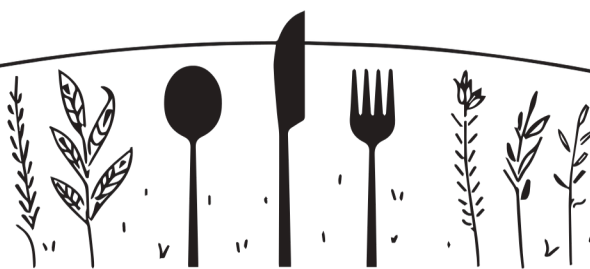
Soups

- Fork Chili** 7/9
- Chicken & Wild Rice** 5/8
tomato based
- Soup of the Day** 5/8

Snacks

- Cheese Curds** 10
fresh, local curds battered, fried, and served with house-made green goddess dressing
- French Fries** 4
- Sweet Potato Fries** 4
- Side Salad** 5
mixed greens, cucumber, cherry tomato, green goddess dressing

DRINK MENU



Juice Bar

Fresh Squeezed Orange Juice	5/7
Morning Blend <i>Carrot, Apple, Lemon, Ginger</i>	7
The Hulk <i>Kale, Celery, Apple, Lemon, Ginger</i>	8
Morning Nectar <i>Orange, Carrot, Turmeric, Ginger, Cayenne, Black Pepper</i>	8
Farmer's Daughter <i>Carrot, Apple, Lemon, Wheatgrass, Ginger, Turmeric</i>	9
Apple Ginger Spritz <i>Apple, Ginger, Cinnamon, Seltzer</i>	7
"Ironman" Beet It <i>Beet, Carrot, Apple, Lemon, Ginger</i>	8
Immunity Shot <i>2 oz shot of our house-made blend of blueberry, ginger, lemon, honey, & coconut water</i>	6
Locally Grown Wheatgrass <i>Served in a 2 oz shot glass</i>	6
+1 oz of wheatgrass to any juice	3

Fresh Features

Lavender Lemonade	5
Cinna-Mint Iced Tea <i>cinnamon, allspice, cloves, fresh mint</i>	6
Strawberry Cloud Refresher <i>coconut milk, strawberries, vanilla, honey</i>	8
Hydro Hero <i>coconut water, celtic sea salt, lemon juice, orange juice, honey</i>	8
Glow Up <i>our homemade immunity shot over ice with seltzer & organic lemonade</i>	8

Smoothies

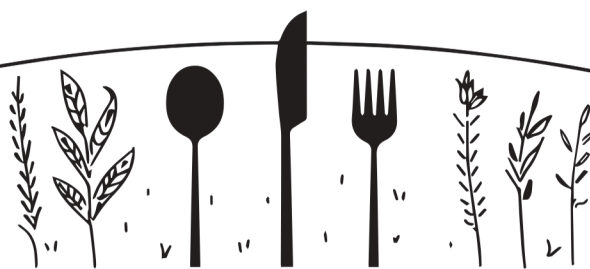
Give your smoothie a boost with our homemade blend of turmeric, ginger, cinnamon, cardamom and cloves +2

Berry •Made With Grass-Fed Greek Yogurt <i>Blueberry, Raspberry, Strawberry, Banana, Apple Juice</i>	7
Tropical •Made With Grass-Fed Greek Yogurt <i>Mango, Peach, Banana, Pineapple Juice, Coconut Water</i>	8
Cherry •Made With Grass-Fed Greek Yogurt <i>Tart Cherry, Banana, Cherry Juice, Coconut water</i>	9

Non-Dairy Smoothies

Sunset Glow <i>Pineapple, Raspberry, Coconut Water, Chia Seed</i>	9
Java Power <i>Cold Brew, Banana, Avocado, Date, Oatmilk</i>	10
The Alkalizer <i>Kale, Pineapple, Coconut Water, Fresh Squeezed OJ, Chia Seed</i>	9
Lassi <i>Banana, Coconut Kefir, Turmeric, Ginger, Honey, Lemon, Coconut Water</i>	9
PB2 <i>Banana, Date, PB2 Peanut Butter Powder, Coconut Water, Oatmilk</i>	10
Joey Blue <i>Blueberry, Banana, Coconut Kefir, Oatmilk, Coconut Water</i>	9
Pineapple Express <i>Pineapple, Banana, Hemp Seed, Coconut Water</i>	9

DRINK MENU



Brunch Cocktails

Fork Bloody Mary	11
<i>House bloody mix, vodka, deli skewer</i>	
<i>*sub house-made pickle vodka +2</i>	
French 75	13
<i>Gin, Prosecco, Lemon Juice</i>	
Mimosa	12 / 50
<i>Fresh squeezed OJ, Blood OJ, or Grapefruit</i>	
Peach Bellini	13
<i>Peach puree, Prosecco, peach liqueur, Chambord</i>	
Blood Orange Margarita	13
<i>Tequila Blanco, Solerno, Agave, Lime, Blood Orange</i>	
Aperol Spritz	12
<i>Aperol, Prosecco, Seltzer</i>	
Paloma	12
<i>Tequila blanco, grapefruit, lime, seltzer</i>	
Espresso Martini	14
<i>House Espresso, Vodka, Coffee Liqueur</i>	
Lychee Fizz	13
<i>Vodka, Elderflower, Lychee, Prosecco, Lemon</i>	

Coffee

**Almond and Oat Milk Available*

FairTrade | Organic Certified | Roasted In-House

Coffee Cold Brew	4
Espresso Double Espresso	4 4.50
Americano	4.50
Macchiato	4.50
Cappuccino	4.75
Latte	5.25
<i>house made vanilla, lavender, hazelnut, or caramel syrup +1.75</i>	
Mocha	6
Chai	6

Red Wine

Montepulciano d'Abruzzo · Valle Reale	14 / 60
Valpolicella Ripasso · Speri	16 / 70

White Wine

Verdeca · Cantele	14 / 60
Pecorino · Jasci	11 / 45
Moscato · Vino dei Fratelli	11 / 45

Rosé & Sparkling

CiroRosato · Librandi	11 / 45
Prosecco · Sommariva	12 / 50

Canned Beer

Zombie Dust	7
<i>Undead Pale Ale · 6.5%</i>	
<i>3 Floyd's Brewery · Munster, IN</i>	
Spotted Cow	6
<i>Farmhouse Ale · 4.8%</i>	
<i>New Glarus Brewing Co. · New Glarus, WI</i>	

Draft Beer

<i>ask your server about rotating drafts</i>	5
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Spirit Free

N/A Italian Pilsner · Untitled Art	5
Phony Negroni	11
<i>Original Espresso Mezcal</i>	

N/A Beverages

Pepsi Diet Pepsi Starry	3.50
Berghoff Root Beer	4.50
Iced Tea Hot Tea	4 5
Milk Chocolate Milk	4 4.50
Hot Chocolate	6



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