

Duke Night at the Fork



Friday, February 10th
4:00pm to 9:00pm

At Field to Fork
511 S 8th St
Sheboygan, WI 53081

920.694.0322
Call for reservations.

Counter service available on a
first come, first served basis.

APPETIZERS

MUSHROOMS ON TOAST

Blend of mushrooms cooked in cream and stout,
served on Italian bread crostini with melted white
cheddar 10

POUTINE

House cut fries, boneless beef short rib,
onion gravy, and Henning's cheese curds 14

SALADS

DUKE SALAD

Roasted squash, shaved fennel, red onions,
apples, cranberries, curried cashews,
mixed greens, curry dressing 10

CHULMLEIGH CHOP SALAD

Egg, broccoli, chickpea, sunflower seed,
feta, avocado, herb ranch 14

SOUPS

CHICKEN MULLIGATAWNY

COD CHOWDER

CUP - 7
BOWL - 9

ENTRÉES

FISH AND CHIPS

Battered Alaskan cod, house cut fries,
English tartar sauce, curry coleslaw 18

COTTAGE PIE

Grass-fed beef, root vegetables tomato, HP sauce
and marmite. Topped with smashed potatoes
and aged white cheddar 18

TIKKA MASALA

Boneless chicken thighs simmered in a fragrant red
curry sauce with onions, fresh turmeric, ginger
and garlic. Served with basmati rice, naan,
and garam masala yogurt 20

STOUT BRAISED SHORT RIB

Boneless beef short rib, seasonal
vegetables, Stilton blue cheese and
caramelized onion smashed potatoes,
stout jus, horseradish cream 20

DESSERT

STICKY TOFFEE PUDDING

Date cake soaked in toffee sauce.
Scoop of vanilla bean ice cream 8

- We are a from-scratch kitchen that proudly focuses heavily on locally sourced produce and meats. -

There is a risk of food borne illness when eating foods of animal origin raw or uncooked.