



At Field to Fork, We are committed to bringing you the freshest and most flavorful meals by sourcing everything locally and humanely. We cultivate relationships with local artisan producers and employ “made from scratch” cooking techniques.

Our goal is to shorten the distance from the field to your fork, ensuring every bite is a testament to our dedication to quality and sustainability.

Savory Brunch

Frittata

16

three eggs, roasted mushrooms, butternut squash, shallots, black truffle cheese, topped with balsamic tossed arugula

Chef’s Omelet

16

ask your server for today’s omelet special!

Pair O’Eggs

14

two eggs cooked your way with choice of meat & toast

The Fork Benedict

16

two poached eggs, ham, a house-made whole grain english muffin topped with an herb cheese hollandaise sauce and served with a side of green goddess tossed mixed greens

Avocado Toast & Poached Eggs

17

· add house-made salmon lox + 6

house-made dinkelbrot toast, avocado, dijon aioli, radish, red onion, sprouts, two poached eggs

Sunrise Sandwich

14

widmer’s cheddar,scrambled egg, house-made krankie’s biscuit & choice of meat

Steak & Eggs

23

butcher cut skirt steak, confit potatoes, roasted mushrooms, caramelized onions, roasted tomato & pesto, served with 2 sunny side up eggs & choice of toast

Pastrami Hash

18

house-made pastrami diced with yukon gold potatoes, leeks, a pepper medley, fresno chili aioli, & two sunny side up eggs

Quiché & Two

16

quiché of the day with salad and soup

* gluten free option available

Mediterranean Quinoa Bowl

15

Quinoa, falafel, cherry tomatoes, red onion, fresh cucumbers and house made tzatziki sauce

Huevos Rancheros

15

two corn tortillas topped with a black bean puree, salsa roja, quesadilla cheese blend, pico de gallo, cilantro, and two sunny side up eggs

· add chorizo · 5 · add avocado · 3

Brunch Sweets

Autumn Spiced French Toast

16

house made brioche pullman loaf, candied pecans, and spiced pumpkin icing topped with cinnamon powdered sugar

Caramel Apple Waffle

16

belgian waffle, spiced apple compote, house-made caramel sauce, caramel peanut brittle and maple syrup

Fork Pancakes

13

two buttermilk buckwheat pancakes, cinnamon butter, local maple syrup

· add blueberries · 2 · add chocolate chips · 2

Sides

Egg	2
Bacon	5
Ham	5
Chorizo	5
Vegan Chorizo	5
Breakfast Sausage · pork or chicken	5
Potato Veggie Hash	7
Seasonal Fruit	7
Avocado	3
Toast · rustic white, whole wheat (dinkelbrot, biscuit + 1.00)	4



Sandwiches

Chicken Quesadilla	16
latin spices, peppers, onions, quesadilla cheese blend, topped with cilantro, crema, and salsa verde	
Double Smash Burger	15
• add bacon + 3 • add egg + 2 two 3oz local grass-fed beef patties, widmer's cheddar cheese, bread n' butter pickles, mayo, caramelized onions, on a house-made brioche bun	
Walnut Burger	14
trempealeau walnut patty, alpine cheese, roasted peppers, & mustard-horseradish aioli on a house-made brioche bun	
Cauliflower Melt	13
roasted cauliflower, alpine cheese, honey, tart apple, & curry aioli on whole grain toast	
The Fork Club	15
ham, turkey, bacon, avocado, fresno chili aioli, lettuce and tomato on house-made multigrain bread	
Lamb Burger	16
balsamic herb fig jam, herbed goat cheese, grilled fennel, beefsteak tomato, arugula tossed with balsamic vinaigrette on a house made brioche bun	
Caprese Chicken	16
grilled chicken breast, bacon strips, house-made basil pesto, tomato conserva, arugula, & mozzarella cheese on fresh baked foccacia	

Salads

•add chicken +6

Harvest Squash Salad	14
roasted kale and butternut squash, quinoa, dried cranberries, and goat cheese tossed in a house-made honey pomegranate vinaigrette	
Crispy Brussel Sprout Salad	15
Roasted beets and brussel sprouts, chopped almonds, carrots, asiago cheese and mixed greens tossed in a house-made maple vinaigrette	
Rustic Orchard Salad	15
napa cabbage, bacon lardons, roasted butternut squash, crisp apples, grilled apples, bleu cheese, & italian bread tossed in house-made apple vinaigrette	
Farmer's Salad	9
mixed greens, watermelon radish, pickled red onion, zucchini, tomato, and cucumber tossed in a house-made green goddess dressing	

Soups

Fork Chili	Cup • 7 • Bowl • 9
Chicken & Wild Rice	Cup • 5 • Bowl • 8
Soup of the Day	Cup • 5 • Bowl • 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



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Stefano's Slo Food Market

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness