

# CHEESE FLIGHTS \$26

## CHEF

- NANCY'S CAMEMBERT
- GORGONZOLA
- CHÉVRE
- BELLOTA MILD
- LANDJAEGER
- SPECK



SERVED WITH WHOLE GRAIN MUSTARD, OLIVES, CORNICHONS, JAM & FRUIT.

## FRENCH

- BRIE
- ST. AGUR
- DELICES DES CREMIERS
- PÂTÉ DE CAMPAGNE
- DUCK POSCUITTO
- MAGRET FUMÉ



SERVED WITH WHOLE GRAIN MUSTARD, DRIED FRUIT & CORNICHONS.

## SPANISH

- MAHON
- ROSEMARY MANCHEGO
- SAN SIMON DA COSTA
- SERRANO HAM
- CHORIZO
- FUET



SERVED WITH MEMBRILLO, OVEN DRIED TOMATOES, OLIVES & ALMONDS

## ITALIAN

- TALLEGIO
- PECORINO PISTACHIO
- CREMA DI PECORINO
- FINOCCHIONA
- CAPOCOLLO
- SPECK



SERVED WITH MOSTARDA, OLIVES & PICKLED GARLIC STUFFED PAPPADEUX PEPPERS.

### CHOOSE YOUR OWN CHEESE & MEAT

ANY ONE FOR \$5, ANY THREE FOR \$14, ANY FIVE FOR \$22

### COW'S MILK CHEESE

- \***ROTH KASE GRUYERE:** Brown butter & roasted nut aromas
- \***SAN SIMON DA COSTA DOP:** Smoked over birch wood, creamy & smoky flavor with a nutty aftertaste. (Spain)
- \***ST. AGUR:** (Beauzac, France) Double cream, smooth balanced blue cheese.
- \***GORGONZOLA:** (Lombardy, Italy) buttery, blue veining, creamy & mild
- DELICES DES CREMIERS:** Triple cream bloomy rind, creamy and slightly spicy with a fresh finish
- \***BRIE:** (France) semi soft, fruity, mild & nutty
- TALEGGIO:** (Lombardy, Italy) Aged 60 days, sweet & tangy.
- \***MAHON:** (Menorca, Spain) buttery, sharp, lightly aromatic, slightly salty

### CHARCUTERIE

- FUET:** Dry cured pork sausage with black pepper & garlic
- #**DUCK PROSCIUTTO:** Maple leaf farms breast
- SERRANO HAM:** (+\$2) Spanish, dry cured
- #**MAGRET FUMÉ:** Maple leaf farms duck breast
- #**PÂTÉ DE CAMPAGNE:** Country pork pate
- SPECK:** (+\$2) Sweet, slightly smoky pork prosciutto
- FINOCCHIONA:** Fennel salami
- IBERICO CHORIZO:** Garlic & smoked paprika sausage
- LANDJAEGER:** Smoked sausage with bison & pork, garlic & caraway

### GOAT'S MILK CHEESE

- \***HUMBOLDT FOG:** (Cypress Grove, California) soft, creamy, ash-washed with milk acidity
- \***TRUFFLE TREMOR:** (+\$1) (Cypress Grove, California) soft, mineral & truffle flavor
- \***CHÉVRE:** (Bangor, MI) soft, creamy with buttery flavor & topped with local honey

### SHEEP'S MILK CHEESE

- \***NANCY'S CAMEMBERT:** (Hudson Valley, New York) light, soft, buttery with notes of hay, grass and savory vegetal flavor
- \***CREMA DI PECORINO:** (Italia) creamy salty and light smoked finish
- \***ROSEMARY MANCHEGO:** (La Mancha, Spain) semi-firm with sweet rosemary flavor
- SMOKED PECORINO (FIORE SARDO):** (Sardinia, Italy) rich, salty, nutty flavors with a smoky finish

## UPCOMING EVENTS



**MAR 17**  
ST. PATRICK'S  
SPECIALS

**APR 5**  
WINE  
TASTING  
6PM - 8PM

**APR 9**  
EASTER  
BRUNCH &  
DINNER  
SPECIALS

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# DINNER MENU

## SHARED PLATES

**CASTELVETRANO OLIVES | 9** (G) (V)  
Mediterranean fantasy, green castelvetrano & evoo.

**TUNA TARTARE\* | 18** (G)  
Sesame ginger sauce, sesame seed oil, soy sauce, ginger, garlic, avocado, sriracha, tortilla chips

**MEDITERANEAN OCTOPUS | 21** (G)  
Chickpea puree, celery, pepperoncini oil & gluten free crackers.

**HOUSE MADE PRETZELS | 8**  
Half acre beer cheese sauce.

**BACON WRAPPED DATES | 8**  
Chorizo stuffed, blue cheese dressing .

**FORK POUTINE | 18**  
Hand cut fries, duck confit & gravy, cheddar sauce & fried rosemary. Upgrade to garlic cilantro fries 2

**MUSHROOM FLATBREAD | 14**  
Parmesan cream, Gruyère, caramelized onions, kalamata olives.

**CHORIZO FLATBREAD | 14**  
Chorizo, mozzarella, red pepper, jalapeño, red onion & red sauce.

**BAKED CAULIFLOWER | 14** (G) (V)  
Served with salsa fresca, cilantro, capers, jalapeños, green onions & olive oil.

**BAKED TOMATO GOAT CHEESE | 14** (G)  
Basil tomato sauce, goat cheese & demi-baguette.

**GARLIC CILANTRO FRIES | 7**  
Sriracha aioli.

**SWEET POTATO FRIES | 7**  
Tarragon-honey mustard.

**FRIED CALAMARI | 19**  
Marinara sauce & jalapeno aioli.

## SALADS

**BURRATA SALAD | 12** (G) (V)  
Focaccia croutons, heirloom tomatoes, cucumber, fresh parsley & balsamic glaze.

**FORK CAESAR SALAD | 12** (G) (V)  
Romaine lettuce, celery leaves, basil, traditional dressing, croutons & parmesan cheese.

**BEET SALAD | 13** (G) (V)  
Roasted beets, mixed greens, marcona almonds citrus vinaigrette.

**APPLE SALAD | 15** (G) (V)  
Spring mix, ginger, celery leaves, pistachio nuts, pecorino cheese, honey crisp apple & citrus dressing.

### ADDITIONS

CHICKEN BREAST ..... 6    DUCK CONFIT..... 7  
SALMON..... 12    SEARED TUNA ..... 12  
SHRIMP..... 8

### Items marked with:

- (V) Vegetarian
- (G) Can be prepared gluten free **only** per request.

\*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## SIGNATURE PLATES

**BISTRO STEAK\* | 26** (G)  
Frites & herb butter.

**FRENCH MUSSELS | 14/24** (G)  
PEI mussels, white wine, bacon, leeks, shallot, butter & heavy cream.

**RATATOUILLE VEGETABLE PAVÉ | 19** (G) (V)  
Zucchini, squash, red pepper, eggplant, tomato, parmesan, caramelized onion, arugula puree.

**SHRIMP DIAVOLO WITH BUCCATINI PASTA | 24** (G)  
Zucchini, shallots, tomato, diavolo sauce & shrimp stock.

**RIGATONI WITH SPICY ITALIAN SAUSAGE | 22**  
Butter glaze, pomodoro sauce, shallots & Parmesan cheese.

**ROASTED SALMON & PARMESAN RISOTTO\* | 28** (G)  
Parmesan risotto, fennel emulsion & roasted cherry tomatoes.

**CHICKEN BREAST WITH POTATO GNOCCHI | 22**  
Crispy artichokes, garlic lemon emulsion and arugula.

**MAC N' CHEESE | 9/17**

aged cheddar, jarlsberg, fontina & toasted breadcrumbs.

ADD BACON 2/4    ADD DUCK CONFIT 4/8    ADD MUSHROOMS 2/4  
ADD JALAPENOS 2/3    ADD PULLED PORK 5/10

## SANDWICHES

SERVED WITH A CHOICE OF MIXED GREENS OR FRIES.  
ADD GARLIC CILANTRO OR SWEET POTATO FRIES FOR \$2.

**BEEF TENDERLOIN SLIDERS\* | 13 / 26**  
(1 Slider) (2 sliders with fries)  
caramelized onions, blue cheese.

**CUBANO | 18**  
Ham, smoked pork, white cheddar, pickles & yellow mustard.

**PULLED PORK SLIDERS**  
**8** (1slider) / **16** (2 sliders with fries)  
bbq sauce, apple cabbage slaw

**ARTICHOKE & FENNEL PANINI | 15** (V)  
Artichoke puree, tomato jam, fennel confit, marinated artichoke, roasted red pepper, fontina cheese & herb focaccia.

**1/2 DUCK CLUB | 17**  
Duck confit, smoked duck breast, goat cheese, arugula, cherry jam, shallots, candied pecans & citrus vinaigrette.

## BURGERS

SERVED WITH A CHOICE OF MIXED GREENS OR FRIES.  
ADD GARLIC CILANTRO OR SWEET POTATO FRIES FOR \$2.

**IMPOSSIBLE BURGER (VEGAN) | 16** (G) (V)  
Vegan bun, lettuce, tomato, onion, dill pickles.

**CHICKEN BURGER | 17** (G)  
Sage cheddar, fennel, arugula, apples & dijonnaise.

**PRIME BEEF** | **FARMHOUSE BURGER | 18** (G)  
Sunny side egg, bacon, white cheddar, caramelized onion & dijonnaise.

**WEST COAST BURGER | 16** (G)  
Mustard griddled, cheddar cheese, caramelized onions, special sauce, pickle, tomato, lettuce.

**HALF POUND BURGER | 14** (G)  
Brioche bun, lettuce, tomato, onion, dill pickles

### ADDITIONS

CHEDDAR OR SWISS..... 1    BACON..... 2    CAMELIZED ONION... 2  
GLUTEN FREE BUN..... 3    BLUE CHEESE.. 2    MUSHROOMS..... 2