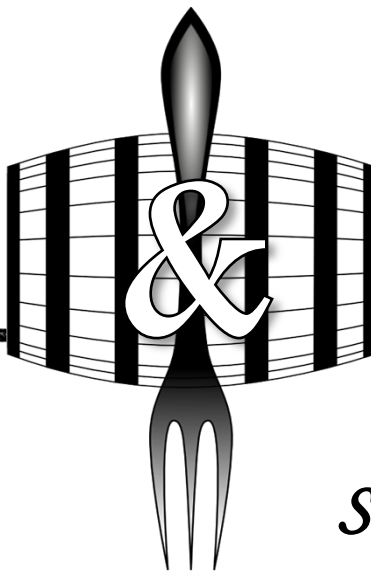


The

Fork



&

Barrel

Restaurant

Appetizers

PRETZEL BASKET:

Bavarian soft pretzel sticks served with beer cheese sauce and maple mustard for dipping. **\$5**

SMOKEHOUSE TOTS:

Hot seasoned tots topped with your choice of...
Pulled pork or chopped chicken, cheese sauce and
drizzled with our house made BBQ sauce.
\$5- ½ order \$10- full

CHEF'S FEATURED FLATBREAD:

Ask your server about our chef's flatbread of the week.
\$6

FORKIN' POPPERS:

Bacon cream cheese stuffed jalapenos with raspberry
dipping sauce. **\$6**

CRAB STUFFED SHROOMS:

Blue Crab stuffed Pennsylvania button mushrooms
topped with a horseradish cream sauce. **\$8**

BACON QUESO:

House made bacon in a creamy cheese sauce, served
with seasoned flour tortilla chips and pork rinds.
\$6

PIEROGIS

Crispy pan fried pierogis served with caramelized
onions in sour cream. **\$6**

Salads

WEDGE:

A wedge of iceberg lettuce, house smoked bacon, red
peppers, blue cheese crumbles, crushed croutons,
tomato and topped with a chipotle ranch dressing with
fried onions. **\$7**

SPINACH AND BERRY:

Baby spinach topped with fresh berries, carrots, red
onion, feta cheese, croutons and drizzled with berry
walnut vinaigrette. **\$8**

LOADED STEAK SALAD:

Lettuce, tomato, red onion, pepperoncini, cheddar
cheese, hardboiled egg, sliced steak and fries. **\$14**

CAESAR SALAD:

Romaine lettuce, tossed with parmesan cheese, Caesar
dressing and fresh croutons. **\$7**

Optional additions: Steak **\$6** Chicken **\$4** Shrimp **\$7**

Smokehouse Selections

SMOKED PULLED PORK, CHICKEN & CHEF'S WEEKLY FEATURE:

Plate- One meat with two sides.

\$10

BBQ Platter- 3 meats, 2 sides, pickled onion, white
bread and BBQ sauces. **\$14**

Sandwiches & Burgers

WEEKLY BURGER:

Look forward to our weekly unique burger ideas.
½ lb. ground steak burger on a brioche bun.
\$12

MYW:

½ lb. ground steak burger made your way... choice of
lettuce, tomato, onion, pickles, ketchup and mustard.
Additional .50 each Caramelized onions, blue cheese
crumbles, mushrooms or bacon.
\$11

SMOKED PORTABELLA QUESADILLA:

Smoked portabella mushrooms, onion, red peppers
and Swiss cheese in a grilled flour tortilla, served
with maple mustard dipping sauce.
Add grilled steak **\$6** or Chicken **\$4** **\$8**

TURKEY BACON:

House smoked turkey, house made bacon, cheddar,
lettuce, tomato, and Russian dressing on sour dough
bread. **\$8**

CUBAN:

Pulled pork, salami, Swiss, house made bacon, pickles
and mustard on ciabatta bread pressed and grilled.
\$8

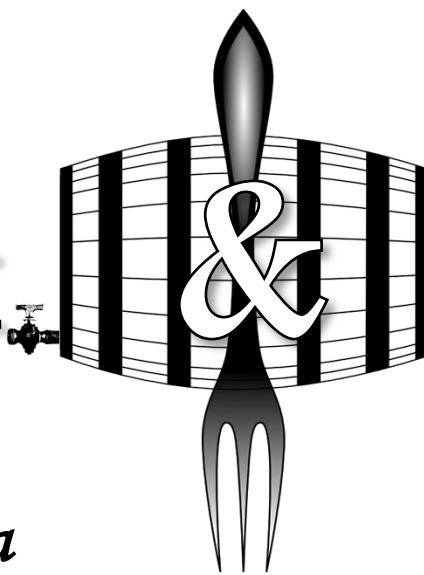
CHICKEN TENDER MELT:

Crispy chicken tenders topped with house made
bacon, lettuce, tomato, pepper jack on ciabatta
bread with chipotle ranch. **\$8**

*** ALL SANDWICHES SERVED WITH PARMESAN PUB CHIPS
AND HOUSE MADE PICKLES. ***

The

Fork



Barrel

Restaurant

Land & Sea

SURF-N-TURF FILET

Filet medallion topped with pan seared crab cake, a horseradish cream sauce and choice of two sides.

\$25

SIRLION STEAK

Seasoned with salt and pepper, grilled to your liking, served with herb steak butter and choice of two sides.

\$18

RIBEYE STEAK

Seasoned with good ole' salt and pepper, grilled to your liking, served with herb steak butter and choice of two sides.

\$25

TERIYAKI PORK SHANK:

Braised pork shank with teriyaki glaze served with shaved carrots and choice of two sides .

\$16

MAPLE GLAZED SALMON

Pan seared salmon filet drizzled with local maple syrup reduction, served with choice of two sides.

\$15

SHRIMP AND GARLIC BAKE:

Shrimp and grape tomatoes broiled in garlic butter topped with fried spinach served with garlic bread, and choice of two sides.

\$16

BOURBON SMOTHERED CHICKEN:

Grilled chicken breast topped with house brown sugar bacon, mushrooms, bourbon glaze and fried onion straws, served with choice of two sides.

\$13

Sides

HOUSE MADE BAKED BEANS
PARMESAN PUB CHIPS
COLE SLAW
SIDE SALAD
SEASONED FRIES
VEGETABLE OF THE DAY
SMASHED POTATOES
DILL PICKLE POTATO SALAD
SOUP OF THE DAY

ALA CARTE \$3

Pasta

TORTELLINI FLORENTINE:

Tri-color tortellini in a creamy spinach and tomato sauce, served with garlic bread.

\$12

WILD SHROOM ALFREDO:

Seasonal wild and button mushrooms in a parmesan cream sauce tossed with linguine topped with fried spinach and served with garlic bread.

\$14

CHEF'S CHOICE PASTA:

Ask your server about our chef's feature of the week. and served with garlic bread.

Daily

Optional additions:

Steak **\$6** Chicken **\$4** Shrimp **\$7**

Desserts

HOME- MADE PIES: Different takes on Grandma's recipe with whipped cream.

\$6

FEATURE DESSERT: Ask your server what our chefs have whipped up today.

\$6

Dressings

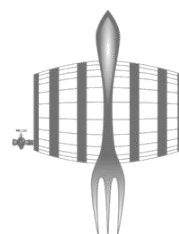
Ranch, Chipotle Ranch, Caesar, Italian, Berry Walnut Vinaigrette, Mango Lime Vinaigrette

Kitchen Hours

Wednesday & Thursday 3pm-10pm

Friday & Saturday 11am-10pm

Sunday 11-7pm



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.