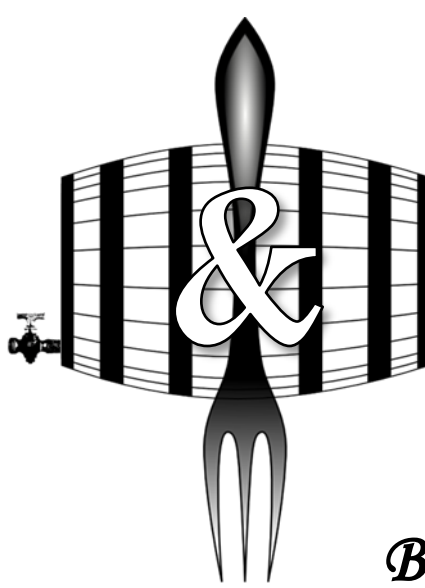


The

Fork



Barrel

Restaurant

Appetizers

- PRETZEL BASKET:** \$5
Bavarian soft pretzel sticks served with beer cheese for dipping.
- POUTINE:** \$6
House cut french fries topped with beef gravy and cheddar cheese curds.
- LOADED FRIES:** \$6
House cut french fries topped with cheese sauce, chopped bacon and cheddar cheese.
- CHEF'S FEATURED FLATBREAD:** \$6
Ask your server about our Chef's flatbread of the week.
- ARTICHOKE DIP:** \$7
Artichokes, herbs and cream cheese, served warm with pita chips.
- PORK STUFFED MUSHROOMS:** \$8
Ground pork stuffed Pennsylvania button mushrooms topped with herb butter.
- SMOKED CHEESE:** \$9
House smoked Brie cheese served with crostini, candied cashews and cranberry dipping sauce.

Salads

- CHOPPED ASIAN:** \$8
Lettuce, shaved carrots, red peppers, cashews, shredded red cabbage and croutons. Finished with sesame vinaigrette.
- KALE AND APPLE:** \$8
Fresh greens and kale with sliced apples, carrots, candied cashews, dried cranberries, shredded gruyere and apple cider vinaigrette.
- CHEF'S SALAD:** \$10
Lettuce, tomato, red onion, pepperoncini, cheddar cheese, hardboiled egg, bacon and ham.
- BRUSCHETTA:** \$8
Fresh greens with kale, tomatoes, red onion, garlic, shaved parmesan and balsamic glaze.

Dressings

Apple Cider Vinaigrette, Balsamic, Blue Cheese, Ranch, Honey Dijon, Italian, Sesame Vinaigrette, French

Burgers & Sandwiches

- MYW BURGER:** \$9
½ lb. ground steak burger made your way... choice of lettuce, tomato, onion, pickles.
Additional .50 each: American, swiss, cheddar, blue crumbles, caramelized onion, mushrooms or bacon.
- HOG MELT:** \$8
Ham, house smoked bacon, cheddar cheese and honey Dijon mustard, served on sourdough bread.
- SMOKEHOUSE MEAT:** \$10
Ask your server about this week's house smoked creation.
- SWEET ONION GRILLED CHEESE:** \$7
Red onion jam, gruyere cheese served on sourdough bread.
- CHICKEN CORDON BLUE:** \$8
Grilled chicken, ham and swiss cheese on sourdough bread.
- GRILLED CHICKEN:** \$9
Grilled chicken topped with red pepper pesto, lettuce, red onion, tomato and feta cheese on focaccia bread.
- ARTICHOKE AND VEGETABLE:** \$7
Artichoke, roasted red peppers, caramelized onions, herb cream cheese, lettuce and swiss on focaccia bread.
- HONEY MUSTARD CHICKEN SALAD:** \$8
House made honey mustard chicken salad, with celery and onion, with lettuce on a butter croissant.

* All sandwiches are served with fries and pickles *

Soup

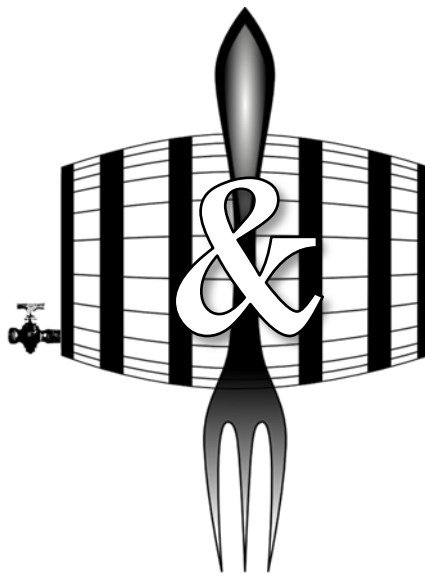
SOUP OF THE DAY: CUP \$3/ BOWL \$5

Chef's Lunch Special

SOUP & ½ SANDWICH: \$7
Your choice of one of the sandwiches from the above section, excluding burgers.
Accompanied with a cup of soup.

The

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Dinner Entrees

* All entrees are served with a side salad *

* Entrees are available after 4pm *

PEPPERCORN CRUSTED FLAT IRON: \$20

Flat Iron Steak crusted with black peppercorns, finished with steak butter and choice of one side.

SIRLOIN: \$18

Seasoned with salt and pepper, grilled to your liking, finished with steak butter and choice of one side.

CAJUN SHRIMP SIRLOIN: \$24

House sirloin, grilled to your liking, finished with steak butter, topped with skewered Cajun shrimp and choice of one side.

GRILLED PORK TENDERLOIN: \$15

Grilled pork medallions topped with apple chutney, cider reduction and choice of one side.

CHEF'S CHOICE PASTA: \$14

Ask your server about our Chef's feature of the week.

DRUNKEN SHRIMP PASTA \$16

Red peppers, sautéed kale, beer cheese and fresh shrimp over cavatappi pasta.

GLAZED TERIYAKI SALMON: \$16

Pan seared salmon fillet topped with a teriyaki glaze, served with choice of one side.

CHEDDAR ALE SMOTHERED CHICKEN: \$15

Smoked chicken breast topped with house made bacon and cheddar ale cheese sauce, served with choice of one side.

Sides

- Garden Salad
- Cole Slaw
- Rice Blend
- Roasted Potatoes with Horseradish Butter
- Vegetable of the Day
- Seasoned Fries
- Pan Seared Cabbage
- Corn

Ala Carte \$3

Desserts

APPLE CRISP: \$4

A warm apple filling finished with a sweet and crunchy topping for the perfect mix to finish your meal.

FEATURE DESSERT: \$4

Ask your server about our Chef's fresh dessert idea.

Kitchen Hours

Wednesday – Saturday 11am to 9 pm

Wines

* Available by the glass only*

Whites

- Chardonnay - Moscato - Pinot Grigio - Riesling - White Zinfandel

Reds

- Cabernet Sauvignon - Merlot - Pinot Noir
- Malbec - Lambrusco

BOTTLE ONLY

- Butter Chardonnay Don Miguel Malbec
- Ghost Pines Cabernet Sauvignon
- Mark West Pinot Noir



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