The Fork & Barrel Restaurant

Appetizers

PRETZEL BASKET: **$5**
Bavarian soft pretzel sticks served with beer cheese sauce for dipping.

POUTINE: **$6**
House cut french fries topped with beef gravy and cheddar cheese curds.

CHEF'S FEATURED FLATBREAD: **$6**
Ask your server about our Chef's flatbread of the week.

HUMMUS: **$6**
Unique changing bean dip accompanied with pita.

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**
Romaine lettuce, shaved carrots, red peppers, cashews, shredded red cabbage and croutons. Finished with sesame vinaigrette.

SPINACH AND BEET: **$8**
Fresh spinach topped with roasted beets, carrots, candied cashews, apples, shredded gruyere and apple cider vinaigrette.

CHEF'S SALAD: **$10**
Lettuce, tomato, red onion, pepperoncini, cheddar cheese, hardboiled egg, bacon and turkey.

B.L.T: **$8**
Spinach, house made bacon, fresh tomatoes, red onion and bacon vinaigrette.

Dressings

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

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.

WEEKLY BURGER: **$11**
Look forward to our Chef's weekly burger ideas!
½ lb. ground steak burger on a brioche bun.

SMOKEHOUSE MEAT: **$10**
Ask your server about this week's house smoked creation.

FRENCH ONION GRILLED CHEESE: **$7**
Red onion jam, gruyere cheese served on sourdough bread.

OVEN ROASTED TURKEY: **$9**
House roasted turkey, cranberry sauce, brie cheese and spinach on focaccia bread.

GRILLED CHICKEN: **$9**
Grilled chicken topped with red pepper pesto, spinach, red onion, tomato and feta cheese on focaccia bread.

ROASTED VEGETABLE: **$7**
Zucchini, yellow onion, roasted red peppers, olive tapenade and feta cheese on pita bread.

BUFFALO CHICKEN SALAD: **$8**
House made buffalo style chicken salad, celery and onion on sourdough bread.

*** 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.

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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, topped with a gruyere cheese sauce and choice of one side.

SIRLOIN: $18
Seasoned with salt and pepper, grilled to your liking, served with house made gravy and one side.

CHEF'S CHOICE PASTA: $14
Ask your server about our Chef's feature of the week.

FALL PRIMAVERA: $14
Roasted sweet potato, red pepper, yellow onion, and house made bacon over fresh pappardelle pasta.

ROSEMARY MUSTARD SALMON: $16
Pan seared salmon fillet topped with rosemary infused Dijon mustard, served with choice of one side.

GRILLED PORK TENDERLOIN: $15
Grilled pork medallions topped with apple chutney, cider reduction and choice of one side.

CHEDDAR ALE SMOTHERED CHICKEN: $15
Smoked airline chicken breast topped with house made bacon and cheddar ale cheese sauce, served with choice of one side.

Desserts

ICE CREAM CREATIONS: $4
Try our ever-changing ice cream creations for a unique flavor combination.

FEATURE DESSERT: $4
Ask your server about our Chef's fresh dessert idea.

Wines

WHITES
Woodbridge Chardonnay
Woodbridge Moscato
Woodbridge Pinot Grigio
Woodbridge Riesling
Woodbridge White Zinfandel
Tom Gore Chardonnay
Ruffino Moscato
Blackstone Pinot Grigio
Kung Fu Girl Riesling
Houge Sauvignon Blanc

REDS
Woodbridge Cabernet Sauvignon
Woodbridge Merlot
Woodbridge Pinot Noir
Tom Gore Cabernet Sauvignon
The Velvet Devil Merlot
Mark West Pinot Noir
Diseno Malbec

Sides

Garden Salad
Seasoned Fries
Sautéed Zucchini
Cole Slaw
Pan Seared Cabbage
Apple & Sweet Potato Hash
Vegetable of the Day
Roasted Potatoes with Horseradish Butter

Ala Carte $3

Kitchen Hours

Wednesday – Saturday 11am to 9 pm

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