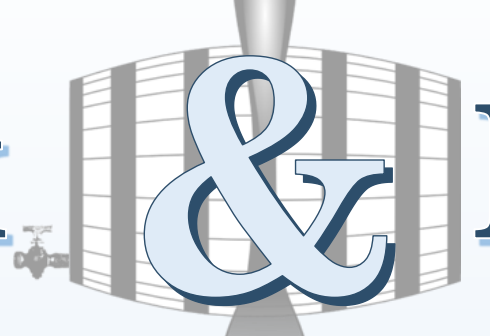


The Fork & Barrel Restaurant



Appetizers

- Beef and Mushroom Dip** \$9
Braised Beef, cremini mushrooms, whipped cream cheese, horseradish, and Swiss Cheese served with pita bread.
- Stuffed Peppers** \$8
Banana peppers, Italian sausage, tomato broth and cheese.
- Smokehouse Tots** \$11
Crispy tater tots topped with a warm cheese sauce and finished with our daily house-smoked meat.
- Pretzel Bites** \$9
Bavarian soft pretzel nuggets served with horseradish mustard and cheese sauce.

Handhelds

- MYW Sandwich** \$13
Choice of chicken or beef cooked to your liking, with LTO, served on a brioche bun served with one side.
- Pig-out Sandwich** \$16
Smoked Pork, Candied Bacon, Italian Sausage, with House BBQ sauce on a brioche bun served with one side.
- Blackened Ahi Tuna Sliders** \$15
Sliced fillet of blackened tuna topped with pickled veggies, shredded lettuce and red pepper mayo.
- Drunken Pot Roast Melt** \$13
Whiskey braised pot roast, beer onion jam, sharp cheddar cheese on sour dough bread served with one side.

Salads & Soups

- House Wedge** \$10
Wedge of iceberg lettuce, tomatoes, pickled onions, blue cheese crumbles, bacon, radishes and choice of dressing.
- Apple and Walnut Salad** \$12
Lettuce mix, cucumbers, candied walnuts, Havarti cheese, sliced apple, dried cranberries and croutons.
- Forkin' Steak Salad** \$18
Lettuce, Tomato, onion, banana peppers, cheddar, hard boiled egg, fries, 5 oz Steak and choice of dressing.
- Broccoli Cheddar Bread Bowl** \$14
House made broccoli cheddar soup served in a warm bread bowl and a side salad.
- Chef's Soup** Cup \$4 Bowl \$6

Entrée Selections

- Barrel Chicken** \$18
Honey Kissed! Breaded 4 piece chicken pressure fried to golden brown and served with a choice of one side.
- Lobster Mac and Cheese** \$21
Cavatappi noodles, lobster meat, Havarti and sharp cheddar cheese and season crumb topping.
- 12 oz Rib Eye** \$Market
A fresh cut seasoned and grilled to your liking. Topped with a pesto butter and served with one side.
- Forkin' Boneless Chop** \$20
Grilled boneless pork loin topped with an apple bacon jam and served with one side.
- Maple Cranberry Salmon** \$19
6 oz salmon grilled with a cranberry maple glaze and served with one side.
- Three Meat Bolognese Pasta** \$22
Cooked ground beef, pork, and veal in a house tomato sauce over fettuccini. This is topped with parmesan and served with one side.
- Sesame Ginger Tuna** \$22
Sesame crusted fillet of tuna cooked to your liking, served with one side and pickled vegetables.
- Whiskey Pot Roast** \$18
8 oz Braised Pot Roast with a beef gravy and mashed potatoes. Served with one side.

Sides

- Fresh Cut Fries \$5
Glazed Carrots \$2
Cole Slaw \$2
Side Salad \$4
Yukon Mashed Potatoes \$3
- House Applesauce \$2.50
Mac & Cheese \$4
Seared Cabbage \$2.50
Vegetable of the Day

Desserts

- Chefs Bread Pudding** -Weekly rotating flavors
Cheesecake- Unique Cheesecakes made in house

The

Fork & Barrel

Restaurant



Drink Selections

Draft

Pabst
Busch Light
Straub Amber
Blue Moon
Guinness
Southern Tier IPA
Sam Adams Seasonal
Ellicottville Blueberry
Logyard Misery Whip
Mortal keys Kolsch
Black Bear Porter
New Belgium Seasonal

Bottle/Can

Budweiser
Bud Light
Coors Light
Corona
Labatt Light
Labatt
Michelob Ultra
Miller Light
Truly and White Claw
Twisted Ta
Yuengling
Mackenzie Cider

Signature Cocktails

Carmel Apple Martini
Fireball Punch
Forkin' Mojito The Mermaid
Classic Mule/Apple
Cider Mule

Soda

Pepsi Diet Pepsi
Sierra Mist Dr. Pepper
Root-beer Ginger ale
Lemonade Raspberry Tea
Unsweetened Tea

Wines

Cabernet Merlot Malbec Pinot Noir
Lambrusco Chardonnay Moscato Riesling
Pinot Grigio Rose' White Zinfandel



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