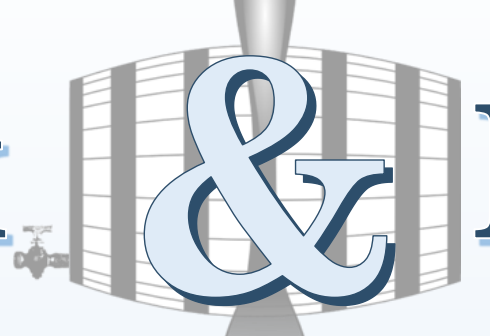


The Fork & Barrel Restaurant



Appetizers

Pretzel Basket	\$9.95
Bavarian soft pretzel nuggets served with horse-radish mustard and cheese sauce	
Smokehouse Tots	\$13.50
Topped with Chef's changing smoked meat, cheese sauce, and BBQ	
Fried Vegetables	\$10.50
Chef's mix of tempura fried vegetables served with ranch.	
Shrimp Cocktail	\$11.95
Jumbo Shrimp, house made cocktail sauce, lemon	
Spicy Ahi Tuna	\$12.50
Peanut crusted and seared served with peanut sauce and chili.	
Weekly Flatbread	\$9.95

Handhelds

MYW Sandwich	\$14.95
Choice of chicken or beef cooked to your liking, with LTO, served on a brioche bun & one side. Additional topping \$.50: Mushrooms, Caramelized onions	
Hawaiian BBQ Pork	\$15.95
Jerk Seasoned Pulled pork, Candied bacon, sliced ham, House Maple BBQ sauce on a brioche bun served w/ one side.	
Fried Haddock	\$15.95
Lightly floured haddock filet seared, topped with cole slaw, pickles, and Tatar sauce, served with one side.	
Brisket Cheesesteak	\$16.50
Smoked Brisket, sautéed onions and peppers, provolone cheese with cheese sauce on a hoagie roll served with one side.	

Salads & Soups

House Wedge	Full \$12.95 Half \$7
Wedge of iceberg lettuce, tomatoes, pickled onions, blue cheese crumbles, bacon, radishes and choice of dressing.	
Italian Salad	\$11.95
Lettuce mix, tomatoes, red onion, pepperoncini, olives, parmesan cheese, pepperoni, croutons with Italian dressing.	
Steak Salad	\$Market
Lettuce, Tomato, onion, banana peppers, cheddar, hard boiled egg, fries, 5 oz Steak and choice of dressing.	
Bread Boule	\$16.95
Toasted bread bowl filled with a red pepper and gouda bisque served with a side salad.	
Berry Salad	\$14.50
Mixed lettuce, blueberries, raspberries, red onion, honey roasted peanuts, goat cheese, orange mint vinaigrette.	

Entrée Selections

Barrel Chicken	\$21.50
Honey Kissed! Breaded 4 piece chicken pressure fried to golden brown & choice of one side.	
Noodle Bowl	\$15.95
Rice noodles, stir fry vegetables, fresh cilantro, crushed peanuts, teriyaki sauce and comes with one side.	
14 oz Rib Eye	\$Market
A fresh cut seasoned and grilled to your liking. Topped with a pesto butter & served with one side.	
Bacon Wrapped Pork Tenderloin	\$23.00
Three tenderloin medallions wrapped with bacon topped with a cherry maple glaze and served with one side.	
Forkin' Salmon	\$24.50
6 oz salmon grilled with a blueberry gastrique glaze and served with one side.	
Sesame Ginger Tuna	\$28.00
Sesame crusted filet of tuna cooked to your liking, served with one side and pickled vegetables.	
Blackened Twin Sirloins	\$Market
2 3oz sirloin filets cooked to your liking served with one side can add shrimp for additional \$6	
Traditional Chicken Francoise	\$23.00
Chicken breasts lightly breaded, pan seared, served with a lemon white wine sauce accompanied with pasta and one side.	

Sides

Fresh Cut Fries \$5.50	Vegetable of the Day \$4.50
Butter Baked Potato \$3	Mac and Cheese \$4
Cole Slaw \$2.50	Seared Cabbage \$2.50
Side Salad \$4	Baked Beans \$3
Cilantro Lime Rice \$3.50	Side Wedge Salad \$3.50

Daily Specials

Wednesday: Tacos	
Thursday: Smoked Chicken dinner	Friday: Fish
Saturday: Prime Rib	

The

Fork & Barrel

Restaurant



Drink Selections

Draft

Pabst
Busch Light
Straub Amber
Blue Moon
Guinness
Southern Tier Seasonal
Sam Adams Seasonal
Ellicottville Blueberry
Logyard Misery Whip
New Trail Brewing Seasonal
Black Bear Porter
New Belgium Seasonal

Bottle/Can

Angry Orchard
Budweiser
Bud Light
Coors Light
Corona
Labatt Light
Labatt
Michelob Ultra
Mike's Hard Lemonade
Miller Lite
Truly and White Claw
Twisted Tea
Yuengling
Mackenzie Cider

Signature Cocktails

Cherry Tini
Watermelon Mule
Classic Mule
Forkin' Mojito The Mermaid
Pineapple Rum Punch

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

Deserts

In House Made Cheesecake
CHEF'S ICE CREAM



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