

The

Fork & Barrel

Restaurant

Appetizers

Pimento Cheese Stuffed Mushroom

\$9

A large portabella cap with a house pimento horseradish cheddar cheese.

Chef's Flatbread

\$8

Ask about weekly toppings on fresh grilled dough.

Shrimp Cocktail

\$10

Jumbo shrimp served with a house made cocktail sauce..

Loaded tots

\$9

Crispy tots topped with a cheese sauce and the house smoked meat.

Spinach and Crab Dip

\$8

Handhelds

Classic Fork Burger

\$13

Grade A Beef, hand formed patty and top it with your choice of cheese, lettuce tomato and onion. *Customize it with your choice of additional toppings: Bacon \$1, Extra Cheese, Grilled Onions, Grilled Mushrooms .50 each*

Fried Fish Sandwich

\$11

Lightly breaded white fish with Cajun Tatar sauce on a brioche bun served with fries.

Grilled/ Crispy Chicken Sand.

\$10

Our chicken sandwich is topped with tomato, mozzarella, basil pesto on a brioche bun served with fries.

Chef's Select Tacos

\$14

Ask your server for today's Chef select Tacos! Served on four flour tortillas.

Featured Burger Special

\$15

Ask your server for this weeks special served with fries.

Salads and Soups

Garden Salad

\$8

A fresh wedge of lettuce, topped with tomatoes, cucumbers, cheddar cheese and croutons.

Berry Salad

\$9

Fresh berries, croutons, goat cheese, and grape vinaigrette on top of a wedge of lettuce.

Forkin Steak Salad

\$15

A wedge of lettuce, topped with diced tomatoes, cucumbers, onions, hardboiled eggs, cheese, fresh cut fries and 5oz steak and served with your choice of dressing.

Caprese Salad

\$8

Made with fresh mozzarella, tomatoes and basil.

Chef's Soup

\$4 Cup

\$6 Bowl

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Entrée Selections

Barrel Chicken \$14

Hand battered in our house blend of seasonings, pressure fried to perfection and served with a choice of one side.

Raspberry Thyme Salmon \$18

Fresh seared 6 oz salmon filet topped with a raspberry thyme glaze, and served with one side.

Bacon Wrapped Pork Tenderloin \$16

Three medallions pan seared, glazed with a sweet BBQ and served with one side.

Twin Medallions \$26

Two tender filets topped with a pepper-corn sauce served with one side.

Weekly Steak Market

Ask about the weekly changing steak.

Sun dried Tomato Haddock \$16

Broiled haddock topped with sun dried tomato pesto and served with one side.

Shrimp and Grits \$18

Jumbo shrimp blackened or sautéed with house made cheddar grits.

Featured Mac and Cheese \$18

Weekly changing protein over house made Mac and Cheese.

Chefs Bowl \$14

Weekly rice bowl special that will feature protein and veggies.

Family Barrel Chicken \$44

- ◆ 12 pieces of chicken,
- ◆ 4 sides (Slaw, Fries, Applesauce, Cottage cheese, or green beans)
- ◆ One side of house churned ice cream

Sides

- Fresh Cut Fries \$2
- House Applesauce \$2
- Loaded Baked Potato \$3.50
- Cottage Cheese \$1.50
- Cole Slaw \$2
- Side Salad \$4
- Veggie Du Jour \$4

Deserts

Ask for the Chef's Daily Selection from our choices of:

- House Churned Ice Cream
- Forkin S'more
- Berry Short Cake

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