



THE FIFTH FORK

STARTERS

TUNA TARTARE* 🌱	\$26	OUTER BANKS JUMBO SHRIMP 🌱🌿	\$24
<i>Soy Lime Dressing, Avocado</i>		<i>Cocktail Sauce, Lemon</i>	
BLUE CRAB CAKE 🌱	\$26	LOBSTER SALAD 🌱	\$24
<i>Cajun Remoulade, Pickled Fresno</i>		<i>Endives, Avocado, Quinoa Puffs</i>	
SMOKED PORK BELLY 🌱	\$22		
<i>Kimchi, Celery, Pickled Rooftop Peppers</i>			

SOUP & SALAD

WEDGE SALAD 🌱	\$16	KALE CAESAR	\$15
<i>Tomato, Red Onion, Bacon, Gorgonzola</i>		<i>Focaccia Croutons, Creamy Anchovy Dressing, Shaved Parmesan</i>	
CITRUS QUINOA & FRISEE 🌱🌿	\$16	BUTTERNUT SQUASH SOUP 🌱	\$18
<i>Grilled Corn, Baby Tomatoes, Cucumber, Avocado, Local Cheddar, Apple Cider & Honey Emulsion</i>		<i>Pumpkin Seed, All Spice Cream</i>	

MAIN COURSE

8oz FILET MIGNON* 🌱🌿	\$65	FAROE ISLAND SALMON* 🌱🌿	\$40
<i>Maple Glazed Brussel Sprouts, Truffle Mashed Potatoes, Cabernet Demi Glaze</i>		<i>Crispy Parmesan Potatoes, Creamed Spinach, Grain Mustard</i>	
22oz RIBEYE* 🌱🌿	\$85	BRAISED SHORT RIBS	\$32
<i>Maple Glazed Brussel Sprouts, Truffle Mashed Potatoes, Cabernet Demi Glaze</i>		<i>Gnocchi, Sautéed Carrots, Aged Parmesan</i>	
SHRIMP & GRITS 🌱🌿	\$36	SEARED GROUPE 🌱🌿	\$42
<i>Sea Island Grits, Andouille Sausage, Tomato, Shrimp, Cajun Andouille Sauce</i>		<i>Succotash, Brown Butter Cauliflower Purée, Roasted Pimento Pepper Coulis</i>	
TRUFFLE PARMESAN FETTUCCINE 🌱	\$25		
<i>Garlic Cream, Parmesan, Grilled Asparagus</i>			

SIDES

Yukon Gold Mashed Potatoes 🌱	\$14	Maple Brussel Sprouts 🌱	\$14
Sautéed Wild Mushrooms 🌱	\$14	Grilled Asparagus 🌱🌿	\$14

A 20% service charge will be added to parties of 6 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

🌱The ingredients in our menu are sustainably farmed, locally sourced, including herbs from our Rooftop Garden

🌱Vegetarian 🌿Gluten Free 🌱Vegan

COCKTAILS

POMME KILLER	\$20
<i>Bacardi Ocho, Coco Lopez, Green Apple Juice, Acid Adjusted Orange</i>	
CHAKAI	\$22
<i>Toki Suntory Whiskey, Giffard Peche De Vigne, Gunpoweder Cordial, Yuzu</i>	
DIRTY CHAI MARTINI	\$22
<i>Grey Goose, Borghetti, Masala Chai Cordial, Espresso</i>	
OAXACAN VIEJO	\$22
<i>Patron Reposado, Vida Mezcal, Ancho Reyes, Mole Cordial, Orange Bitters</i>	
VERMOUNT	\$25
<i>Whistle Pig 10 year, Branca Menta, Runamok Organic Barrel Aged Maple</i>	
PIPE SMOKE OLD FASHION	\$22
<i>Butter Washed Buffalo Trace, Maple, Angostura Bitters, Mineral Water, Pipe Tobacco Smoke with Cinnamon</i>	

BRAMBLE ON	\$19
<i>Tanqueray Gin, Licor 43, Blackberry Cordial, Lime, Water, Anise Compressed Watermelon</i>	
FREEZER DOOR MARTINI	\$20
<i>Bombay Sapphire, Lillet Blanc, 20% Saline, Mineral Water</i>	
POMEGRANATE MULE	\$19
<i>Tito's Vodka, Pomegranate, Ginger, Lime, Simple, Water</i>	
DAILY	\$19
<i>Maker's Mark Bourbon, Black Tea, Lemon, Rooftop Cordial</i>	
MATCHA SOUR	\$20
<i>Hennessy VS, Grand Marnier, Maple, Lemon, Red Wine Granita, Matcha Foam</i>	
PINEAPPLE DAIQUIRI	\$19
<i>Stiggin's Fancy Pineapple Rum, Giffard Banane du Brasil, Cinnamon Cordial, Lime</i>	

BEER

LOCAL	\$9
<i>Noda Jam Session OMB Copper Sycamore "Juiciness" Sycamore "Mountain Candy"</i>	
DOMESTIC	\$8
<i>Budweiser Miller Lite Coors Light Michelob Ultra Samuel Adams Boston Lager Blue Moon Yuengling</i>	
IMPORT	\$9
<i>Stella Artois Heineken Corona Guinness Draught Bottled Amstel Light Modelo Especial</i>	

ZERO PROOF

STRAWBERRY JALAPENO PALOMA	\$19
<i>Lyre's Agave Spirit, Strawberry Jalapeno Cordial, Lime, Fever Tree Sparkling Grapefruit</i>	
PINEAPPLE BLUEBERRY MOJITO	\$19
<i>Lyre's Dark Cane Spirit, Pineapple Blueberry Cordial, Lime, Soda</i>	
NO LONGER SUFFERING	\$19
<i>Lyre's London Spirit, Lyre's American Malt, Demorooa, Lime, Ginger Beer, Fee's Black Walnut Bitters, Spirit Free Cocktail</i>	

WINE

BUBBLES	Glass	Bottle
<i>Argyle Brut Rose, Willamette Valley, OG</i>	\$20	\$80
<i>Moet & Chandon Imperial Brut, FR</i>	\$35	\$140
WHITES		
<i>Terlato, Pinot Grigio, IT</i>	\$14	\$56
<i>Nautilus, Sauvignon Blanc, NZ</i>	\$18	\$72
<i>Eric Louis Sancerre, FR</i>	\$22	\$88
<i>Hartford Court, Chardonnay, Russian River, CA</i>	\$20	\$80
ROSÉ		
<i>Chateau Miraval, Cotes de Provence, FR</i>	\$24	\$96
REDS		
<i>Boen, Pinot Noir, Santa Barbara, Monterey Sonoma CA</i>	\$18	\$72
<i>Finca Decero Remolinos Vineyard Malbec, ARG</i>	\$16	\$64
<i>Banfi, Chianti Classico Riserva, Tuscany, IT</i>	\$15	\$60
<i>Marques de Murrieta Reserva Rioja, SP</i>	\$23	\$92
<i>Penfolds Max's, Cabernet Sauvignon, AUS</i>	\$18	\$72
<i>Swanson, Cabernet Sauvignon, Napa Valley, CA</i>	\$25	\$100