



# THE FIFTH FORK

## STARTERS

BLUE CRAB CAKE  \$26  
*Cajun Remoulade, Pickled Fresno*

LOBSTER SALAD   \$22  
*Endives, Avocado, Quinoa Puffs*

PROSCIUTTO FLAT BREAD \$24  
*Fig Mascarpone Spread, Balsamic Glazed Baby Tomatoes, Port Wine Figs, Balsamic Drizzle, Arugula*

## SOUP & SALADS

KALE CAESAR \$15  
*Focaccia Croutons, Creamy Anchovy Dressing, Shaved Parmesan*

BUTTERNUT SQUASH SOUP \$18  
*Pumpkin Seed, All Spice Cream*

CITRUS QUINOA & FRISEE  \$16  
*Grilled Corn, Baby Tomatoes, Cucumber, Avocado, Local Cheddar, Apple Cider & Honey Emulsion*

## SALAD ENHANCEMENTS

All Natural Chicken Breast  \$12  
Chilled Shrimp \$16

Grilled Faroe Island Salmon\*  \$18

## MAIN COURSE

SUSTAINABLY SOURCED FISH & CHIPS  \$30  
*Fresh Grouper, Local IPA Batter, Southern Tartar Sauce*

PORK BELLY TACO \$24  
*Kimchi, Watermelon Radish, Mango Slaw, Flour Tortilla*

BUTTERMILK FRIED CHICKEN SANDWICH \$22  
*Pepperjack Cheese, Pickles, Cajun Remoulade, Tomato, Lettuce, Fresh Cut French Fries*

TRUFFLE PARMESAN FETTUCINE  \$25  
*Garlic Cream, Parmesan, Grilled Asparagus*

VEGETABLE WRAP   \$22  
*Balsamic Roasted Vegetables, Green Goddess, Avocado, Fresh Cut French Fries*

SIGNATURE BLACK ANGUS STEAKBURGER\* \$27  
*Crispy Pork Belly, Onion Jam, Local Brie, Lettuce, Tomato, Pickles, Truffle Parmesan Fries*

\*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

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

 Vegetarian  Gluten Free  Vegan

# COCKTAILS

## POMME KILLER \$20

Bacardi Ocho, Coco Lopez, Green Apple Juice, Acid Adjusted Orange

## CHAKAI \$22

Toki Suntory Whiskey, Giffard Peche De Vigne, Gunpoweder Cordial, Yuzu

## DIRTY CHAI MARTINI \$22

Grey Goose, Borghetti, Masala Chai Cordial, Espresso

## OAXACAN VIEJO \$22

Patron Reposado, Vida Mezcal, Ancho Reyes, Mole Cordial, Orange Bitters

## VERMOUNT \$25

Whistle Pig 10 year, Branca Menta, Runamok Organic Barrel Aged Maple

## PIPE SMOKE OLD FASHION \$22

Butter Washed Buffalo Trace, Maple, Angostura Bitters, Mineral Water, Pipe Tobacco Smoke with Cinnamon

## BRAMBLE ON \$19

Tanqueray Gin, Licor 43, Blackberry Cordial, Lime, Water, Anise Compressed Watermelon

## FREEZER DOOR MARTINI \$20

Bombay Sapphire, Lillet Blanc, 20% Saline, Mineral Water

## POMEGRANATE MULE \$19

Tito's Vodka, Pomegranate, Ginger, Lime, Simple, Water

## DAILY \$19

Maker's Mark Bourbon, Black Tea, Lemon, Rooftop Cordial

## MATCHA SOUR \$20

Hennessy VS, Grand Marnier, Maple, Lemon, Red Wine Granita, Matcha Foam

## PINEAPPLE DAIQUIRI \$19

Stiggin's Fancy Pineapple Rum, Giffard Banane du Brasil, Cinnamon Cordial, Lime

## BEER

### LOCAL \$9

Noda Jam Session  
OMB Copper  
Sycamore "Juiciness"  
Sycamore "Mountain Candy"

### DOMESTIC \$8

Budweiser  
Miller Lite  
Coors Light  
Michelob Ultra  
Samuel Adams Boston Lager  
Blue Moon  
Yuengling

### IMPORT \$9

Stella Artois  
Heineken  
Corona  
Guinness Draught Bottled  
Amstel Light  
Modelo Especial

## ZERO PROOF

### STRAWBERRY JALAPENO PALOMA \$19

Lyre's Agave Spirit, Strawberry Jalapeno Cordial, Lime, Fever Tree Sparkling Grapefruit

### PINEAPPLE BLUEBERRY MOJITO \$19

Lyre's Dark Cane Spirit, Pineapple Blueberry Cordial, Lime, Soda

### NO LONGER SUFFERING \$19

Lyre's London Spirit, Lyre's American Malt, Demorooa, Lime, Ginger Beer, Fee's Black Walnut Bitters, Spirit Free Cocktail

## WINE

### BUBBLES

Argyle Brut Rose, Willamette Valley, OG

Moet & Chandon Imperial Brut, FR

### WHITES

Terlato, Pinot Grigio, IT

Nautilus, Sauvignon Blanc, NZ

Eric Louis Sancerre, FR

Hartford Court, Chardonnay, Russian River, CA

### ROSÉ

Chateau Miraval, Cotes de Provence, FR

### REDS

Boen, Pinot Noir, Santa Barbara, Monterey Sonoma CA

Finca Decero Remolinos Vineyard Malbec, ARG

Banfi, Chianti Classico Riserva, Tuscany, IT

Marques de Murrieta Reserva Rioja, SP

Penfolds Max's, Cabernet Sauvignon, AUS

Swanson, Cabernet Sauvignon, Napa Valley, CA

Glass

Bottle

\$20

\$80

\$35

\$140

\$14

\$56

\$18

\$72

\$22

\$88

\$20

\$80

\$24

\$96

\$18

\$72

\$16

\$64

\$15

\$60

\$23

\$92

\$18

\$72

\$25

\$100