

The Fork -n- Cork



Appetizers

- \$10 - **Fried Pickles** - kosher dill pickles breaded and fried, with house ranch.
- \$10 - **Classic Poutine** - crispy fries topped with Wisconsin white cheese curds and a housemade veal-duck gravy
- \$6 - **Scotch Egg** - soft-boiled egg encased in spicy country sausage and bread crumbs, deep fried, and served with house stout mustard
- \$14 - **Wellington Bites** - cubed filet with mushroom duxelle, pate and prosciutto, baked in puff pastry, served with horseradish cream and port wine cherry sauce.
- \$10 - **Texas Poutine** - homemade fries with our house smoked brisket, cheddar cheese and housemade barbecue sauce.
- \$10 - **Crispy Brussels Sprouts** - fresh brussels sprouts fried till slightly crispy in duck fat, pancetta, topped with parmesan & lemon zest . Served with green goddess.
- \$11 - **Fonduta** - fontinella, gouda, and bleu cheese baked in a cast-iron skillet and topped with walnuts, honey, and chili flakes .
- \$9 - **Rattlesnake Bites** - roasted jalapenos stuffed with shrimp, sweet corn, bacon, cheddar and cream cheese. Deep fried and served with habanero jelly . . . watch out!!!
- \$12 - **Toasted Crab Bread** - our version of crab dip spread on French bread, topped with cheddar, fontinella & gouda cheeses, baked till bubbly served with marinara .



- \$13 - **Duck Wings** - As seen on 
- v- Deep fried confit duck wings served with choice of sauce:
 - Nashville Hot Sauce - Roasted Peach BBQ
 - Creole Rosemary Honey Mustard - Raspberry Chipotle
 - Habanero Orange Marmalade - Hot Honey Garlic
 - Korean BBQ - Thai Curry



Salads



Add Blackened Chicken- \$5 Salmon \$8*

- \$9 - **Caesar** - chopped romaine, parmesan, homemade croutons, and house Caesar
- \$8 - **Mixed Greens** - mesclun greens, shaved red onion, cucumber, & tomato
- \$12 - **Roasted Beet Salad** - arugula and mixed greens, walnuts, red onion, goat cheese, roasted red and golden beets, and walnut goat cheese vinaigrette
- \$16 - **Crispy Chicken Cobb Salad** - fried chicken breast over mixed greens with boiled egg, bacon, blue cheese, red onion, avocado and grape tomatoes.

Housemade Dressings - Bleu Cheese, Ranch, Honey Mustard, 1000 Island, Creole Rosemary Honey Mustard, Walnut-Goat Cheese Vinaigrette, Orange-Ginger Vinaigrette, Red Wine Vinaigrette, Green Goddess.



Burgers

Burgers may be cooked to desired temperature but we highly recommend med well or below

- \$13 - **Hot Mese** - bacon, jalapenos, grilled onions, bleu cheese and cheddar, served with lettuce, tomato, pickles, onion, mustard and mayo on a brioche bun.
- \$13 - **Hay Dice Mio** - chipotle mayo, jalapeno jack cheese, ghost pepper jack cheese, lettuce, tomato, onion, avocado and jalapenos on a brioche bun.
- \$13 - **Kreider** - extra bacon, peanut butter, served on a brioche bun.
- \$16 - **Duck Duck Goose Burger** - ground duck patty, goose pate, fried duck egg, port wine cherry sauce, arugula, and shaved red onion.
- \$14 - **Kyle Style - Texas BBQ brisket**, cheddar, BBQ sauce, pickle, onion and mustard.
- \$12 - **The Big Lew** - traditional bacon, bacon cheese burger served "all the way"
- \$13 - **Shwiss** - mounds of caramelized shrooms and onions, Swiss cheese and mayo.
- \$13 - **Carolina Burger** - homemade chili, slaw, cheddar and mustard. A local favorite!!!
- \$13 - **Pimento Chz Burger** - house pimento chz, BACON JAM, lettuce and tomato.
- \$14 - **Lamb Burger** - ground lamb with mint and oregano, topped with feta cheese, cucumbers, red onion, tomato, and homemade tzatziki sauce.
- \$13 - **Not A Burger** - house veggie burger topped with provolone, roasted red pepper, lettuce, tomato, avocado and roasted red pepper mayo.
- \$10 **plus toppings** - Build Your Own Burger- Don't take our word for it, come up with your own creation. Start with an 8oz burger patty and go from there.

Toppings are \$1 each -American, Provolone, Cheddar, Smoked Cheddar, Swiss, Pepper Jack Gouda \$1, Bleu Cheese \$1, Ghost Pepper Jack \$1, Homemade Pimento Cheese \$1.50, Bacon \$1.50, Sauteed Mushrooms \$.75, Sauteed Onions \$.75, Avocado \$1.50, BACON JAM \$2

Side Substitutions Available - Onion Rings \$2, Sweet Potato Fries \$2 House Salad 2\$, Caesar Salad \$2 Beet Salad \$4, Crispy Sprouts \$5, Poutine Fries \$5, Plain Mac n Chz \$5

Sandwiches and burgers served with hand-cut fries. Other sides available, ask for details***

Housemade veggie burger or grilled chicken substituted on any sandwich at no extra charge. Impossible Burger (meatless option) is available for \$3 upcharge



Sandwiches

- \$13 - **Patty Melt** - 8oz burger patty, Swiss, caramelized onions & mayo on toasted rye.
 - \$13 - **Meatloaf** - housemade meatloaf, mayo, lettuce, tomato, sourdough bread.
 - \$13 - **Texas Brisket**-14 hour hickory and mesquite smoked brisket, red onions, pickles, house barbeque sauce on brioche.
 - \$14 - **Music, City Hot Chicken** - crispy fried chicken tossed in a Nashville hot sauce with smoked cheddar, bacon, red onion, pickles, slaw and bleu cheese dressing
 - \$10 - **Build Your Own Grilled Cheese** - choice of bread, cheese and added toppings.
 - \$13 - **Blackened Chicken**- blackened chicken with pepper jack cheese, roasted red pepper mayo, lettuce and tomato on brioche.
 - \$13 - **Reuben** - house corned beef, kraut, house 1000 island & Swiss, on toasted rye.
 - \$14 - **Salmon Club** - grilled salmon filet, avocado, bacon, roasted red pepper mayo, ripe tomatoes, red onion and arugula on 9-grain bread.
 - \$14 - **Crispy Chicken Sandwich** - crispy battered chicken, Swiss cheese, bacon, stout mustard, lettuce and tomato on brioche.
 - \$12 - **Chicken Salad** - house made chicken salad with red grapes, diced apples, walnuts and tarragon mayo on 9-grain bread
 - \$14 - **Monte Cristo** - fried turkey, ham, Swiss and American on wheat w/ raspberry sauce
 - \$15 - **Chicken n Waffles** - crispy fried chicken with smoked cheddar, bacon, sausage gravy, a sunny side egg and maple-cayenne butter on fresh buttermilk-pecan waffles
- ***All sandwiches and burgers served with hand-cut fries. Other sides available, ask for details***



Brunch

(AVAILABLE SAT & SUN 10AM - 4PM)



- \$12 - **Biscuite and Gravy** - two biscuits with sausage gravy, topped with two sunny side up eggs and served with home fries
- \$12 - **Classic Breakfast** - two eggs, sausage, bacon, home fries and cho'ice of toast
- \$14 - **Corned Beef Hash n Eggs** - house made corned beef with potatoes, peppers , and onions topped with two sunny side up eggs and toast
- \$14 - **Brisket Biscuit** - two biscuit5, topped with Texas BBQ brisket, two sunny side up eggs topped with a creole mustard cream sauce served with home fries
- \$12 - **French Toast** - sticky toffee pudding beer battered French toast topped with a bourbon-pecan caramel sauce with bacon and fruit
- \$13 - **Criepy Chicken n Bi-scuit Sliders** - two sliders with our crispy chicken on buttermilk biscuits topped with a cayenne maple/honey butter served with home fries
- \$13 - **Gravlax** - salmon cured with fresh dUI, juniper and lemon served with a toasted bagel, boi'led egg, shaved red onion, diced tomato, capers and cream cheese

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



The Cape Fear River

Wilmington, NC

