

Fork & Cork

Southern Inspired Cuisine

Appetizers

DEVEILED EGG OF THE WEEK \$8.00

CAJUN SHRIMP \$14.00

Served with a mango chili sauce

PORK & TOTS \$12.00

With BBQ, jalapenos and a cheese sauce

FRIED OYSTERS \$14.00

Served with a Cajun remoulade

SHRIMP & CHEDDAR GRITS \$12.00

Sauteed shrimp with Cajun spice and scallions

FRIED GREEN TOMATOES \$9.00

With fresh garlic and chive remoulade

LOLLIPOP PORK (qty. 6) \$12.00

Smoked pork shank served with Louisiana BBQ sauce

CHICKEN WINGS (qty. 6) \$12.00

Served with Chef's BBQ sauce

SPINACH CHEESY CHIPS \$9.00

Spinach & bacon in a parmesan cheese sauce

PIEROGIES \$8.00

With a spicy pepper cream sauce

Soups n' Salad

SOUP OF THE DAY \$7.00

SOUTHERN CHOPPED BLT SALAD \$8.00

With tomato, bacon, organic greens and black pepper, tossed in Gorgonzola dressing

SHREDDED PORK SALAD \$12.00

Mixed greens, tomato, cucumber, avocado and pico de gallo

CAPRESE SALAD \$9.00

Freshly sliced mozzarella and tomato, with a basil pesto

MELON SALAD \$10.00

Watermelon, cucumber, basil and feta

Add Steak \$8 Chicken \$4 or Shrimp \$6

Dressings, white balsamic, avocado, thousand island, ranch and creamy gorgonzola

Country Bread Bowls

CHICKEN & DUMPLING \$12.00

BEEF STEW \$12.00

GUMBO \$14.00

POT PIE OF THE WEEK \$12.00

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

Sandwiches

*Sandwiches served with house chips or your choice of:
side salad, potato salad, cottage cheese, coleslaw or french fries.*

BAYOU BURGER \$12.00

Ghost pepper cheese, lettuce & tomato and a fried egg

PULLED CHICKEN \$14.00

Slow roasted chicken with coleslaw on top

PORK WRAP \$14.00

Mixed greens, Avocado, pico de gallo, with a cilantro pesto

OYSTER POBOY \$16.00

Lettuce, tomato, pickles with a spicy remoulade

PORK BELLY BLT \$12.00

Fried green tomato & egg with a Cajun aoli

STUFFED REUBEN \$14.00

Oven baked with corned beef, sauerkraut, swiss and thousand island dressing

CRISPY COD \$13.00

Deep fried cod with lettuce, tomato and cilantro aioli

Down Home Dinners

All plates are served with a biscuit or corn muffin. Extra biscuits/muffins \$1 each

FRIED CHICKEN DINNER \$15.00

Served with homemade potato salad

FRIED CATFISH DINNER \$15.00

Two catfish fillets fried with a Cajun batter, a blackened lemon-butter sauce, collard greens and cornbread

MEATLOAF \$16.00

Served over mashed potatoes with grandma's homemade gravy

BEEF & SAUSAGE GOULASH \$14.00

Blend of beef and sausage with tomato, onion, garlic, and peppers. It's a little spicy (watch out!)

HEAPING DINNER SIDE FOR TWO \$7.00 each

Mac & Cheese, Creole Beans & Rice, Collard Greens, or Green Beans and White Rice

Entrées

SIRLOIN STEAK \$16.00

Grilled to perfection, served with green beans and white potatoes

FISH & CHIPS \$18.00

Atlantic wild caught cod served with house chips and coleslaw

MONGOLIAN BEEF \$18.00

Filet medallions, red onion, mushrooms in a spicy Asian sauce

PORK SHANKS \$16.00

Slow roasted pork shanks with collard greens, rice and beans

VEGETARIAN LASAGNA \$15.00

Served with your choice of a white sauce, or a red meat sauce

ST. LOUIS RIBS \$24.00

Served with coleslaw, green beans, and white potatoes (Half order \$15)

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Classics & Combos

Served with a side of hash browns and your choice of toast

TWO EGGS \$6.49

Two eggs any style

STEAK AND EGGS \$15.49

Two eggs any style, served with a grilled Manhattan cut steak

COUNTRY-FRIED STEAK \$12.49

Two eggs any style, country-fried steak, and grandma's tomato gravy

TWO EGGS AND MEAT \$8.49

Two eggs any style, with your choice of bacon, sausage links, or ham

FRITTATA \$12.49

Made with mushroom, spinach & cheddar cheese and hash browns

CORNED BEEF HASH \$14.49

Served with two eggs any style

QUICHE OF THE DAY \$12.79

Made Homemade Everyday

Country Skillets

THE COWGIRL \$12.49

Hash browns, bacon, ham, and cheddar cheese with tomato gravy and two eggs any style

COUNTRY SIDE \$10.49

Hash brown, cheddar cheese, sausage gravy and two eggs any style

VEGETARIAN \$8.49

Hash browns, spinach, mushrooms, diced tomato, red onion, cheddar cheese, and two eggs any style

THE COWBOY \$14.49

Hash browns, onion, Gorgonzola, Steak with sausage gravy and two eggs any style

BRISKET SKILLET \$13.49

Smoked brisket, golden hash browns, sautéed tomatoes, onion, and mushrooms topped with cheddar and BBQ, and two eggs any style

THE LITTLE BUCKAROO \$4.00

Hash browns and cheddar cheese with two eggs any style

House Omelets

THE TEXAN \$13.99

Green and red pepper, cheddar cheese, red and green onion, diced tomato with juicy steak and hash browns.

GOAT MANS \$13.99

Creamed goat cheese, avocado and spinach and hash browns. Add sausage or bacon \$2.00

OMELET YOUR WAY \$7.49

Cheddar, mushrooms, tomato, onion, peppers, spinach, ham, sausage, and bacon add \$0.50 per item. Hash browns included.

The Fluffy Side

BELGIAN WAFFLE \$6.49

Our homemade Belgian Waffle served with maple syrup

PORK WAFFLES \$12.49

Slow roasted pork over Waffles

CHEDDAR POTATO PANCAKES \$9.49

Potato pancakes served with bacon and two eggs any style

FRIED CHICKEN & WAFFLE \$10.00

Fried chicken on top of a waffle with habanero and mango glaze

CRÈME BRÛLÉE FRENCH TOAST \$10.79

French toast stuffed with creme brulee topped creme anglaise

BISCUITS & GRAVY \$6.49

With sausage gravy (half orders \$4.49)

Down on the Bayou

CAJUN BREAKFAST \$15.99

Two eggs any style with crispy fried crab cake and Cajun gravy over cheesy grits

BREAKFAST GUMBO \$15.49

Cajun shrimp, crawfish, Andouille sausage with rice and scrambled eggs topped with Cajun sauce

CAJUN BISCUITS & GRAVY \$11.49

Dark gravy with sweet sausage and Cajun spiced shrimp on top of buttery biscuits

RED BEANS & PORK BELLY \$11.49

Hash browns, fried pork belly, chorizo, and red beans with two eggs any style

THE BIG EASY \$11.49

Hash browns, Andouille sausage, diced green and red pepper, onion tomato, cheddar, Cajun spice, two eggs any style

PORKY PIG BENNY \$14.49

Shredded southern pork on a seared polenta with poached eggs and pico de gallo

Breakfast Sides

HASH BROWNS \$2.79

FRUIT & YOGURT BOWL \$6.95

CHEESY SHRIMP GRITS \$10.49

HAM, BACON OR SAUSAGE \$2.79

CHEESY GRITS \$4.49

STACK OF FLAP JACKS \$4.49

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