

» live to eat clean

Charcuterie

artisanal cheeses, prosciutto, candied pecans & local honey

(small, medium or large board)

SHAREABLES

- fire-grilled wings*
- pastrami eggrolls*
- grilled artichoke*
- spinach & lump crab dip
- fried pickle spears
- hummus board
- fig & olive crostini
- mushroom thyme crostini

FLATBREADS

- tomato & basil
fontina cheese
- bacon & chicken
cheddar / ranch
- brisket & bleu
balsamic glaze
- pear & fig
bleu cheese / honey

PREMIUM SIDES

- brussel sprouts with ancho
- broccolini
- carrots with ancho
- grilled avocado
- mac & cheese
- salad
- tomato basil soup

KIDS OF ANY AGE

- scratch chicken tenders
- cheeseburger
- mac & cheese
- cheese flatbread

DESSERTS

- s'more beignet
- s'more oreo
- kettle cookie & ice cream
- chef's feature*
- ADD: ice cream

NETWORK: ForkYeah
PASSWORD: livetoeatclean

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. All rights reserved. Copyright © 2023 Fork & Fire

SUSHI-ISH

- ahi tartare & crispy wontons
- seared salom belly in soy truffle
- furikake ahi seared medium-rare
- poke bowl
- tempura salmon roll

SALADS

- ahi & mango avocado / mango / carrots / cucumbers / mixed greens / Asian vinaigrette dressing
- cashew & greens figs / Fuji apples / manchego / cranberries / chicken / champagne vinaigrette dressing
- pear & pecan bleu cheese / field greens / balsamic vinaigrette dressing
- chef cobb avocado / tomatoes / garbanzo beans / broccolini / cheddar / iceberg / chicken / jalapeño ranch dressing
- classic wedge bacon / bleu cheese / shallots / smokey bleu cheese dressing
- harvest greek kalamata olives / tomatoes / cucumbers / feta / field greens / chicken / Greek vinaigrette dressing
- grilled broccolini caesar creamy caesar dressing

ADD: grilled chicken | blackened salmon | grilled shrimp | fried chicken | flatbread

HANDHELDS

- Served with classic fries
- 8145 pastrami* Gruyère / kraut / marble rye / Thousand Island dressing
- ahi-crusted burger avocado / citrus slaw / wasabi aioli
- chef burger bleu cheese / arugula / grilled onions / secret sauce
- american burger lettuce / tomato / onion / cheddar
- west coast chicken burger arugula / cheddar / barbecue sauce
- dirty nashville fried chicken sandwich smokey pickles / ancho slaw
- blackened salmon sandwich tomato / citrus slaw / truffle aioli

ADD: bacon | mushroom thyme SUBSTITUTE: truffle aioli fries

TACOS / BOWLS

- Tacos served 2 per order with rice or beans
- 8-hour pulled brisket with pickled onions & cilantro
- seared citrus ahi with citrus slaw, cilantro & jalapeños
- panko-fried shrimp with avocado, cilantro & jalapeños
- blackened salmon with avocado, beans, cilantro & jalapeños
- veggie with broccoli, beans, onions & mushrooms
- à la carte taco (no side)

WOOD-FIRED GRILL

- Served with choice of broccoli mashed, green beans or classic fries
- texas-raised akaushi-wagyu filet (6 or 8 oz.)
- faroe island salmon
- hanger steak (recommended medium-rare)
- iron-seared citrus shrimp
- grilled citrus chicken
- ahi steak (recommended medium-rare)
- veggie plate
- ADD: shrimp & mushroom thyme | mushroom thyme

