



Fork & Cork Menu

Effective March 1, 2022



APPETIZERS

Tempura Fried Cauliflower tossed in your choice of buffalo sauce, garlic parm or sweet chili sauce **\$10**

Crispy Brussel Sprouts in honey sriracha sauce with feta cheese **\$8**

Italian Beef Egg Rolls (3) served with au jus gravy dipping sauce **\$14**

Chili-Lime Shrimp Skewers marinated and grilled, served with sautéed kale and lime crema **\$13**

Wagyu Meatballs in mild Indian curry sauce and served with grilled flatbread **\$14**

Crab Gratin with crab salad, crostini, green onion, and melted cheddar cheese **\$10**

Asparagus smoked and oven roasted with balsamic glaze and parmesan cheese crisp **\$10**

Bang Bang Shrimp with crispy fried shrimp tossed in a sweet-chili aioli **\$14**

Coq au Vin Chicken Wings (8), marinated in red wine and herbs and braised **\$12**

Crab Cake with shaved cucumber and Remoulade sauce **\$12**

Sicilian Cheesy Bread with olive oil, mozzarella, garlic, and parmesan cheese, served with garlic and herb infused olive oil **\$10**

COMFORTING SALADS

Salad Dressings - Ranch, Blue Cheese, French, Thousand Island, Caesar, Lemon Vinaigrette

Artichoke Salad with cucumber, tomato confit, shaved red onions, spinach, arugula, feta cheese and lemon vinaigrette **\$13**

Power Salad with avocado, kale, quinoa, tomato confit, pickled onions, balsamic glaze, and olive oil **\$13**

Kale Caesar Salad with parmesan and croutons **\$10**

Garden salad with chopped romaine, tomatoes, cucumber, carrots and choice of dressing **\$10**
Add shrimp skewer +\$7, salmon +\$10, steak +\$13, chicken +\$5, or crab cake +\$8

SMALL PLATE ENTREES

SALMON

Seared 6oz Salmon with wilted spinach, fried capers, lemon, garlic, onion and a pureed red bell pepper sauce **\$17**

Grilled 6oz Salmon Filet with grilled broccolini, herb mushrooms, and pineapple glaze **\$17**

STEAKS

Seared 6oz Baseball Cut Steak with sautéed mushrooms, and pearl onions in herb brown butter, served with green peppercorn brandy cream sauce **\$19**

Grilled 6oz Baseball Cut Steak with smoked and grilled asparagus, served with horseradish butter **\$19**

CHICKEN

Chicken Barrington - 8oz pounded and seared chicken breast topped with salad of arugula, apple, tomato confit, pickled onion and lemon vinaigrette **\$17**

Grilled Chicken Breast with sautéed kale, sundried tomato cream sauce, gnocchi and mushrooms **\$17**

VEGETARIAN

Spaghetti Squash Pomodoro with mozzarella and parmesan **\$13**

Roasted Cauliflower with olive oil and curry powder over quinoa and arugula **\$12**

Beyond Burger with lettuce, tomato, onion, served on a brioche bun **\$13**

SOUPS, SIDES & DESSERTS

SOUPS

Onion & Ale Soup - hint of Guinness Stout with baked Provolone, Romano and crostini **\$7**

Soup of the Day **\$6**

DESSERTS

Apple Bomb with vanilla ice cream **\$8**

Sweet Streets Cheesecake **\$8**

Ask server for the flavor of the week

SIDES

Roasted Red Potatoes **\$8**

Asparagus **\$8**

Truffle Fries **\$7**

Small Garden Salad **\$6**

Sautéed Vegetables **\$7**

Herb Butter Mushrooms **\$7**

CHILDRENS MENU

Ages 12 and under. Includes choice of pub fries, tater tots, carrot sticks or apple sauce

Chicken Fingers **\$7.5**

Mac & Cheese **\$7.5**

Grilled Cheese Sandwich **\$7.5**

Cheeseburger **\$7.5**

We offer Coca Cola products and a wide variety of beverages. Please ask your server or bartender for more info.



The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone. Thorough cooking of such animal foods reduces the risk of illness.

Many items on this menu are gluten-free, but please have your server check with our kitchen for options.

Additional charges may apply for extra condiments, dressings and special food modifications.

18% gratuity added to all parties of six or more. Ask about out renting this space for private events!