



NORTH FORK

TAVERN

Things That Grow

Chopped Cobb	15
Romaine with chicken, bacon, egg, avocado, tomato, and blue cheese.	
New York City Starter Salad	14
Fresh mixed greens with goat cheese, seasonal berries, and candied walnuts, drizzled with house vinaigrette.	
Add Roasted Chicken +\$3 or Salmon +\$8	

The Main Things

Ribeye	48
14 oz. ribeye seasoned with our signature rub and grilled to perfection. Served with your choice of potato and vegetable.	
Bone-in Pork Chop	29
Bone-in pork chop glazed with sweet apple cider. Served with your choice of potato and vegetable.	
Teriyaki Salmon	31
Seared Skuna Bay salmon with teriyaki sauce. Served with choice of potato and vegetable.	
Brisket Dinner	28
Smoked brisket served with house mashed potatoes and green beans. No Substitutions please.	

Side Things

Fries	5
House Mashed Potatoes	8
Sweet Potato Mash	8
Goat Cheese Polenta	8
Mexican Shaved Corn	8
Sauteed Snap Peas	8
Broccolini	8

Things to Start

Table Bread	13
Fresh-baked daily, served warm with sun-dried tomato Parmesan dipping oil.	
Crab Cakes	17
Three golden crab cakes, made with fresh lump crab, lemon zest and herbs with spicy aioli and fresh microgreens.	
Chips & Queso	10
Crispy tortilla chips with creamy, seasoned white queso.	
Smoked Salmon Dip	16
A creamy blend of Skuna smoked salmon, cream cheese, sour cream, herbs, and fresh lemon, served with crisp toast points.	
Wings	14
11b Wings – Choice of Buffalo, KC BBQ, or Gochujang, served with carrots and celery and ranch or bleu cheese.	
Shrimp & Artichoke Dip	18
Warm, cheesy dip with shrimp, artichokes, spinach, chilies, and garlic, served with golden fried pita.	
Brisket Nachos	16
Crispy chips topped with smoked brisket, parmesan & Monterey cheese, tomatillo salsa, mojo, and avocado crème.	

Things in a Bowl

Chicken Gorgonzola Pasta	23
Roasted chicken breast over penne pasta in creamy gorgonzola sauce. Served with garlic toast.	
Creamy Orecchiette & Andouille	25
Orecchiette pasta with andouille, creamy Parmesan sauce, and crispy panko.	
White Wine, Mushroom & Leek Pasta	22
Bowtie pasta tossed with mushrooms, leeks, and white wine sauce. Add Roasted Chicken +\$3 or Salmon +\$8	
Korean Beef Bowl	24
Tender beef glazed in Korean Chili BBQ sauce, ginger, coconut milk served over rice with Vietnamese pickled vegetables and an egg.	
Teriyaki Salmon Bowl	20
Grilled teriyaki salmon over rice with red cabbage, radish, edamame, scallions, sesame seeds, and yum yum sauce.	
Soup Du Jour	4/8
Ask your server for today's homemade soup selection.	

Handheld Things

Gluten-free buns available +\$2

Ultimate Burger20

Signature beef blend burger with Gruyère, crispy onions, and chipotle mayo. Served with fries.

- Add Bacon +\$3
- Add egg +\$2

Angie’s Burger21

8 oz Akaushi Wagyu burger with gorgonzola sauce on a toasted brioche bun. Served with fries.

- Add Bacon +\$3
- Add egg +\$2

Turkish Meatball Sub19

Turkish lamb/beef meatballs on a toasted sub with a savory red sauce, harissa and melted mozzarella. Served with fries.

Chicken Cutlet Sandwich19

Crispy chicken cutlet on a brioche bun with lime slaw and chipotle mayo. Served with fries.

Fish Tacos16

Crispy cod tacos with slaw, cilantro, and spicy aioli.

*Corn Tortillas and grilled fish available

Adult Grilled Cheese16

Grilled cheese with provolone, cheddar, Havarti, caramelized onions, tomatoes, and arugula. Served with fries.

- Add Bacon +\$3

Club Sandwich18

Not your father’s club, stacked with house roasted turkey, bacon, sundried tomato jam, and chipotle mayo on toasted focaccia bread. Served with fries.

Cemita18

Pueblo-style sandwich with Mexican pulled pork, chipotle peppers, adobe sauce, avocado, cilantro, and mozzarella on a sesame bun. Served with fries.

Chicken Strip Basket17

Five crispy chicken strips served with fries and choice of dipping sauce.

Flatbread Things

Gluten-free crust available +\$3

Italian16

Red sauce, pepperoni, sausage, chorizo, mozzarella, and parmesan.

Onion & Mushroom15

White sauce, caramelized onions, mushrooms, and goat cheese.

Chicken Garlic & Pesto17

Basil pesto sauce, mozzarella, Parmesan, herb-roasted chicken, cherry tomatoes, and roasted garlic.

Things to End

Creme Brulee8

Silky vanilla bean custard with a caramelized sugar crust, served chilled.

Cake by the Slice10

Scratch-made and baked fresh in-house. Ask your server about today’s featured flavor!

Chocolate Mousse7

Light, creamy dark chocolate mousse topped with fresh whipped cream and chocolate shavings.

Dessert Flight18

Cake slice with coffee liqueur & almond ice cream, chocolate mousse, and a 3 oz pour of Ruby Red Port Wine.

Ice Cream

Coffee Liqueur & Almond Vanilla9

House-made almond vanilla ice cream with rich coffee liqueur for a creamy, indulgent treat.

Rotating Flavors9

Creamy, house-churned ice cream featuring a variety of seasonal and creative flavors. Ask your server for today’s selection.