



# NORTH FORK TAVERN

## Things That Grow

<b>Chopped Cobb</b>	<b>15</b>
Romaine with grilled chicken, crisp bacon, hard-boiled egg, avocado, tomato, and blue cheese, tossed in red wine vinaigrette. Substitute Salmon +\$3	

## The Main Things

<b>Ribeye</b>	<b>48</b>
14 oz. ribeye seasoned with our signature rub and grilled to perfection. Served with your choice of potato and vegetable.	
<b>Bone-in Pork Chop</b>	<b>29</b>
Bone-in pork chop glazed with sweet apple cider. Served with your choice of potato and vegetable.	
<b>Teriyaki Salmon</b>	<b>31</b>
Seared Skuna Bay salmon with teriyaki sauce. Served with choice of potato and vegetable.	
<b>Porterhouse Steak</b>	<b>75</b>
A 1-inch thick, premium Hereford Porterhouse—rich, tender, and perfectly marbled. Limited availability with only a few prepared each night. Big enough to share as a meal for two. Served with your choice of potato and vegetable.	
<b>Brisket Dinner</b>	<b>28</b>
Smoked brisket served with house mashed potatoes and green beans. No Substitutions, please.	

## Side Things

<b>Fries</b>	<b>5</b>
<b>House Mashed Potatoes</b>	<b>8</b>
<b>Sweet Potato Mash</b>	<b>8</b>
<b>Sautéed Snap Peas</b>	<b>8</b>
<b>Broccolini</b>	<b>8</b>
<b>Side Salad</b>	<b>7</b>

## Things to Start

<b>Table Bread</b>	<b>13</b>
Fresh-baked daily, served warm with sun-dried tomato Parmesan dipping oil.	
<b>Crab Cakes</b>	<b>17</b>
Three golden crab cakes, made with fresh lump crab, lemon zest and herbs with spicy aioli and fresh microgreens.	
<b>Chips &amp; Queso</b>	<b>10</b>
Crispy tortilla chips with creamy, seasoned white queso.	
<b>Smoked Salmon Dip</b>	<b>16</b>
A creamy blend of Skuna smoked salmon, cream cheese, sour cream, herbs, and fresh lemon, served with crisp toast points.	
<b>Wings</b>	<b>14</b>
1lb Wings – Choice of Buffalo, KC BBQ, or Gochujang, served with carrots and celery and ranch or bleu cheese.	
<b>Shrimp &amp; Artichoke Dip</b>	<b>18</b>
Warm, cheesy dip with shrimp, artichokes, spinach, chilies, and garlic, served with golden fried pita.	
<b>The Final Quesadilla</b>	<b>18</b>
Two crisp 12-inch tortillas filled with seasoned chicken, black beans, tomato, corn salsa, Monterey Jack, onion, and fresh cilantro. Served with tequila-lime sour cream.	
<b>Things in a Bowl</b>	
<b>Chicken Gorgonzola Pasta</b>	<b>23</b>
Roasted chicken breast over penne pasta in creamy gorgonzola sauce. Served with garlic toast.	
<b>Creamy Orecchiette &amp; Andouille</b>	<b>25</b>
Orecchiette pasta with andouille, creamy Parmesan sauce, and crispy panko.	
<b>Korean Beef Bowl</b>	<b>24</b>
Tender beef glazed in Korean Chili BBQ sauce, ginger, coconut milk served over rice with Vietnamese pickled vegetables and an egg.	
<b>Teriyaki Salmon Bowl</b>	<b>20</b>
Grilled teriyaki salmon over rice with red cabbage, radish, edamame, scallions, sesame seeds, and yum yum sauce.	
<b>Soup Du Jour</b>	<b>4/8</b>
Ask your server for today's homemade soup selection.	

Split plate charge- \$5.00  
Reservations encouraged.  
20% gratuity automatically added to groups of 8 or more guests  
\*\*ORDERING UNDERCOOKED OR RAW FOOD CAN  
CAUSE FOODBORNE ILLNESSES\*\*

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## Handheld Things

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Gluten-free buns available +\$2

### Ultimate Burger 20

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

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

### Angie's Burger 21

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

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

### Chicken Cutlet Sandwich 19

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

### Fish Tacos 16

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

\*Corn Tortillas and grilled fish available

### The Reuben 20

Corned beef piled on marbled rye with tangy sauerkraut, melted provolone, and creamy Thousand Island dressing. Served with fries.

### Club Sandwich 18

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

### Cemita 18

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

### Chicken Strip Basket 17

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

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## From the Oven Things

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Gluten-free crust available +\$3

### Italian Flatbread 16

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

### Chicken Garlic & Pesto Flatbread 17

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

### Korean Pizza 19

12" Wood-fired crust, gochujang-tomato red sauce, kimchi, petite shrimp, mozzarella, parmesan, green and red onion. Finished with kimchi mayo, cilantro & chili flake.

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## Things to End

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### Creme Brulee 8

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

### Cake by the Slice 10

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

### Chocolate Mousse 7

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

### Dessert Flight 18

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

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## Ice Cream

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### Coffee Liqueur & Almond Vanilla 9

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

### Rotating Flavors 9

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



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