NORTH FORK TAVERN

Starters

Chips & Queso — $12
Fresh fried corn tortilla chips with our signature queso and fire-roasted salsa.

Wings — $16
1 lb bone-in smoked wings. Choice of applewood smoked dry rub, BBQ, Buffalo 🔥 or Sweet Heat 🔥🔥🔥; served with celery and ranch or bleu cheese.

Shrimp Tempura — $15
Seven tempura-battered shrimp on a bed of sweet chili slaw with spicy house yum yum sauce for dipping.

Steak Tips — $20
Angus beef seared with mushrooms & onions on a bed of Yukon Gold mash with toasted crostini, bleu cheese crumbles and chives.

Savanna Crab Cakes — $18
Jumbo crab with roasted peppers & onions, seasoned to perfection and pan seared, with fresh remoulade and green onions.

Handhelds

Served with fries · Substitute side salad +$2 · Gluten-free bun +$4

The Tavern Burger — $18
½ lb Angie's Acres Wagyu patty on toasted brioche with American, Pepper Jack, Swiss or cheddar, romaine, tomato and dill pickles.
Add mushrooms +$1 · Add egg or bacon +$2

French Dip — $18
House-smoked prime rib on a toasted French hoagie with hot au jus for dipping.
Make it Philly style with roasted peppers, onions & Pepper Jack +$4

North Fork Club — $18
House-smoked turkey, peppered bacon, romaine, tomato and cheddar on cranberry wild rice bread with cranberry aioli.

The Chicken Sando' — $18
Grilled or crispy chicken on toasted brioche with romaine, tomato, pickles and garlic aioli.
Get it Buffalo style!

Chicken Tender Basket — $16
Fried chicken tenders with fries and your choice of dipping sauce.

Tavern Brunch

Available Saturdays & Sundays · 9am–2pm

North Fork Benedict — $20
Poached farm-fresh eggs on a toasted English muffin with house-smoked prime rib and fresh hollandaise, served with breakfast potatoes.
Swap in a Savanna crab cake & spicy hollandaise +$12

Tavern Breakfast Bowl — $13
Two eggs your way piled high on breakfast potatoes & bacon topped with melted cheese and green onions. Served with buttery brioche toast.
Smother in sausage gravy +$3

Southern Biscuits & Gravy — $14
Fresh-baked honey butter biscuits smothered in sausage gravy, served with breakfast potatoes.
Add 2 eggs your way +$3

Strawberry Stuffed French Toast — $16
Thick-sliced brioche battered and grilled around a sweet strawberry cream cheese filling, dusted with powdered sugar, with local maple syrup and house-made candied pecans.

Breakfast Flatbread — $16
Sausage gravy base smothered with scrambled eggs and bacon, covered in Colby Jack cheese.

Flatbreads

Gluten-free crust available +$5

Buffalo Chicken — $17
Ranch sauce, grilled chicken, bacon, red onions and melted Colby Jack cheese, finished with spicy buffalo sauce.

Pitt Master — $17
Our signature house-smoked pulled pork, BBQ sauce, red onions and Colby Jack cheese, garnished with green onions and finished with hot honey.

Margherita — $18
Fresh mozzarella, tomatoes and basil with a rich balsamic glaze.

Reservations encouraged.
20% gratuity automatically added to groups of 8 or more guests.
Ordering undercooked or raw food can cause foodborne illnesses.

Entrees

Available after 4pm

Served with a side house or Caesar salad

Grilled Atlantic Salmon — $32
Served on a bed of our local wild rice pilaf with grilled asparagus, topped with a rich lemon thyme beurre blanc.

6 oz. Farm Fresh Filet — $49
Tenderloin filet, cut in house and grilled, over oven-roasted fingerling potatoes and garlic butter haricots verts.
Make it Oscar with a seared Savanna crab cake & béarnaise +$12

14 oz. Angus Ribeye — $56
Angus ribeye fresh from the farm, cut in house, served with Yukon Gold mashed potatoes and grilled asparagus, finished with garlic rosemary compound butter and Himalayan sea salt.

Soup & Salad

Tavern Chili — $6 / $9
Topped with shredded cheese and diced onions. Served with cornbread.

Soup of the Day — $5 / $8
Ask your server for today's homemade soup.

Side Salad — $6

Up North Salad — $14
Fresh mixed greens, cherry tomatoes, red onions and Colby Jack cheese with house-made cornbread croutons and your choice of dressing.

Caesar Salad — $14
Crisp romaine tossed in classic Caesar dressing with seasoned croutons and Parmesan.

Add to any salad: grilled chicken +$5 · salmon, steak or shrimp +$7

Dessert

Chocolate Layer Cake — $15
À la mode +$3

Carrot Cake — $11

Pastas

Add grilled chicken +$5 · Add salmon or shrimp +$7

Smoked Mac 'N Cheese — $17
Cavatappi pasta in a smoked Gouda cheese sauce, served with crostini.
Add pulled pork & crispy onions +$4

Fettuccine Alfredo — $18
Fettuccine in rich house-made Alfredo sauce, served with crostini.

Kids Menu

Served with fries or veggies

Kids Cheeseburger — $10
¼ lb Angie's Acres smash burger on a brioche bun with American cheese.

Chicken Tenders — $9
Crispy chicken tenders with your choice of sauce.

Mac 'N Cheese — $9
Cavatappi pasta in rich cheese sauce.

P.B.B. & J — $8
Lightly toasted brioche with creamy peanut butter, grape jam and bacon.

Sides

Fries	$6
Yukon Gold Mashed Potatoes	$6
Butter & Garlic Green Beans	$6
Oven-Roasted Fingerling Potatoes	$6
Smoked Mac 'N Cheese	$7
Grilled Asparagus	$7
Local Wild Rice Pilaf	$7

NORTH FORK
TAVERN

218.426.4444 opt 4