

FIRST PLATES

Squash Soup sumac crema, coconut milk	10
Beet and Burrata Salad pickled beets, vin cotto, pine nuts, local greens	12
Tomato Salad heirloom tomato, smoked apples, goat cheese, miso vinaigrette, farro	12
Cheese Plate local cheese selection, seasonal jam, house mustard	12
Shrimp and Scallop Ceviche olive soil, pepper creme fraiche, candied lemon, jalapeno	13
Beef Tartare horseradish creme, pickled shallot, quail yolk, fried capers	12
Johnny Cakes spaghetti squash, sunny egg, wilted greens, bourbon syrup add duck confit \$2	14
Shrimp & Grits truffled grits, prosciutto, worcestershire, lemon	13
Curry Spiced Hummus fried haloumi, mint, crostini, radish, lemon	10
Pork Belly rhubarb mostarda, lemon yogurt, pistachio chimichurri	12

SECOND PLATES

Seared Scallops cashew & pistachio puree, charred onion, asian greens, raisin agrodolce	28
Market Fish pine nut butter crust, citrus saffron broth, sweet potato dumplings, roasted apples	28
Cider Braised Beef Cheeks black olive mash, celery root, water cress salad, shallot	27
Soy Sherry Brined Duck Breast squid ink spatzle, lentil puree, roasted parsnip, carrot glaze	30
Squash Risotto roasted squash, toasted pumpkin seed, mushrooms, pecorino romano cheese	26
Fork & Wrench Burger bacon, smoked gouda, sabayon, pickled shallot, side salad	20

EXECUTIVE CHEF: COREY LAUB / SOUS CHEF: DONTAY BROWN

Before placing your order, please inform your server of any food allergies you have.

Consuming raw or undercooked meat, fish, poultry, or eggs may place you at a higher risk of getting a food borne illness.

HAPPY ENDINGS

Almond Semifreddo	9
chocolate ganache, tart shell, raspberry compote	
Pumpkin Spice Budino	9
yogurt espuma, candied pumkin seed	
Buttercake	10
apple butter, cider sorbet, apple compote, hazelnut crumble	

Dessert Wines & Port

Dow's Fine Ruby NV	6
Moscato d'Asti Sori Gramella	8
Sauternes, Petit Guiraud	9
Dow's 10 Year Tawny	12

Rums & Mezcal

Blackwell Jamaican	6
Wiggle Landlocked	7
Barbancourt Reserve Rum	7
Illegal Anejo Mezcal	17

Cordials

Dorda Chocolate	6
Lazzaroni Sambuca	6
Lazzaroni Amaretto	6
Lazzaroni Limoncello	6
Finnocietto	7
Antica Black Sambuca	8

Brandies & Cognac

Clos des Ducs Armagnac	7
Daron Calvados	8.5
Kelt VSOP	16

Amaros & Digestivos

Cynar	6
Lucano Amaro	7
Fernet	7
Vecchio Amaro del Campo	7
Yellow Chartreuse	8.5
Green Chartreuse	8.5

Scotches

Monkey Shoulder	7
High West Campfire	8
Wasmund's	9
Balvenie	9
Sheep Dip	12
Glenfiddich 12 year	12
Oban	14
Talisker	16
Lagavulin	16

2322 BOSTON ST, BALTIMORE, MD 21224 / 443.759.9360 / www.theforkandwrench.com

We source locally from Lancaster Farms, Chesapeake Farm to Table, and Liberty Farms to provide you with the best quality ingredients available.