

FIRST PLATES

Cucumber Tequila Gazpacho toasted almonds	10
Beet and Burrata Salad pickled beets, vin cotto, pine nuts, local greens	12
Tomato Salad heirloom tomato, smoked peaches, 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 ramps, quail yolk, fried capers	12
Potato Gnocchi roasted mushrooms, parmesan broth, salsa verde, bread crumb	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
Seared Rockfish brown butter cauliflower, carrot puree, kale, toasted shallot	28
Pan Seared Hangar Steak pomme puree, sweet corn, carrots, turnips, port wine glaze	27
Airline Chicken Breast blistered shishito peppers, seasonal beans, pickled eggplant, chicken jus	23
Corn Risotto corn puree, scallions, roasted tomato, queso fresco, chili oil	25
Fork & Wrench Burger bacon, smoked gouda, sabayon, pickled shallot, side salad	20

EXECUTIVE CHEF: COREY LAUB / SOUS CHEF: CHRIS NEWCOMER

*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

Popcorn Panna Cotta

lime puree, mescal dulce caramel, malted sorghum crumble

9

Blonde Budino

chocolate pop rocks, matcha sugar, ginger whip cream

9

Peach Buttercake

whipped Marscapone, sangria sorbet, lemon honey, hazelnut crumble

10

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.