

FIRST PLATES

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

SECOND PLATES

Seared Scallops	28
cauliflower puree, cauliflower panko, warm kohlrabi slaw, raisin agrodolce, burre rouge	
Market Fish	28
pine nut butter crust, citrus saffron broth, sweet potato dumplings, roasted apples	
Cider Braised Short Ribs	28
black olive mash, celery root, water cress salad, shallot	
Soy Sherry Brined Duck Breast	30
squid ink spatzle, lentil puree, roasted parsnip, carrot glaze	
Squash Risotto	26
roasted squash, toasted pumpkin seed, mushrooms, pecorino romano cheese	
Fork & Wrench Burger	20
bacon, smoked gouda, sabayon, pickled shallot, side salad	

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	7
House Turkish Coffee Liquor	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	8
Yellow Chartreuse	9
Green Chartreuse	9

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 Zahradka Farms, Chesapeake Farm to Table, and Liberty Delight Farm to provide you with the best quality ingredients available.