

**FIRST PLATES**

<b>Squash Soup</b>	10
sumac crema, coconut milk	
<b>Beet and Burrata Salad</b>	12
pickled beets, vin cotto, pine nuts, local greens	
<b>Clementine Salad</b>	12
clementine segments, smoked apples, goat cheese, miso vinaigrette, farro	
<b>Cheese Plate</b>	12
artisan cheese selection, seasonal jam, house mustard	
<b>Masa Porcini Fried Oysters</b>	13
chipotle red pepper coulis, pickled celery & fennel, candied lemon	
<b>Beef Tartare</b>	12
horseradish creme, pickled shallot, quail yolk, fried capers	
<b>Johnny Cakes</b>	14
spaghetti squash, sunny egg, wilted greens, bourbon syrup add duck confit \$2	
<b>Shrimp &amp; Grits</b>	13
truffled grits, prosciutto, worcestershire, lemon	
<b>Curry Spiced Hummus</b>	10
fried haloumi, mint, crostini, radish, lemon	
<b>Pork Belly</b>	12
tomatillo mostarda, lemon yogurt, pistachio chimichurri	

**SECOND PLATES**

<b>Seared Scallops</b>	29
bacon braised black eyed peas, cauliflower puree, crispy sage	
<b>Market Fish</b>	28
pine nut butter crust, citrus saffron broth, sweet potato dumplings, roasted apples	
<b>Cider Braised Short Ribs</b>	28
black olive mash, celery root, water cress salad, shallot	
<b>Grilled Pork Loin</b>	28
bourbon apple butter, blue cheese croquette, truffled grits, carrot jus	
<b>Squash Risotto</b>	26
roasted squash, toasted pumpkin seed, mushrooms, pecorino romano cheese	
<b>Fork &amp; Wrench Burger</b>	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

chocolate ganache, tart shell, raspberry compote

9

### Dark Chocolate Budino

gingerbread cookie, ricotta

9

### Buttercake

apple butter, cider sorbet, apple compote, hazelnut crumble

10

### 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

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](http://www.theforkandwrench.com) / love our kitchen? 8

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