



Beer			
Name	From	ABV	
Bitburger	Germany	4.8	3.75
Bud Light	Missouri	4.2	3.25
Bud Light Lime	Missouri	4.2	3.25
Coor's Light	Colorado	4.2	3.25
Corona Extra	Mexico	4.6	3.75
Guinness	Ireland	5.0	5.00
Lakefront IPA	Wisconsin	6.9	3.75
Miller	Wisconsin	5.0	3.25
Miller Lite	Wisconsin	4.5	3.25
MGD	Wisconsin	5.0	3.25
MGDL 64	Wisconsin	3.0	3.25
New Grist (gluten-free)	Wisconsin	5.0	3.75
NA - Clausthaler Premium	Germany	.45	3.50
Spotted Cow	Wisconsin	4.8	3.75

Draft Beer

Changing Handles of Wisconsin

- Ask Your Server -

Lakefront Brewery	3.75
New Glarus Brewery	3.75
Sprecher Brewing	3.75

Name	From	ABV	
Blue Moon	Colorado	5.4	3.75
Miller Lite	Wisconsin	4.5	3.50
Hacker-Pschorr	Germany	5.5	5.50
Spaten Optimator	Germany	7.2	5.50
Stella Artois	Belgium	5.2	5.00
Fat Tire	Colorado	5.3	5.00

Can Beer

Name	From	ABV	
Pabst	Wisconsin	5.0	3.00
Schlitz	Wisconsin	4.6	3.00

Adult Shakes/Malts 7.00

Butterfinger Godiva white chocolate, butterscotch, butterfinger candy bar.

Monkey Tail maker's mark, chocolate, banana and peanut butter.

Dreamsicle amaretto, triple sec and orange juice.

Almond Joy dark crème de cocoa, malibu coconut rum, chocolate, caramel and roasted coconut.

Wine List

FYI on Tuesday there is no corkage fee,
but I might have to try some

White Wines

By The Glass	From		
Riesling JJ Muller	Germany	6.50	20.00
Sauvignon Blanc St. Surpery	California	7.00	21.00
Pinot Grigio Copperidge	California	7.00	21.00
Chardonnay Greystone	California	6.50	20.00
Chardonnay A to Z (unoaked)	California	7.25	21.75
Chardonnay Cartlidge & Browne	California	7.00	21.00
Chardonnay Morning Fog	California	7.00	21.00
Chardonnay Copperidge	California	6.25	
White Zinfandel Copperidge	California	6.25	

Red Wines

By The Glass	From		
Malbec Clayhouse	California	7.25	21.75
Pinot Noir Leese-Fitch	California	7.00	21.00
Shiraz Milton Park	Australia	6.50	20.00
Zinfandel Campus Oaks	California	6.50	20.00
Merlot Copperidge	California	6.25	
Cabernet Clayhouse	California	7.25	21.75
Cabernet Sauvignon Sawbuck	California	7.00	21.00
Cabernet Sauvignon Copperidge	California	6.25	
Lambrusco Ca de Medici	Italy	6.25	
Petite Sirah Late Harvest			
Dessert Clayhouse	California	7.25 (2oz. Pour)	

By The Bottle

White Wines

Clayhouse Adobe Blend	California	22.50
Pinot Grigio Corte Giara	Italy	20.00

Red Wines

Clayhouse Adobe Blend	California	22.50
Pinot Noir Row Eleven	California	23.00

the village hang out, where neighbors meet new friends.



our goal is to make your **experience** special,
so the next time you visit, you will want to bring a **friend**.
we know you have other choices,
so we are **glad** you chose to join us.

Flatbreads

On A Date

sliced Asian pears, melted gorgonzola,
and sugar-baked walnuts, all baked
over a date and cream cheese puree
with a flatbread crust.
balsamic glaze gives this pizza
its finishing touch. 9.95

Spinach & Artichoke Chicken

roasted tomato sauce and our spinach
and artichoke blend top this flatbread,
along with grilled chicken, red onions
and four Wisconsin cheeses. 9.95
try adding caesar dressed romaine
as a topping for 2.50

Vesuvio

Va/sue/vee/o

a touch on the spicy side! fire grilled tomato
sauce, fresh mozzarella, pepperoncini rings,
and sliced olives are the base for this pizza.
after baking we top it with thinly sliced
sopressata salami and fresh basil.
not hot enough? Try some chili infused
olive oil for that extra kick! 9.95

Short Rib

pulled beef short ribs braised in New
Glarus belgian red cherry ale,
caramelized onions, swiss cheese and a
touch of sweet balsamic glaze. 9.95

Beverages

Shakes/Malts

vanilla cake, chocolate, strawberry,
vanilla, mango and banana. 5.00

Soda

with free refills coke, diet coke, sprite,
diet sprite, and mello yello. 2.00

Flavored Coke

cherry or vanilla with free refills. 2.50

Bottle Sprecher

cream, ginger ale, orange dream,
root beer 2.50

Flavored Ice Tea or Lemonade

blueberry, kiwi, mango, peach,
pomegranate and raspberry. 2.50

Homemade Lemonade 2.25

Brewed Ice Tea

with free refills. 2.25

Sweet Tea Press

brewed tea, fizzy water,
cane syrup and lime. 2.50

Fiji Bottled Water

16oz 1.50

Starters

Sassy Cow Cheese Curds

cheese curds from Columbus, WI fried crisp
in a vodka tempura batter. served with
cilantro lime dipping sauce. 8.50

Black Bean Dip

with crispy pita chips 6.95

Blue Cheese Chips

our chips, seasoned sauce, Applewood bacon,
red peppers, green onions and
gorgonzola cheese 9.95

Hand Breaded Chicken Crunch

served with sauce 7.95

Black & Bleu Tips

tips of tenderloin and rib-eye blackened in a
cast iron skillet. grilled bleu cheese stuffed
sweet peppers and green onions with
a cilantro lime dipping sauce. 10.00

Fried Pickles

vodka tempura battered with sauce 5.25

Spinach & Artichoke Dip

comes with pita chips 8.45

Mozzarella Marinara

we slice it, we bread it, and you eat it 6.95

Sauces (any two)

lime habanero, dijonnaise, cilantro lime ranch, caramelized onion dip,
basil & caper remoulade, chipotle ranch

Fork Classics

Mango Martini

absolut mango, triple sec, mango puree 7.50

Mango Margarita

our house recipe 7.00

Penny Drop

hanger one vodka, housemade ginger cordial,
lime juice, ginger beer, crystallized ginger 7.00

St. Germain 75

hendrick's gin, St. Germain elderflower liqueur,
lemon juice, cane syrup, champagne 7.50

Dark & Stormy

gosling's black seal dark rum and ginger beer 7.00

Hang Thyme

fresh thyme muddled with hanger one citron vodka,
fresh lime juice and sugar 7.00

Moscow Mule

hanger one vodka, ginger-lime syrup, soda,
and a dash of bitters 7.00

Bloody Mary

we make our own bloody mary mix with hot sauce,
seasonings, worcestershire,
horseradish and sacramento tomato juice. 7.50

Bacon Bloody Mary

Cucumber Bloody Mary

Margaritas

House 6.00

Flavored

pomegranate, coconut, royal purple, raspberry,
strawberry, strawberry amaretto,
strawberry banana 7.50

Soups

Soup of the Moment cup 3.50 bowl 4.50

Seasonal House 4.95

Baked Onion with Cheese 4.95

Greens

Famous Side House Salad spring mix, sugar-baked walnuts, and grapes tossed with our lemon mayo dressing. 3.75

Fork Chicken Salad spring mix lettuce with apple balsamic vinaigrette, strawberries, sugar-baked walnuts, red onions and mandarin oranges; topped with our double toasted chicken, or have your chicken charbroiled. 10.45

Parmesan Crusted Chicken Caesar romaine tossed with caesar dressing topped with parmesan crusted chicken breast and fresh parmesan cheese. 10.45

Vinaigrettes & Dressings

apple balsamic, lemon poppy seed, strawberry balsamic, lemon mayo, caesar, and ranch

add to any of the following -
chicken (grilled, double toasted or blackened) 2.00, tilapia 3.00, salmon 4.50, toasted goat cheese 3.75, or beef tenderloin 4.95

Large Famous House Salad 8.45

Spinach Salad fresh spinach, bacon, pepitas and sunflower seeds, grilled red peppers and bleu cheese tossed with lemon poppy seed vinaigrette. 8.45

Strawberry Gorgonzola pepita and sunflower seeds, strawberries, spring mix, and gorgonzola mixed with strawberry balsamic vinaigrette. 8.45

Toasted Goat Cheese spinach tossed with fork dressing, topped with walnuts, brandied cranberries, apples, pears, and fried goat cheese 10.45

Get a Grip

choose one of the following: spicy baked beans, fries, chippers, our pasta salad, coleslaw, roasted vegetables, or substitute either a side salad or a cup of soup for \$1.50 more, or change fries to garlic, cajun, or black and white for a \$1.00 more.

add an egg to any of the following for 1.00

Grilled Cheese & Ham & Cheese Italian style panini bread stuffed with our own pulled ham, American cheese, swiss cheese and a gruyere béchamel sauce. We top it with shredded mozzarella and provolone and bake it. 9.95

American Turkey Dip tender roast turkey, pulled (not sliced) in artisan bread topped with melted provolone, fresh spinach and a bowl of sweet sundried tomato gravy for dipping. 9.45

Pulled Ham our own seasoned and roasted ham. pulled from the bone and piled high on an artisan roll with melted swiss, dijonaise and house made sweet and spicy pickles. 8.95

Forky Porky BLT half a pound of bacon with rosemary aioli. 8.95

Grilled Portabella Mushroom Wrap tomato basil tortilla, grilled portabella mushroom, guacamole, feta, roasted red pepper hummus, black bean corn relish, and lettuce. 8.95

Chicken Bacon Ranch Wrap double toasted chicken, bacon, cheese, tomato, lettuce with ranch. 8.95

Knife & Fork Club grilled chicken, bacon, lettuce, guacamole, tomato and apricot mayonnaise. 8.95

The "Roasted One" roasted chicken, with red peppers, spinach, roasted garlic mayonnaise and fresh mozzarella. 8.95

Pretzel Chicken hand covered with pretzels and served with dijonaise sauce. 8.95

Spinach & Artichoke Chicken grilled and topped with our spinach and artichoke blend and provolone cheese. 8.95

Parmesan-Crusted Chicken pan-seared then served with sautéed onions, mushrooms, sun dried tomato pesto and melted provolone cheese. 8.95

Honey Root Beer Barbecue Pork served with coleslaw. 8.45

Grilled Reuben slow roasted and hand carved corned beef, sauerkraut, swiss, our 1000 island on caraway rye. 9.45

Grilled Rachel change corned beef to tender roasted turkey. 9.45

Steak Sandwich topped with onion strings. 10.45

Pepper Burger* cracked pepper, provolone, blue cheese sauce, Applewood bacon, onion strings. 9.45

Fork Cheeseburger* aged Wisconsin sharp white cheddar. 8.95

Rochester Burger* two kinds of Wisconsin sharp cheddar, plus swiss, jalapeños, and chipotle sauce. 9.45

J.P. Burger* herb cognac butter, sautéed mushrooms and onions, swiss and dijonaise sauce. 9.45

*the waukesha county health department requires that we include a disclaimer to inform our guests that serving under cooked products may be dangerous to your health. ...but so can driving your car, going for a walk or talking back to your wife. oh, by the way, we will cook it your way.

Home Cooking

Ribs slow roasted with our honey root beer barbecue sauce, spicy baked beans, coleslaw, baked potato and cornbread with our honey-cinnamon butter. half rack 14.45 full rack 19.95

Short Ribs New Glarus cherry ale braised short ribs finished with a rich tart cherry demi glace. served with garlic mashed potatoes. choice of soup or salad. 15.95

Build Your Own

Mac & Cheese or Gluten-Free Mac & Cheese

this is our most popular dish, if you are here for the first time, start here. choose three ingredients to create a special twist on this classic Wisconsin favorite: Applewood smoked bacon, andouille sausage, pulled ham, breast of chicken, roasted bell peppers, sweet sun dried tomatoes, broccoli florets, baby leaf spinach, white mushrooms, jalapeno peppers, served with soup or salad. 11.95

House Recipe Fried Chicken our coleslaw, homemade cornbread and garlic mashed potatoes. 9.95

Meatloaf thick sliced meatloaf stuffed with Wisconsin cheeses, garlic mashed potatoes, and topped with red sauce and onion strings, served with soup or salad. 13.95

Fish Fix

Drunk'n Cod

vodka tempura battered atlantic cod fillets, served with fries, coleslaw, rye baguette, tartar and lemon. 13.45

Salmon Tapenade

seared Norwegian salmon with a olive tapenade, arugula, roast vegetable risotto, and a choice of soup or salad. 18.45

Parmesan Piccata Crusted Tilapia

house blend shredded parmesan cheese, chopped capers, bread crumbs and butter, baked crisp on a fillet of tilapia. finished with a light glazing of lemon butter cream. served with arugula, roast vegetable risotto, and a choice of soup or salad. 14.95

Hand Cut

w/soup or salad choice of potato; baked, garlic mashed or fries and grilled asparagus

Humble Filet 6 ounce 16.45

Proud Filet 10 ounce 20.95

Rib-Eye 21.95

Steak Savories

cabernet butter reduction
herbed cognac butter
Klay's rub and glaze

Add To's

mushrooms 2.50
caramelized onions 1.50

If You Come to a "Fork in the Road" Take It ~Yogi Berra~