

BEGINNINGS

Soup of the Day

focaccia crostini 4/6

Jumbo Wings

bbq, buffalo or Thai 14

Buffalo Cauliflower

vegan blue cheese 8

Chips or Fries

garlic aioli 6

Homemade Pimento Cheese

housemade chips 9

SALADS

Top any salad: grilled chicken, fried chicken, buffalo fried chicken or Scottish salmon* 7 sesame seared ahi* 8

House

baby lettuce, romaine, carrots, cucumbers, tomatoes, ripe olives, cheddar, bacon, lemon herb vinaigrette 5/8

Romaine

romaine lettuce, Grana Padano, creamy peppercorn & anchovy dressing, garlicky croutons 9

Rocket

arugula, cranberries, gorgonzola, granny smith, pine nuts, white balsamic vinaigrette 9

Wedge

crispy iceberg wedge, applewood smoked bacon, gorgonzola, tomatoes, hard-boiled egg 9

BURGERS

Sides: Fries, Sweet Potato Fries or Chips | Side Salad or Cup of Soup +2

Bacon Cheddar Brasstown Burger*

applewood smoked bacon, aged cheddar, Brasstown beef, buttered City Bakery brioche, tomato, lettuce 14

Black & Blue Brasstown Burger*

cajun spice, gorgonzola, Brasstown beef, buttered City Bakery brioche, tomato, lettuce 14

Mushroom Swiss Brasstown Burger*

balsamic portobellos, Swiss, Brasstown beef, buttered City Bakery brioche, tomato, lettuce 14

Pimento Cheese Brasstown Burger*

pimento cheese, Brasstown beef, buttered City Bakery brioche, tomato, lettuce 14

Add bacon 1 | Add egg 1

SANDWICHES

Sides: Fries, Sweet Potato Fries or Chips | Side Salad or Cup of Soup +2

Turkey Club

Swiss, Texas toast, bacon, lettuce, tomato, Mrs. Clair's spicy apricot marmalade 9

Turkey Reuben

Swiss, sauerkraut, rye bread, 1000 island dressing 11

Tuna Melt

griddled English muffin, tomato, havarti with dill 9

Caprese Sandwich

grilled chicken, balsamic portobello or blackened ahi* with fresh mozzarella, baby spinach, roasted tomatoes, pesto aioli, focaccia 11

*May contain raw or undercooked food products. Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

ENTREES

INCLUDES YOUR CHOICE OF TWO SIDES

Scottish Salmon*

grilled, blackened or honey dijon glazed 21

Smothered Jack Chicken

pan seared topped with sautéed mushrooms, peppers, onions, pepper jack, house bbq sauce 20

Ahi Tuna*

blackened or sesame seared, served rare, roasted red pepper coulis 22

6oz Beef Tenderloin*

grilled to perfection, house steak sauce 25

Cauliflower Steak

pesto, romesco 18

Sunburst Trout

locally sourced trout, brown butter sauce 20

Chicken Pot Pie (sides not included)

slow-roasted chicken, peas, carrots, potatoes 20

Sides: Potatoes of the Day - Cheddar Jalepeño Grits
Grilled Asparagus - Roasted Carrots - Roasted Cauliflower
Sesame Honey Green Beans

KID'S

PB&J

baby carrots 5

Grilled Cheese

fries 6

Chicken Tenders

fries 7

DESSERTS

SLICE OR WHOLE

Chocolate Ganache

Layer Cake 3/39

Crème Brûlée

Cheesecake 3/39

Devonshire Carrot

Cake 3/39

Reese's Peanut Butter

Pie 3/39

LIBATIONS

LOCAL

OUR SIGNATURE COCKTAILS MADE WITH LOCAL LIQUORS & INGREDIENTS

Rock Creek Mojito

Hazel 63 Rum, house-infused mint simple syrup, lime & local mint 13

Vanderbilt Vale

Bulleit Rye Whiskey, Eda Rhyne Fernet & orange bitters 14

Bridal Veil

Chemist Gin, fresh squeezed grapefruit juice & soda 14

Hike or Bike

Eda Rhyne Fernet, Chemist Gin, lime juice, simple syrup, muddled cucumber & Fever Tree Ginger Beer Float 14

CLASSIC COCKTAILS

OUR HISTORIC COCKTAILS

Sliding Rock Sazerac

Bulleit Rye, simple syrup, absinthe, lemon twist & Peychauds 14

Cold Mountain

Hendricks Gin, St. Germain Elderflower, orange, lemon, basil & Fever Tree Ginger Beer 15

Dandy Royal

Tuaca Vanilla Brandy, Cointreau, Baileys & orange bitters 13

BEER & WINE

For a full list including spirits, ask your server or scan the QR code



HOUSE SELECTED WINE

	6 oz. Glass	9 oz. Glass	Bottle
Pinot Grigio	8	12	30
Chardonnay	8	12	30
White Zinfandel	8	12	30
Pinot Noir	8	12	30
Merlot	8	12	30
Cabernet Sauvignon	8	12	30

LOCAL DRAFT

	Pint
Highland	6
Sierra Nevada	6
Boojum	6
Foothills	6

LOCAL BOTTLES

	Bottle
Catawba White Zombie	6
Catawba Brown Bear	6
Asheville Brewing Shiva IPA	6
Sierra Nevada Seasonal	6
Sierra Nevada Pale Ale	6
Buckler NA	5
Bold Rock IPA Hard Cider	6
Bold Rock Carolina Apple Hard Cider	6
Noble Cider Tart Cherry	6
Oskar Blues Mama's Little Yella Pils	6
Highland Brewery Gaelic Ale	7

DOMESTIC & IMPORT BOTTLES

	Bottle
Budweiser	5
Bud Light	5
Coors Light	6
Michelob Ultra	5
Miller Lite	5
Stella Artois	7
Corona	6
Heineken	6
Yuengling	5



STORIED FOOD & SPIRITS

Fork Lore is a locally-owned, independent Asheville restaurant featuring made-from-scratch cuisine.

Located Inside Hilton Asheville Biltmore
43 Town Square Blvd Asheville, NC 28803
www.forkloreasheville.com