

## BEGINNINGS

### Soup of the Day

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\* 8 seared ahi\* 9

### 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 10

### Wedge

crispy iceberg wedge, applewood smoked bacon, gorgonzola, tomatoes, hard-boiled egg 10

## BURGERS

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

### Bacon Cheddar Black Angus Burger\*

applewood smoked bacon, aged cheddar, black angus beef, buttered City Bakery brioche, tomato, lettuce 15

### Black & Blue Black Angus Burger\*

cajun spice, gorgonzola, black angus beef, buttered City Bakery brioche, tomato, lettuce 15

### Mushroom Swiss Black Angus Burger\*

balsamic portobellos, Swiss, black angus beef, buttered City Bakery brioche, tomato, lettuce 15

### Pimento Cheese Black Angus Burger\*

pimento cheese, black angus beef, buttered City Bakery brioche, tomato, lettuce 15

Add bacon 2 | 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 10

### Fork Lore Fried "BLT"

homemade fried bologna, grilled City Bakery sourdough, cheddar, lettuce, tomato, Duke's mayonnaise, yellow mustard 12

### Southern Buttermilk Fried Chicken

buttered City Bakery brioche bun, bbq aioli, pickle 12

### Caprese Sandwich

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

## 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, and 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 27

### 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: Potato of the Day - Cheddar Jalepeño Grits  
Grilled Asparagus - Roasted Carrots - Roasted Cauliflower  
Honey Garlic 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 5/45

Crème Brûlée

Cheesecake 5/45

Devonshire Carrot

Cake 5/45

Reese's Peanut Butter

Pie 5/45

\*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.



# FALL COCKTAILS



## My Favorite Season

Basil Hayden, Simple Syrup, Peychaud's Bitters, Rosemary 15

## The Fireside

Woodford Reserve, Tawny Port, Angostura Bitters, Maple Syrup 15

## Seasonal Manhattan

4 Roses, Sweet Vermouth, Dry Vermouth, Cherry Bitters, Bourbon-Infused Cherries 15

## Fall Mule

Absolut Vodka, Local Apple Cider, Caramel, Ginger Beer 14

## Hunter's Moon

Frangelico, Disaronno Amaretto, Half and Half 14

## The Cornucopia

Apple Brandy, Lemon Juice, Orange Juice, Maple Syrup, Cherry Bitters 14

## Autumn Delight

Disaronno Amaretto, Lemon Juice, Simple Syrup, Egg White, Cherries 14

## The Harvest

Jack Daniels, Warm Local Cider, Cinnamon 14

# 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](http://www.forkloreasheville.com)