



#### SHARING

##### *charcuterie board* small 27 / large 44

*bread and spreads*, olive oil, white bean spread, sea salt local raw butter 9 \*V  
*hummus*, lacto fermented chickpea, dates, almonds, za'atar, wheat cracker 12 \*V  
*raclette*, whole wheat sourdough, roasted potato, pickles, country ham 16  
*tuna*, buckwheat cracker, kimchi crema, basil, trout roe, chive oil 13

#### SMALL PLATES

*crab soufflé*, huitlacoche, leek ash, butter sauce 19  
*sea scallops*, tapenade butter, squash ravioli, sage pesto, pine nuts, prosciutto crisps 21  
*melted leek tart*, roast beets, caramelized onion, goat camembert, whole wheat extra virgin olive oil shell 13 \*V  
*jerk chicken*, rice, gandules, seared yellow plantains 14 \*GF  
*sweet potato gnocchi*, pork belly, reggiano fondue 20

#### SALADS

*mixed greens*, sheep's milk feta, celeriac purée, smoked vegetables, cracked wheat 13 \*V  
*spinach*, squash, apples, lentils, pickled onions, goat rodeo gouda, buttermilk vinaigrette 13 \*V \*GF

#### PASTA

*tagliatelle bolognese*, veal, pork, beef, ricotta, meatball 21  
*squid ink linguine*, octopus, chorizo, asparagus, lobster broth, preserved burnt lemon, orange gel 22  
*cacio e pepe*, parmigiano reggiano wheel tossed spaghetti, cognac, pepper 25  
add foie gras 18 add winter truffles 19

#### LARGE PLATES

*duck breast*, arancini, braised fennel-cranberry, collard greens, madeira reduction 22  
*wagyu skirt steak*, foie gras, duck fat potatoes, onion strings, bordelaise, béarnaise 35  
*bluenose bass*, wheat berry salad, chimichurri, sour tomato broth 30  
*smoked 50 hour beef short rib*, beet gnocchi, walnut, sage, brown butter, grana padana 42  
*cider pork cheeks*, polenta, tempura apple, spiced pistachio, crispy guanciale 18 \*GF  
*bison filet*, gorgonzola croquettes, roasted baby carrots, crispy quinoa, cognac cream sauce 44  
*branzino*, chimichurri, salt potatoes, maroon carrots, burnt lemon 39

Spork is a seasonally ingredient driven restaurant. Our menu food, beer, wine and cocktails are developed and implemented, first and foremost, by what we are able to source at its peak. As a restaurant that prides itself on scratch preparation, taken to the extreme, we understand how reliant we are on the local farms, butchers, seafood houses and a few select distributors that we partner with to execute our vision. Our team includes a charcutier, a pastry chef, a farmer, a published author, a baker, a pitmaster, and a sommelier/scientist, in addition to the usual array of chefs, bartenders and service staff. To turn out our menus, we have on-premises, programs to: Bake all of our own breads (including in-house grain milling) - Cure whole hogs for hams and fermented sausages - Extensively ferment and pickle vegetables - Grow and harvest a large percentage of our produce - Hand craft a full line of pastas - Smoke meats, vegetables and the occasional bar or pastry item - Produce a full range of pastries, ice creams and plated desserts.

We are grateful for our purveyors who provide us with the highest quality product to make every dish and drink shine.

Serenity Hills Farm  
Spork Garden (our own)

Euclid Fish  
Aldos

Tiny Seed Farm  
Strip District Meats

Wild Purveyors  
Penn's Corner Farm Alliance

Chef Christian Frangiadis

Sous Chef Rocco Caniglia  
Charcutier Timothy Riesmeyer

General Manager Sean D. Enright  
Chef de Partie Marilu Castro Adames

Wine Director Olivia Lindstrom  
Gardener Jonathan Corey

Pastry Chef Kevi Furgason  
Pit Master Earl Stone