



Spork is a **seasonal ingredient** driven restaurant. Our menu's 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.

To turn out our menus, we have on-premise programs to:

- **bake** all of our own breads & mill our own flour
- **cure** whole hogs for hams and fermented sausages
- extensively **ferment** and **pickle** vegetables
- **hand craft** a full line of pastas
- **smoke** meats, vegetables, and the occasional bar/ pastry item
- **produce** a full range of pastries, ice creams, and plated desserts
- **grow** vegetables, herbs and fruit from our own summer garden

We are endlessly grateful for our hard working team:

Chef Christian Frangiadis
Sous Chef Rocco Caniglia
General Manager Sean Enright
Sommelier Olivia Lindstrom
Pastry Chef Kevi Lee Furgason
Charcutier Timothy Riesmeyer
Chef de Partie Marilu Castro Adames
Gardener Jonathan Corey
& our dedicated staff

consuming raw or undercooked meat, eggs, fish, or poultry may increase your risk of foodborne illness. #yolo

SHARING

charcuterie board *small 27 / large 44*

bread board, olive oil, sea salt organic butter 9 *V

wagyu skirt steak, foie gras, dosa, tomato jam, pickled vegetable 25

ceviche, chicharrones, rocoto cream, crostini 15

hummus, fermented vegetables, black garlic, feta, crostini 10 *V

SMALL PLATES

crab soufflé, leek ash, butter sauce 19

sea scallops, tapenade butter, squash ravioli, basil walnut pesto, pine nuts, prosciutto crisps 21

buckwheat crêpe galette, forest mushrooms, walnut nasturtium crumble, yolk, roquefort 16 *V

tostones, fried plantains, guacamole, rock shrimp, lacto blueberry powder, crispy sopressata, cabbage microgreens 16

jerk chicken, rice, gandules, seared yellow plantain 14 *GF

SALADS

mixed greens, pancetta, soft egg, pickled onions, trumpet mushrooms, tomatoes, bacon vinaigrette 14 *GF

spork garden bibb lettuce, bitter greens, pickled vegetables, berries, pepitas, ricotta salata, blueberry buttermilk vinaigrette 15 *V

peach caprese, fresh mozzarella flatbread, spork garden mixed tomatoes, shiso, basil 15 *V

PASTA

tagliatelle bolognese, veal, pork, beef, ricotta, meatball 25

spork garden gnocchi, squash, eggplant, peppers, lovage, basil, grape tomatoes, lettuce sauce, grana padana 23

forest mushroom ravioli, two cheese, mushrooms, tomato water chicken stock reduction 25

spaghetti, lovage pesto, blistered cherry tomatoes, pine nuts 21 *V

LARGE PLATES

bison tenderloin, duck fat potatoes, tobacco onions, crispy quinoa, roasted carrots, cognac cream, spork garden greens 45

halibut, charred spork garden eggplant and squash, black garlic harissa, heirloom tomatoes, lacto fermented cucumber, tomato water 26

branzino, chimichurri, salt potatoes, roasted radishes, eggplant, shishito peppers, burnt lemon 44 *GF

roasted dry-aged duck, sweetbreads, fermented vegetables salad, lemon caper brown sauce, polenta 35