



## SMALL PLATES

### **Crispy Octopus 33**

roasted red pepper spuma, crispy leeks, napa wasabi slaw, chorizo sausage

### **Asian Golabki 26**

kimchi-cured cabbage wrap, duck, rice, red curry potatoes, peanut wakame salad, tomato-citrus sauce

### **Duck Confit 26**

duck hind quarter, spiced mango purée, quinoa salad, raspings

### **Fun-Gal Farms Assorted Mushrooms 29**

yakatori grilled split pea miso cabbage & mushrooms, stilton cheese, chives, macadamia oil \*V

### **Seared Scallops 37**

truffle sauce, spinach-rabbit tortellini, goat rodeo fonduta

### **Berkshire Pork Cheek 25**

spätzle, cider glacé, horseradish crème, crispy onions

### **Red Snapper Ceviche 24**

aji amarillo, chili lime tostones & popcorn \*GF

### **Hummus & Cracker 25**

*choice of one*

- **From The Garden Salad** with assorted greens, pickled green beans, pickled carrots goat-rodeo chevre, spiced almonds, lovage purée, lacto-fermented blueberries, pear vinaigrette, shallots \*V
- **Charred Romaine Salad** with chèvre-caesar, duck fat fried potato croutons
- **Beet Salad** with baby arugula, pickled fennel, goat rodeo chèvre, fried kalamata olives, orange, pear vinaigrette \*V
- **Lamb Meatballs** with mint yogurt, cucumber, fermented ratatouille

## ENTREES

### **Pasta Prosciutto 46**

tagliatelle, parma prosciutto, english peas, fermented tomato water, lemon,  
black garlic, grana padano

### **Forest Mushroom Ravioli 44**

two cheese, tomato water, crispy brussels sprouts, koji seared mushrooms,  
ricotta salata, sunflower seeds, carrot crème \*V

### **Ramp Pesto 40**

tagliatelle, garden vegetables, pistachio miso, black shallot, lemon, pine nut, grana padano \*V

### **Halibut 56**

toasted rye bran, mint gnocchi, english pea puree, spicy yogurt,  
cashew miso, harissa, corn sprouts

### **Koji Rye Fried Chicken 49**

creamy polenta, chili apple glaze, fried brussels sprouts

### **Dry Aged Duck 64**

sweet potato-duck confit hash, fermented pepper jam, red wine reduction, sporkgarden kimchi

### **Wagyu Eye 84**

black shallot mashed potatoes, grilled broccolini, fermented tomato hollandaise \*GF

### **Elysian Fields Lamb Duo 88**

macadamia crusted lamb chops & rolled lamb breast, romanesco, fingerling potatoes,  
confit tomatoes, duck liver pâté, fleur de sel, rosemary black bean lamb demi, raspberry pear purée,

### **Wagyu Spinalis 89**

lobster corn dog, market vegetables, smoked potato purée, lobster velouté,  
madeira jus

*Extravagance!*

*add Seared Foie Gras 29*

*Spork is proud to work closely with our partners at Strip District Meats, Euclid Fish Company, Fun-Gal Farms, Elysian Field Farms, Wild Purveyors, Joe Jurgielwicz & Sons, Aldo's Foodservice, Pittsburgh Microgreen Farms, Ironborn Island Seaweed, GEM Cultures and more...*

*Chef Christian Frangiadis  
Sous Chef Mike Fuhr*

*General Manager Sean Enright  
Sommelier Sarah Hoffman*

*Chef de Cuisine Mike Bickel  
Chef de Partie Marilu Castro-Adames*