



540-345-FORK

551 Marshall Street

(on the corner of Marshall and 6th Street)

www.forkinthecity.com

comments@forkinthecity.com

find us on 

hours:

11 am - 10 pm Monday through Thursday, bar 'til 1 am

11 am - 11 pm Friday and Saturday, bar 'til 2 am

11 am - 9 pm Sunday, bar 'til 12 am

local delivery coming soon

Fork in the City is extraordinary...

extraordinary menu, extraordinary vibe, extraordinary fun

We're proud to introduce you to Fork in the City, serving "Citified Fork Fare" in an awesome downtown Roanoke location! Here you can enjoy a warm, cozy environment, an open kitchen highlighting the wood-fired oven, unique hearty fare, great live music and an enormous draft and bar selection. FITC features outdoor bistro style dining, ample parking, and our popular Bose Touch Tunes Jukebox (sign up for your own account and create your personal music list and more!) plus lots more room for dancing!

We're glad to take reservations at our large tables, especially our soon to be popular table in front of the kitchen window! We also will reserve the entire outside bistro front and the rear deck for large parties and will try to make indoor accommodations in the event of rain.

We are proudly helping out in these ways during these "difficult times" by:

- same prices and no price increases
- fun
- coupons frequently offered – especially at neighboring businesses
- great people
- re-fill your Fork Card and get extra \$5 added for every \$50 filled (good for the kids and good at either location)
- free wifi
- live local music without cover
- great vibe
- fun
- daily specials
- green restaurant
- fun
- lunch special
- commitment to supporting local arts and cultural organizations

...so relax, feel good about being out in Roanoke and above all, let the good times roll! Step out of the ordinary and into the Fork.

“huevos”

served all day!

(Eggbeaters may be substituted for 1.00 additional)

Huevos Ranchero

Two flour tortillas stuffed with spicy black beans and poblano peppers smothered in queso blanco and fired in our wood-burning oven. Topped with two fried eggs and sided with salsa picante, homemade guacamole and sour cream. \$6.95

Garden Frittata

An “Italian omelette” deliciously seasoned and stuffed with artichokes, roasted red peppers, onions and garlic, garnished with fresh tomato and asiago cheese. \$6.95

The Workout

Loaded frittata seasoned and stuffed with spicy Italian sausage, ham, pepperoni, peppers and onions, garnished with fresh tomato and asiago cheese. \$6.95

The Breakfast Pie

10” pizza crust stretched and topped with sauce, bacon, egg and cheese and then fired in our wood-burning oven. \$8.95 (substitutions are additional)

Beignets

A French style doughnut deepfried and sprinkled with powdered sugar or cinnamon. Grab a bag to go! 2 for \$2.00, 4 for \$3.00 or 8 for \$5.00



**I wanna be a part of it –
New Fork, New Fork.**

find us on [facebook](#)

appetizers

Buffalo Tenders

Lightly breaded delicately fried chicken tenders drenched in our own buffalo sauce served on a bed of crisp romaine, topped with blue cheese crumbles and a side of blue cheese dressing. \$8.95

Three Cheese Crab Dip

Jumbo lump crabmeat perfectly seasoned, melded with layers of Swiss and Mozzarella béchamel, topped with Asiago cheese and fired in our wood-burning oven sided with olive oil and garlic glazed toasted Foccacia bread. \$9.95

Tuscan Cheese Bread

10-inch pizza dough fired in our brick oven drizzled with olive oil, fresh rosemary, asiago and mozzarella cheese. \$7.95

Quesadillas

Toasted tortilla filled with queso blanco and scallions, diced tomato, green chilies and black olives, served with homemade salsa, sour cream and guacamole. \$7.95
Add grilled chicken \$2.00

Spinach-Artichoke Bruchetta

Blend of melted cheese, artichoke hearts, and baby spinach with green chilies and pine nuts; open flame toasted Foccacia bread glazed with olive oil and fresh garlic. \$8.95



I forked the slaw and the slaw won.

soup or salad

Seafood Chowder

Shrimp and jumbo lump crab chowder loaded with potatoes and vegetables seasoned with spice and Sherry, topped with Swiss cheese and baked in our wood-fired oven. \$6.95



Triple Fork Chili

Thick chili made with pure ancho chili and extra lean ground beef (no beans!!) Add onions, jalapenos or cheddar if you like! \$5.95

White Chicken Chili

Made with northern white beans and chicken breast, spice, green chilies and crème fraiche. \$5.95

Soup of the Moment \$4.95

Homemade Salad Dressings

Avocado lime vinaigrette
Sesame-ginger
Blue cheese
Buttermilk and chive
Honey mustard
Lemon-poppy seed
Zesty Italian
Thousand island

Classic Caesar

Hearts of romaine tossed with our homemade Caesar dressing, grated Parmesan, and our wood-fired homemade croutons. \$6.95
add grilled chicken for \$1.50 or grilled shrimp for \$2.00

Mediterranean Salad

Hearts of romaine hand tossed with our homemade Italian dressing topped with grilled chicken, feta cheese, sun-dried tomatoes, Kalamata olives and sliced red onion sided with pepperoncini peppers and garlic toasted Foccacia bread. \$8.95

SoCal Salad

Grilled chicken breast arrayed on hearts of romaine, topped with a generous portion of our homemade guacamole, garnished with strips of fire-roasted poblano and diced tomato served with toasted tortilla and salsa. \$8.95

Southern Fried Chef Salad

Bed for fresh romaine crowned with strips of tender fried chicken, ham, cheddar, pine nuts, diced tomato, homemade croutons, crisp bacon and a choice of dressing. \$8.95

build your own pizza

Small 10" \$8.95 Large 14" \$11.95 Deep dish 10" \$10.95

toppings

Traditional Toppings

S, DD \$1.00 L \$1.50

Pepperoni, Italian sausage, Bacon, Ham, Ground beef, Mushrooms, Black olives, Green olives, Tomato, Onion, Jalapeno peppers, Bell peppers, Anchovies, Sliced garlic, Banana peppers

Gourmet Toppings and Extra Cheese

S, DD \$1.50 L \$2.00

Chicken, Poblano peppers, Kalamata olives, Baby spinach, Pesto, Pineapple, Artichoke hearts, Sun-dried tomato, Portobella mushrooms, Pepperoncini peppers

Mozzarella cheese, Provolone cheese, Feta cheese, Ricotta cheese, Asiago cheese

gourmet pizza sauces

• Herbed Olive Oil-Parmesan Sauce • Herbed Ricotta Sauce • Alfredo Sauce • Traditional Red Sauce

gourmet fitc pizzas

Small 10" \$12.95 Large 14" \$17.95

Heart of the City – Herbed ricotta sauce, artichoke hearts, pesto, mozzarella, baby spinach, sun-dried tomato and black olive

Roma – Traditional red sauce, Italian sausage, red bell peppers, onion, portabella mushroom, sliced garlic, mozzarella and asiago cheese

Greco – Traditional red sauce, feta cheese, Kalamata olive, onion, sun-dried tomato, mozzarella and anchovies (optional)

Italia – Traditional red sauce, pepperoni, Italian sausage, pepperoncini, sliced garlic, mozzarella and asiago cheese

Florenzia – Alfredo sauce, spinach, mozzarella, sautéed shrimp and scallops, fresh tomato, basil, sliced garlic and onion

Margarita – Herbed olive oil-parmesan sauce, fresh mozzarella, fresh basil, tomato

Sunset Beach – Herbed ricotta sauce, artichoke hearts, sun-dried tomato, roasted poblano, black olives and mozzarella cheese

Capri – Traditional red sauce, pepperoni, Italian sausage, portabella mushroom, black olive, onion and mozzarella cheese

Monaco – Herbed olive oil-parmesan sauce, spinach, grilled chicken, onion, tomato, mozzarella, feta and asiago cheese

Athenos – Pesto, spinach, ground beef, Kalamata olive, sliced garlic, onion, mozzarella, feta and asiago cheese

Hawaiian – Traditional red sauce, mozzarella and ricotta cheese, honey roasted ham and fresh pineapple

Bolzano – Traditional red sauce, pepperoni, mushroom, Kalamata olive, tomato, sliced garlic and mozzarella cheese

gourmet "chicago style" deep dish

10" \$12.95



Clara's Choice – Our homemade alfredo sauce topped with seasoned wilted spinach, Portobello mushroom, mozzarella cheese, red onion and garlic.
(10% of sales from this item will be donated to the American Red Cross)

The Big Event – Herbed ricotta sauce, hand-shaved choice rib-eye steak, mushrooms, green peppers, mozzarella cheese, onions and garlic.

Chicago BBQ – Our Firehouse BBQ, grilled chicken, bacon, mozzarella cheese, pepperoncini peppers, onion and garlic.

burgers

(Served with a choice of side; side salad \$1.55 additional and garlic focaccia bread \$1.00 additional.
All burgers cooked medium well unless specified. Cooked rare to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.)

Build a Burger:

Choose from our list of toppings and condiments. \$7.95



Specialty City Burgers:

The Cotton Mill Burger – Lean burger with cheddar cheese, lettuce, tomato, onion and mayo. \$8.95

The Garst Burger – Lean burger topped with portabella mushrooms, Swiss cheese and Dijon mustard served on a toasted whole wheat English muffin. \$8.95

The 6th Street Burger – Lean burger with Dijon mustard, olive relish, jalapeno and homemade pimento cheese. \$8.95

The Marshall Burger – Lean burger topped with queso blanco, lettuce, tomato, homemade guacamole and chipotle mayo. \$8.95

dogs

(all dogs served with a choice of side; side salad \$1.55 additional and garlic focaccia bread \$1.00 additional.)

Build Your Own Dog:

Choose from our list of toppings and condiments
Kosher Beef, Half-Smoke, Italian Sausage, Bratwurst

Specialty Downtown Dogs (Add a second specialty dog for \$1.95)

Rail Dog – Kosher beef dog with melted cheddar cheese and chili. \$3.95

Automotive Dog – Kosher beef dog with firehouse BBQ, coleslaw and cheddar cheese. \$3.95

Market Dog – Kosher beef dog with Dijon mustard, chili and cheese slaw. \$3.95

Arts Dog – Hot Italian sausage with Dijon mustard, peppers and onions. \$4.95

West Station Dog – Beer steamed Bratwurst with onion, Dijon mustard and sauerkraut. \$4.95

The Day Dog – Kosher beef dog with ketchup, yellow mustard, onion and sweet pepper relish. \$3.95

Old SW Dog – Kosher beef dog with yellow mustard, onion, chili and coleslaw. \$3.95

Jefferson Dog – Half-Smoke sausage dog with chili, cheese and coleslaw \$4.95

Mad Dog – Hot Italian sausage with Dijon mustard, chili, and sweet pepper relish. \$4.95

Astro Dog – Half-smoked sausage with Dijon mustard, olive relish and cheese slaw. \$4.95

Fork in the City Select Condiments

ketchup
dijon mustard
yellow mustard
chipotle mayo
firehouse BBQ
mayo

Fork in the City Select Toppings

olive relish
salsa
onion
sweet pepper relish
sauerkraut
jalapeno peppers
banana peppers
tomato
sweet pickle relish
.20 per topping

Fork in the City Premium Toppings

cheese slaw
coleslaw
homemade pimento cheese
all meat chili
bacon
cheddar cheese
blue cheese
provolone cheese
swiss cheese
mushrooms
.45 per topping

Fork in the City Sides

french fries
coleslaw
cheese slaw
cucumber salad
chips
oven-baked mac & cheese
chef's vegetable
\$1.95
garlic focaccia bread
\$2.95
side salad
\$3.50

sandwiches

(all sandwiches served with a choice of side; side salad \$1.55 additional and garlic focaccia bread \$1.00 additional.)

Black Bean “Y” Burger

Black beans, red onion, red bell pepper, garlic, herbs and spices sautéed in olive oil and formed into 4 oz. patties, rolled in corn meal and pan seared until crispy golden brown. Served with a cool cucumber-dill dressing on a toasted Kaiser roll with lettuce and tomato. \$7.95

Muffuletta

Thin slices of Pastrami, ham and provolone cheese topped with our homemade spicy green olive tapenade, Italian dressing, lettuce and tomato. Stuffed into a crisp Ciabatta roll. \$8.95

Teleras de la Southwest con Pollo

This southwestern sandwich has chicken breast glazed with chipotle in adobo sauce with queso blanco melted over it, stuffed between layers of Focaccia with guacamole, lettuce, tomato and chipotle mayo. \$8.95

F.I.T.C. Missouri Club

Not your traditional club! A club sandwich with sliced ham, grilled chicken, bacon and tomato topped with cheddar cheese sauce and served bubbling hot from our wood-fired oven. \$8.95



Reuben Sandwich

A twist on a classic. Grilled pastrami and sauerkraut smothered with melted provolone cheese, topped with homemade thousand island dressing stuffed between pieces of grilled rye bread. \$8.95

Steak Hoagie

Hand shaved ribeye steak grilled and topped with mushrooms, grilled onions and peppers, and provolone cheese on a French-style roll with horseradish mayo. \$9.95

fork fare

(Fork Fare entrees served with a house salad)

Crab Cakes

Jumbo lump crab cakes spiced up and served with yellow rice, chef's vegetable and sweet tarragon remoulade for dipping, garnished with fresh lemon and parsley. \$17.95

Chicken and Smoked Sausage Jambalaya

Sliced chicken and spicy sausage tossed with spices, peppers and onions. Served over yellow rice and garnished with scallions. \$14.95

Smokin' Steak Fajitas

Hand-shaved rib-eye steak seared in spicy chipotle in adobo sauce with peppers, onions and tomato served with rice and black beans, two flour tortillas and our homemade salsa and guacamole. \$15.95

Baked Jamaican

Some like it Hot! For those that do, this is for you! Strips of chicken breast with garlic, mushrooms, red bell peppers, and onion finished in a jerk seasoned cheddar béchamel. Tossed with linguine pasta, topped with cheddar and baked in our wood burning oven. Served with a side of garlic Focaccia. \$15.95

North Border Burrito

Chicken, white beans and cheese burrito with green chilies, scallions and red bell peppers toasted in our wood fired oven topped with cheddar cheese. Served with homemade guacamole, salsa and sour cream. \$13.95

Betty's Skettie

Robust meat sauce tossed with linguine pasta, mushrooms and peppers, all baked in the brick oven with cheddar cheese topping, served with garlic Focaccia. \$12.95

Chipotle Chicken con Crema

Sliced chicken breast sautéed in olive oil with fresh tomato, garlic and mushrooms in a chipotle and white wine cream sauce. Served over linguine with a side of garlic Focaccia. \$16.95

Pollo Vera Cruz

Sliced chicken breast sautéed in olive oil with fresh tomato, garlic, green and black olives, capers and mushrooms in a light tomato and white wine sauce tossed with linguine and served with garlic Focaccia. \$16.95

18% gratuity added onto parties of six or more

drink up!

Coke
Diet Coke
Ginger Ale
Sprite
Mr. Pibb
Iced Tea
Coffee
Hot Tea
\$1.95

Perrier
Orangina
Assorted Stewarts Sodas
\$2.25

Red Bull \$3.50

Draft Beer

Domestic draft \$3.00
Premium draft \$4.00
XXX Premium \$4.50
Guinness \$5.00

Bottle Beer

Domestic \$3.00
Premium \$4.00
XXX Premium \$4.75

Ask your server for a complete list
of our unique wine and beer selections

Full Bar Available

desserts

Brick Oven S'more

Marshmallows and a melted milk chocolate bar sandwiched between two graham crackers, toasted in our wood fired oven, topped with chocolate sauce! \$4.50

Grills With...

Beignets deep-fried, topped with vanilla bean ice cream and cinnamon! \$4.50

Now featuring Bubblecake Cupcake of the Day! Ask your server.



kids menu

(under twelve)

(served with chips, .50 for fries)

Fries and Tenders \$5.95

Grilled Cheese \$3.95
add bacon \$1.00 add tomato \$.50

Hot Dog \$2.95

Kids Spaghetti \$4.95

The CEO (PB&J) \$2.25

Oven baked Mac&Cheese \$3.95
add bacon or grilled chicken \$1.00

Kids Cheeseburger \$3.95

Cheese Quesadilla \$2.95

Corndog \$2.95



Just the forks, Ma'am.