



FORK IN THE ROAD

2424 MAIN STREET SANTA MONICA

Executive Chef Marco Manca

Each dish is thoughtfully prepared with the best ingredients. We kindly ask that you enjoy as the chef intended. Grazie!

FOR THE TABLE

HOUSE-MADE ROSEMARY FOCACCIA | 4
HAND CHURNED GRASS-FED BUTTER | CITRUS SEA SALT

CHEESE AND CHARCUTERIE

NUTS, SEASONAL FRUIT AND LOCAL HONEY

PICK 3: \$21 PICK 5 \$30 CHEFS SELECTION 48

DUCK LIVER TERRINE | QUICK PICKLED BERRIES | 17
GARBANZO CHIPS | EGGPLANT AIOLI TAPENADE | 8

OYSTERS RAW

6 FOR 17
12 FOR 30

OYSTER SHOOTERS | 9

TEQUILA | TABASCO | LIME | LAVA SALT

WOOD FIRED FLATBREADS

MARGHERITA | RUSTIC ROASTED TOMATO | BUFFALO MOZZARELLA | FRESH BASIL | 14

WILD FORREST MUSHROOM | GOAT CHEESE | GARLIC-THYME OIL | 15

DUCK PROSCIUTTO | ARTICHOKE | ARUGULA | SMOKED MOZZARELLA | 16

HOUSE CURED SALMON | HORSERADISH CREME FRAISCHE | SPINACH-DILL PESTO | 18

PORK BELLY | HAZELNUT PECORINO | FENNEL POLLEN | SPRING ONION | 16

BURRATA PROSCIUTTO | MONTH AGED PROSCIUTTO | TOMATO SAUCE | 18

THE MED | KALAMATAS | FETA | SHROOMS | BROCCOLI | ARTICHOKE | HERBS | FIG VINCOTTO | 17

SMALL PLATES

ROASTED SPANISH OCTOPUS | 17

SQUID INK CANNELLINI | HERB INFUSED CHERRY TOMATO

SQUASH BLOSSOM | 14

RICOTTA | LEMON | OLIVE-THYME PESTO | TOYBOX TOMATO

SALMON CARPACCIO | 13

RED BEET & GINGER CURED SALMON | AVOCADO PANNA COTTA | WILD-CAUGHT ROE

YELLOWTAIL CRUDO | 15

TARRAGON SPICED PESTO

LAVENDER TOMATO TARTE-TATIN | 14

PARMESEAN-MOZZARELLA GELATO | BASIL OIL

DAILY SOUP SEE BOARD

CAESAR | 12

EGG WHITE SPRINKLE | PEPPERED BREADCRUMB | ADD SEA RELISH | 2

SUNBURST BEET | 12

HORSERADISH CREME FRAISCHE | CANDIED WALNUTS

SIMPLE GREENS | 10

FORK FRM LETTUCES | RADISH | CARROT | FENNEL | CITRUS | EVOO

MEDITARRANEAN SALAD | 13

CRUNCHY GREENS | SEASONAL TOMATO | FETA | KALAMATA OLIVES | PERSIAN CUKES | FIG VINCOTTO

CUCUMBER ROLLS | 14

KALAMATA OLIVES | WOOD FIRED PISTACIO | GOAT CHEESE

MAINS

CHICK ON THE FARM | 26

1/2 WOOD FIRED CHICKEN | BABY CORN | QUINOA | EGG A LA COQUE | POTATO TWILL

SPICEY BLOODY MARY SPAGHETTI SQUASH | 17

CARMALIZED RED ONION | RUSTIC ROASTED TOMATO | CELERY | GREEN OLIVES

WILD CAUGHT SALMON | 22

GOLDEN-TURMERIC DICED SWEET POTATO | ASPARAGUS | QUAIL EGG

CIOPPINO PUFF | 22

SEAFOOD MEDLEY | LOBSTER BISQUE | TOASTED MASH POTATO | SEA SAND | FISH FOAM

COMPRESSED PORK BELLY | 22

FARMER'S MARKET SQUASH AND FENNEL | MANGO-TOMATO CHUTNEY

DUCK LEG CONFIT AND JUS | 28

BRUSSELS SPROUTS | RICE-CRISPY ORANGE CAKE | PORT WINE REDUCTION

8 OZ NY STRIP STEAK | 28

HOUSE-TURNED BURRE | ROASTED ROOT VEG

ACCOMPANIMENTS

BROCCOLINI | HABANERO | GARLIC PURÉE | 11

BRUSSELS SPROUTS | SHALLOT | PANCETTA | PEPPERED BREADCRUMBS | 10

ROASTED ROOT VEG | 10 | ADD HOUSE CHURNED BUTTER | 2

RAINBOW CURRY CAULIFLOWER | ALMOND | CHAMOMILE CRÈME FRAICHE | 14

CONSUMING RAW OR UNDERCOOKED MEAT OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

LIBATIONS

Mixologist Becky Newman

Cocktails

LATE HARVEST | 11

ORGANIC VODKA, RED GRAPES, SAGE, LIME, GINGER SODA

AUTUMN OLD FASHIONED | 12

BOURBON, BITTERS, APPLE SPICE ELIXIR, FLAMED CITRUS ZEST, DRUNKEN CHERRY

TWILIGHT GOLD RUSH | 12

BOURBON, HONEY, SAISON, LAVENDER SPRITZ, ROSEMARY

THYME IS ON MY SIDE | 13

GIN, LILLET, THYME, HOUSE GARDEN GARNISH

FLOAT LIKE A BUTTERFLY, STING LIKE A BEE | 14

MEZCAL, FRESNO CHILE, LIME, PINEAPPLE & O J, HAWAIIAN BLACK LAVA SALT

PISCO OUT | 11

PISCO, GRAPEFRUIT, SLOE GIN, EGG WHITE, BITTERS

THE BRAVE ONE | 12

TEQUILA REPOSADO, PUNT E MES, GRAPEFRUIT, LEMONGRASS, MINT

VINO by the Glass

Reds by the Glass

COSA OBRA PROPRIETOR'S BLEND, SYRAH/GRENACHE, 2013, SANTA ROSA, CA | 14 / 52

DARK BERRIES | BLACK OLIVES | SPICED CHOCOLATE

BACKSBERG CABERNET SAUVIGNON 2011, SOUTH AFRICA | 12 / 44

RICH AND INTENSE | DRY FINISH | *CERTIFIED CARBON NEUTRAL

ELIO SANDRI BARBARA D'ALBA 2013, MONTFORTE D'ALBA, ITALY | 17 / 64

VANILLA | COCOA | LEATHER

FELSINA CHIANTI COLLI SENESI, SANGIOVESE, 2011, TOSCANA, ITALY | 13 / 48

WILD BERRY | SPICE | TANNINS | LINGERING FINISH

HANDLEY PINOT NOIR, 2013, ANDERSON VALLEY, CA | 12 / 42

JAMMY | BLACK CHERRIES | RASPBERRIES | COLA

Whites by the Glass

FLIGHT PLAN CHARDONNAY, 2013 RRV, CA | 13 / 48

COMPLEX | TROPICAL FRUIT | BUTTER, HAZELNUT

MARQUEE CHENIN BLANC, 2016, SOUTH AFRICA | 11 / 40

SOFT | FLORAL BOUQUET | *CERTIFIED CARBON NEUTRAL

DOM REVERDY-DUCROUX SANCERRE, 2015 | 15 / 56

RIPE CITRUS | DRY | BOUQUET

VENICA & VENICA JESERA PINOT GRIGIO DOC, 2014, FRIULI VENEZIA, ITALY | 14 / 52

SPRING FLOWERS, RIPE ORCHARD FRUIT, NUTMEG, SAVORY AND MINERALITY.

STERLING SAUVIGNON BLANC, 2013, NAPA, CA | 10 / 38

RICH CITRUS | GAUVA | GREEN APPLES

Bubbles and Rose

MINUTY ROSE, COTE DE PROVANCE | 10

RIPE RED SUMMER BERRY | CRUSHED RASPBERRIES

FORNARINO PROSECCO, EXTRA DRY, ITALY | 10

HONEYDEW | WHITE PEACH | YELLOW APPLE

CHATEAU D SOURS RESERVE SPARKLING ROSE | 11

RIPE RED SUMMER BERRY | CRUSHED RASPBERRIES

Craft Beer

DRAFT

ALAMANAC PILSNER | 4.8 ABV | 7

ALAMANAC SAISON | 5.5 ABV | 7

SMBW INCLUDE IPA | 7 ABV | 7

Virgin

COCKTAILS | 6

VIRGIN MOJITO | MINT, LIME, AGAVE, SPARKLING WATER
GRAPES OF WRATH | GRAPEFRUIT JUICE | GINGER BEER | ROSEMARY
HOT LOVIN SPOONFULL

ORGANIC AND HOUSEMADE SODAS | 4

CURIOSITY KOLA
Q'S GINGER BEER
HOUSE MADE CITRUS SODA

JUICE

ALL JUICES ARE HAND SQUEEZED DAILY

LEMONADE
LIMADE
ORANGE JUICE
PINEAPPLE
GRAPEFRUIT

Bottle

ST BERNARDUS ABT 12 BELGIUM | 10 ABV | 12

TRIPEL KARMELIET | 8.4 ABV | 11

WEIHENSTEPHANER WHIT | 5.4 ABV | 7