

# Fork Roadhouse

9890 Bodega Highway 707-634-7575

## Polenta Bowl \$8.5

Organic Polenta with Laura Chenel Chevre,  
Braised Greens, Poached Egg & Gomasio  
Add Beelers Bacon \$2 Add Avocado \$1.50 Add an Extra Egg \$1.50

## Greek Yogurt Breakfast Bowl \$8.5

Orange and Ginger Stewed Prunes, Seasonal Fresh Fruit,  
Greek Yogurt with our own Granola, Bee Pollen & a Drizzle of Honey

## Breakfast Sandwich \$7

Full Circle Bakery Bread with Organic Scrambled Cheesy Eggs, Mayo & Arugula  
add Beeler's Bacon \$2 add Avocado \$1.50

## Tuscan Bean Breakfast \$13

White Beans, Kale, Meyer Lemon Broth, Parmesan, Breadcrumbs & Toast.  
Topped with 2 Fried Eggs

## Kale and Mushroom Scramble: \$12

with Organic Eggs, Cheddar, Pistou, Salsa, Potatoes & Full Circle Bakery 7-Grain Toast

## 'Merican Breakfast \$10

2 Eggs, Beeler's Bacon or Housemade Sausage Patty, Roadhouse Potatoes, Toast

## French Toast of the Day \$12

Griddled Bread Pudding, Whipped Cream & Maple Syrup

## Pork Belly Fried Egg Taco \$6 Two for \$11

we dare you to eat it without a fork!

## Vegetable Hash of the Day \$12

A Mix of Seasonal Vegetables, Potatoes & Caramelized Onions, Topped with 2 Fried Eggs  
Add our Housemade Sausage for \$2 more

## Hash of the Day QB

A Mix of Chef's Choice of Meat, Roadhouse Potatoes & Caramelized Onions & 2 Fried Eggs

## Items Below are Available beginning at 11 am

### The Roadhouse Cobb Salad \$14

Handlebar Farms Greens, Grilled Chicken, Beeler's Bacon, Avocado,  
Pt. Reyes Bleu Cheese, a Poached Egg & Lemon Vinaigrette

### Today's Salad: \$8

Add Goat or Bleu Cheese \$1 Side Salad \$5

### Soup of the Day \$5 Soup & Side Salad \$9

### Grass- Fed Burger \$13

1/3 Pound Grass-fed Burger, Onions, Lettuce, Pickles, Full Circle Brioche Bun & Fork Mayo  
with Hand-cut French Fries - add Cheese for \$1, Bacon or Mushrooms for \$2, Avocado for \$1.5

### Moroccan Local Lamb Burger \$15

on a Full Circle Bakery Brioche, Arugula, House Kraut & Hand-cut French Fries

### Buffalo Fried Chicken Sandwich \$14

with Hand-cut French Fries or Side Salad

### Zoie's Hot Dog \$6

with Hand-cut French Fries - add Sauerkraut for \$2

## Red

### Pasqua

2012 Italy Sangiovese \$6 glass/\$21 bottle

### County Line

2013 Sonoma Coast Syrah \$10 glass/\$37 bottle

### Radio-Coteau

2012 Dusty Lane Syrah \$75 bottle

### Famiglia Pasqua

2013 Verona Passimento Rosso Veneto \$12 gl/\$42 bottle

### VML

2013 Russian River Pinot Noir \$10 glass/\$37 bottle

### Balletto

2013 Russian River Pinot Noir \$9 glass/\$34 bottle

### Halleck

2013 Three Sons Pinot Noir \$75 bottle

### Gary Farrell

2013 Russian River Pinot Noir \$50 bottle

## White

### Picket Fence

2012 Russian River Chardonnay \$6 glass/\$21 bottle

### Balletto

2015 Teresa's Unoaked Chardonnay \$7 glass/\$24 bottle

### VML

2014 Russian River Gewurtztraminer \$8 glass/\$28 bottle

### Preston

2014 Madam Preston Grape Wine \$8 glass/\$28 bottle

### Buttonwood

2014 Sauvignon Blanc \$7 glass/\$24 bottle

### Halleck

2013 Russian River Sauvignon Blanc \$55 bottle

### Preston

2014 Dry Creek Sauvignon Blanc - organic \$7 glass/\$24btle

### Balletto

2012 Russian River Pinot Gris \$7 glass/\$24bottle

## Pink

### County Line

Anderson Valley Rose (on Tap) \$9 glass

## Bubbles

### Domaine Laurier

Ceres Methode Sparkling Wine \$6 glass/\$20 bottle

### Pasqua

Prosecco \$25 bottle

### VML

collaborating with Iron Horse Vineyards

2010 Russian River Valley

Blanc De Noir Sparkling Wine \$60 bottle

### Mimosa

orange juice \$7 glass

## Brews

### By the Glass \$5

Scrimshaw Pilsner or Racer 5 IPA

### By the bottle \$4

Anderson Valley Oatmeal Stout

Black Butte Porter

Anderson Valley Hop Otin' IPA

Boont Amber

Blue Star Wheat

Bitburger Non-Alcoholic

### Also by the bottle \$9

Chimay Grand Reserve (blue)

### By the Can \$4

Maui Brewing Coconut Porter

## Hard Cider & Root Beer

Golden State Dry Cider from Gold Ridge \$5  
Not Your Father's Root Beer \$4 (try it in a float)

**Revive Kombucha** \$5 glass

## The Rest

Guayaki Yerba Mate (French Press)	\$4
Organic Orange Juice	\$3.5/7
Local Organic Apple Pear Juice	\$3.5
Pellegrino Sparkling Water	\$6
Equator Coffee or Hot Tea	\$2/3
Iced Tea	\$3
Cappuccino	\$3
Espresso or Americano	\$2/\$3
Chai Latte	\$3.5/\$4.5
Mocha	\$3.5/\$4.5
Ghirardelli Hot Chocolate	\$3.5/\$4.5
Milk	\$3.5
Maine Root	\$2.5
Mexicane Cola, Sarsaparilla, Ginger Brew, Mandarin Orange	
Azteca Cola, Chai Cola or Mate Mojito	\$2.5
Our Lemonade or Limeade	\$3.5

**Corkage - \$10**

**Hours: Thursday through Sunday - 9 am to 2 pm**

**Open for dinner Thursday, Friday & Saturday beginning at 5:30 pm**