



FOUR FORKS

DULUTH, GEORGIA

NORTHEAST



Appetizers

Seafood Dip 12 (WF)

salmon, crab, veggies, cream cheese, fried pita chips

Shrimp Cocktail 12

poached, chilled shrimp, house-made cocktail sauce, greens

Entrees

Salmon* 20.5

griddled salmon, root veggies, beurre blanc

Crab Cake 18.5

citrus dill aioli, shrimp, tomatoes, wilted arugula

Sides

Grilled Asparagus and Mushroom 6 (WF)

lemon butter, parmesan, portobello



ITEMS MARKED WITH AN ASTERISK ARE SERVED RAW OR UNDERCOOKED: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SOUTH



Appetizers

Fried Green Tomatoes 11.5

bacon, mozzarella, candied pecans, balsamic vinaigrette

Crispy Pork Belly 12 (BGE)

BGE smoked pork belly, roasted red pepper grits

Entrees

Shrimp & Grits 18.5

artisan stone ground roasted red pepper grits, arugula

Hot Chicken 18 (BGE)

smoked fried chicken, house-made bacon fat hot sauce, vinegar dry rub

Sides

Goat Cheese Mac 8 (WF)

fried balls with hot pepper aioli or traditional pan style

MIDWEST



Appetizers

Reuben Egg Roll 10 (BGE)

house cured smoked pastrami, swiss, kraut, thousand island dipping sauce

Entrees

Pan Seared Chicken 17.5

airline breast, pan jus, house butter

Grilled Bistro Steak* 20.5

house bone marrow butter, root veggies

Sides

Mexican Street Corn Salad 6

chilled roasted corn w/ crema, cotija cheese, lime juice, & chili powder

EVERYWHERE



House Salad 5.5 | 10

cucumbers, tomatoes, carrots, mixed greens

Caesar Salad 10.5

romaine spears, parmesan crisp, house dressing

Opera Salad 11

mixed greens, sweet potato, bacon, goat cheese fritter, red onion, balsamic vinaigrette

Add protein chicken +5 salmon* + 8 shrimp* +7 steak* +7

WESTERN



Appetizers

House Fries 5.5

smoked aioli, parm, chop chop.

Georgia Poutine 10

smoked beef short rib, beer cheese, chop chop, house fries

Entrees

Smoked Cauliflower 15 (BGE) (VG)

Indian-inspired tender smoked cauliflower, hummus, greens

Sides

Lyonnais Potatoes 6

caramelized onions, house butter, chop chop

Pan Seared Brussels 6

bacon, local molasses cayenne

Ask Us About Today's Desserts!

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#livemusic

