



OPEN DAILY 7AM-9PM
LUNCH SERVED 11AM-4PM

FORKLESS

BURGER OF THE WEEK*

Changes weekly | ask your server \$14

THE "BURGER"*

Harvey's house-chopped sirloin blend, white cheddar, fried onion ring, sage mayo, fries..... \$12
-add house cured bacon \$2

TENDERLOIN

Hand breaded pork tenderloin, fried, "quick" pickles, mustard, fries..... \$12

ADULT GRILLED CHEESE

White cheddar, house-cured bacon, caramelized onions, bleu cheese, sage mayo, toasted pumpernickel bread, crisps \$8
-add tomato + basil soup \$3

SMOKED BRISKET SANDWICH

House-smoked beef brisket, sea salt and cracked pepper rub, sweet corn chili, honey molasses BBQ sauce, brioche bun, crisps..... \$12

FISH + FRIES

Tempura battered cod fish, garlic butter toasted sourdough hoagie, tarter sauce, fries..... \$10

CHICKEN PESTO BUTTY

Grilled chicken breast, house cured bacon, pecan and basil pesto, mozzarella, ciabatta, crisps..... \$12

CHEESY PIG

Smoked ham, creamy goat cheese, stone ground mustard, apricot marmalade, crisps..... \$10

REDFIELD PHILLY*

Shaved ribeye, caramelized onions and sweet peppers, Harvey's cheese sauce, horseradish cream, toasted sourdough hoagie, fries..... \$12

LUNCH BOX

SHEPHARD'S PIE

Beef and brisket, sautéed carrots, peas, corn, onions, house-made tots, mozzarella cheese..... \$12

CHICKEN POT PIE

Roasted chicken, broccoli, carrots, white cheddar, puff pastry "crust"..... \$10

BUTTERMILK FRIED CHICKEN

Buttermilk fried chicken, sweet corn pudding, quick pickles..... \$12

SIDES

FRIES \$3

CRISPS - house-made potato crisps, sea salt \$2

TOTS - sweet corn, sour cream and chive "tots", parmesan garlic mayo \$5

SWEET POTATO FRIES - tempura battered sweet potato fries, house-made ranch \$5

GREENS

FARM GREENS

Mixed greens, sundried tomato, carrots, pumpernickel croutons, white cheddar, poppy seed dressing \$4

THE WEDGE

Crisp wedge, sundried tomato, house bacon, bleu cheese crumbles, chicken fried onion rings, bleu cheese dressing \$6
--add--
grilled chicken \$4
3 grilled jumbo shrimp \$6

HOTEL SALAD

Mixed greens, apples, candied walnuts, parmesan shavings, curry cider vinaigrette \$5
--add--
house-cured bacon \$2
3 grilled jumbo shrimp \$6
grilled chicken \$4

PUB SALAD

Buttermilk battered chicken breast, spinach, red onion, cucumber, carrots & creamy poppy seed dressing \$12

AHI TUNA SALAD*

Soy sesame marinated seared ahi tuna, farm greens, carrots, cucumber, red onion, lemon, honey, ginger dressing \$14

SMALL PLATES

SOUP OF THE DAY

House-made crackers cup \$4 bowl \$6

FLATBREAD

Roasted sweet potatoes, caramelized onions, house-cured bacon, swiss cheese, fried sage \$7
--add--
3 grilled jumbo shrimp \$6
grilled chicken \$4

CHICKEN FRIED ONION RINGS

Buttermilk battered, house ranch Small \$6 large \$12

COWBOY NACHOS

House fried tortilla chips, smoked brisket chili, Harvey's cheese sauce, sweet corn jalapeno salsa, cowboy cream small \$8 large \$14

MAC + CHEESE

Herbed panko, skillet baked small \$5 large \$10
--add--
3 grilled jumbo shrimp \$6
House-smoked brisket \$4
House-cured bacon \$2
Grilled chicken \$4

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.