

SNACKS & salads

Housemade Potato Chips.....8  
Blue cheese, scallions

Thai Chili Wings.....12  
Cilantro-sour cream, red finger chilies

Green Curry Crab Soup.....12  
Pickled celery, coconut milk, lemongrass

Beet Salad.....10  
Herb ricotta, crunchy pumpkin seeds, green apple, red chili vinaigrette

Roasted Brussel Sprouts.....11  
Fish sauce vinaigrette, crushed almonds, green goddess

Roasted Garlic Tallow Candle.....8  
Savory Monkey Bread

Deviled Eggs.....9  
Pickled red onion, bacon, jalapeño

Raw Beef Tartare\*\*.....15  
Horseradish cream, parmesan, capers

Roasted Root Vegetable Salad.....10  
Kentucky blue cheese, bitter greens, honey mustard

Fish Taco Steam Buns.....14  
Crispy perch, spicy mayo, celeriac-green papaya slaw

entrees LARGE PLATES

Curry Fried Chicken Bucket.....17  
Local honey, benne seed corn bread

Baby Back Ribs.....19  
Coconut BBQ, pineapple fried rice

Gluten Free Potato Gnocchi.....17  
Roasted winter squash, kale, white cheddar, apple

Saffron Glazed Trout.....21  
Picholine olives, fennel, celery root puree

Double Fort Burger.....14  
American cheese, brioche bun, F.L. sauce + fries or salad

Whole Roasted Bronzino.....26  
Mustard, white wine, baby potato, mushrooms

Braised Shortribs.....26  
Onion carbonara, Boursin polenta, balsamic jus

Pork Schnitzel.....23  
Smoked squash, salsa verde cream, celery salad

SIDES \$4

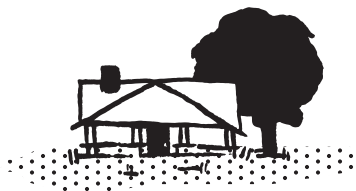
Boursin Polenta

Cauliflower & Almonds

Loaded Fries & Ranch Aioli

Seasonal Vegetables

Braised Winter Greens



“i’m hungry like a fort.”  
@hungrylikeafort

\*\* May contain raw or undercooked ingredients  
\*Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness but your mouth will thank you.