



we've turned green!

Fork in the Alley Brick Oven Pub is proud to be the first restaurant in Roanoke and the second in Virginia to become a certified green restaurant.

We have committed to at least a five year plan to continuously take environmentally friendly steps that will have a clear and significant impact on lowering our restaurant's carbon footprint and potential environmental damage.

We are hoping that through our efforts you, our valued customer, will not only have a better experience in our restaurant but feel more comfortable to take some of the measures we have taken into your home—thereby exponentially improving our environment! See our website for more details.

www.forkinthealley.com



banquet room available

ask us for details

smokehouse night

Wednesday and Sunday
5pm til gone!

gourmet to go



May the fork be with you!

burgers

(Served with a choice of side. All burgers cooked medium well unless specified. Cooked rare to order. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.)

Build a Burger:

Choose from our list of toppings and condiments listed right \$6.95

Specialty Fork Burgers:



The F.I.T.A. Burger – Cheese burger with cheddar, lettuce, tomato, onion, and mayonnaise \$7.95

The Lipes Burger – Some of you may recognize our version of this local classic from years past; lean burger topped with Tinnell's pimento cheese and pickle \$7.95

The McClanahan – Lean burger with Dijon mustard, olive relish, jalapeno and Tinnell's pimento cheese \$7.95

Mesa Verde – Lean burger topped with queso blanco, lettuce, tomato, guacamole, and chipotle mayo \$7.95

dogs

(all dogs served with a choice of side)

Build Your Own Dog:

Choose from our list of toppings and condiments listed right
Kosher Beef, Half-Smoke, Italian Sausage, Bratwurst \$3.25

Specialty Alley Dogs (Add a second specialty dog for \$1.95)

All American Dog – Kosher Beef dog with yellow mustard, onion, chili \$3.50

Underdog – Kosher Beef with ketchup, yellow mustard, onion and sweet pepper relish \$2.95

Slaw Dog – Kosher Beef dog with mustard, onion, chili, and cole slaw \$3.75

D.C. Dog – Half-Smoke sausage dog with chili, cheese and cole slaw \$3.75

Mad Dog – Hot Italian sausage with Dijon mustard, chili, and pepper relish \$3.75

Astro Dog – Half-Smoke with Dijon mustard, olive relish and cheese slaw \$3.75

Joe Cool – Kosher Beef with firehouse BBQ, cole slaw and cheddar cheese \$3.75

Scooby – Kosher Beef with Dijon mustard, chili, and cheese slaw \$3.75

Italian – Hot Italian sausage with Dijon mustard, pepper, onions \$3.75

German – Beer steamed Bratwurst, onion, Dijon mustard, saurkraut \$3.75

kids menu

(under twelve)

(served with chips, .50 for fries)

Chicken Tenders \$3.25

Grilled Cheese \$2.95

add bacon \$1.00

Hot Dog \$2.25

Kids Spaghetti \$3.25

Oven baked Mac&Cheese \$2.95

The CEO (peanut butter & jelly) \$2.25

Kids Burger with cheddar \$3.95

Cheese Quesadilla \$2.95

Corn Dog \$2.95

dessert

Brick Oven S'more



A milk chocolate bar between two graham crackers with marshmallow and toasted in the wood fired oven, topped with chocolate sauce \$4.25

We love your patronage.

Please be patient with us as we strive to serve you the best freshly prepared foods cooked to order. Thanks.

Fork in the Alley Select Condiments

ketchup
dijon mustard
yellow mustard
chipotle mayonnaise
firehouse BBQ
mayo

Fork in the Alley Select Toppings

tangy olive relish
salsa-picante
onion
homemade pepper relish
sauerkraut
jalapeno pepper
banana pepper
tomato
sweet pickle relish
.20 per topping

Fork in the Alley Premium Toppings

cheese slaw
coleslaw
Tinnell's pimento cheese
all meat chili
bacon
cheddar cheese
blue cheese
provolone cheese
mushrooms
.45 per topping

Fork in the Alley Sides

coleslaw
chef's vegetable
french fries
cheese slaw
pasta salad
chips
oven baked mac & cheese
\$1.95
garlic foccacia bread
\$2.95
side salad
\$3.50

Homemade Salad Dressings

avocado lime vinaigrette
chipotle ranch
blue cheese
ranch
honey mustard
zesty italian
thousand island



540-982-FORK
alleyside pick-up

in the alley behind 2123 Crystal Spring Avenue
beside 7-11 in South Roanoke
(please do not park in private lots)

www.forkinthealley.com



appetizers

Welsh Rarebit

Cheddar cheese sauce, seasonings and ale melded together. Served with toasted focaccia and tomato \$6.95

Spinach-Artichoke Bruschetta

Blend of melted cheese, artichoke hearts, and baby spinach with green chilies and pine nuts; toasted focaccia glazed with extra virgin olive oil and fresh garlic \$7.95

Buffalo Tenders

Lighted breaded delicately fried chicken tenders drenched in our own buffalo sauce served on a bed of crisp romaine topped with blue cheese crumbles and a side of blue cheese dressing \$7.95

Fries and Tenders

A mound of delicious French fries and delightful chicken tenders. Served with a side of chipotle ranch \$6.95

Quesadillas

Toasted tortilla filled with queso blanco and scalions, diced tomato, green chilies and black olives, served with salsa, sour cream and guacamole \$7.95 *add grilled chicken or chorizo \$2.00

Tuscan Cheese Bread with Fresh Rosemary

10 inch pizza dough fired off in our brick oven drizzled with virgin olive oil, fresh rosemary, and asiago cheese \$7.95

soup & salad

French Onion Soup

This classic beef based soup is topped with home-made croutons and provolone cheese baked in our wood fired oven \$4.95

Seasonal Soup \$4.95

Triple Fork Chili

Thick chili made with pure ancho chili and extra lean ground beef (No beans!!) \$5.95 We'll add onions, jalapenos or cheddar if you like!

White Chili

Made with northern white beans and chicken breast, spice, green chilies and creme fraiche \$5.95

Classic Caesar

Hearts of romaine tossed with classic Caesar dressing, grated parmesan, and our wood-fired homemade croutons \$6.95 *add grilled chicken, spicy Caribbean chicken for \$2.00, or grilled shrimp for \$3.00

SoCal

Grilled chicken breast arrayed on hearts of romaine, topped with a generous portion of our homemade guacamole, garnished with strips of fire roasted poblano and served with toasted tortilla and salsa \$8.95

Southern Fried Chef

Bed of fresh lettuce crowned with strips of tender fried chicken, ham, cheddar, pine nuts, diced tomato, homemade croutons, crisp bacon and choice of dressing \$8.95

House Salad

A large version of our side salad with romaine chiffonade, diced tomato, julienne bell pepper and asiago cheese \$6.95

fork fare

Seafood Provencal

Jumbo gulf shrimp, fresh sea scallops pan seared in garlic and olive oil, topped with a hearty tomato sauce including artichokes, capers, mushrooms and fresh herbs, tossed with linguine, sided by garlic focaccia bread \$17

North Border Burrito

Chicken, white bean, and cheese burrito with green chilies, scallions, and red bell peppers toasted in our wood fired oven with a little cheddar cheese on top. Accompaniments: homemade guacamole, salsa and sour cream \$12

Baked Jamaican

Some like it Hot! For those that do, this is the dish for you! Strips of chicken breast with garlic, mushrooms, red bell peppers, and onion finished in a jerk seasoned cheddar béchamel. Tossed with linguine pasta, topped with cheddar and baked in our wood fired oven. Served with a side of garlic focaccia \$15

Genova Sauté

Portbella mushrooms, artichoke hearts, sundried tomato and fresh garlic sautéed in olive oil finished with pesto, white wine and Asiago cheese tossed with linguine, side of garlic focaccia \$16

build your own pizza

Small 10" \$8.95 Large 14" \$11.95

toppings

Traditional Toppings

S \$1.00 L \$1.50

Pepperoni, Italian Sausage, Bacon, Ham, Ground Beef, Mushrooms, Black Olives, Green Olives, Tomato, Onion, Jalapeno Peppers, Bell Peppers, Banana Pepper Rings, Anchovies, Sliced Garlic

Gourmet Toppings and Extra Cheese

S \$1.50 L \$2.00

Chicken, Poblano Pepper, Kalamata Olives, Baby Spinach, Pesto, Pineapple, Artichoke Hearts, Sun Dried Tomato, Portabella Mushroom, Pepperoncini Peppers

Mozzarella cheese, Provolone cheese, Feta cheese, Ricotta cheese, Asiago cheese

gourmet pizza sauces

- Herbed Olive Oil Parmesan Sauce
- Alfredo Sauce
- Herbed Ricotta Sauce
- Traditional Red Sauce

specialty fita pizzas

(made with a fork in mind)

Small 10" \$12.95 Large 14" \$17.95

(for the sake of confusion, deletions are ok – don't worry, we'll make up for it; substitutions are additional)

SoRo – Ricotta cheese, pesto, mozzarella, baby spinach, sun dried tomato, and black olive

Roma – Red sauce, Italian sausage, red bell, onion, portabella mushroom, sliced garlic, mozzarella, and Asiago cheese

Greco – Red sauce, feta cheese, kalamata olive, onion, sundried tomato, mozzarella cheese and anchovies (optional)

Italia – Red sauce, pepperoni, Italian sausage, pepperoncini, sliced garlic, mozzarella, and asiago cheeses

Florencia – Alfredo sauce, spinach, mozzarella, sautéed shrimp and scallops, fresh tomato, basil, sliced garlic and onions

Sunset Beach – Ricotta and mozzarella cheeses, artichoke hearts, sun dried tomato, roasted poblano, and black olive

Margarita – Real mozzarella, fresh basil, tomato, with olive oil sauce

Capri – Red sauce, pepperoni, Italian sausage, portabella mushroom, black olive, onion, and mozzarella cheese

Monaco – Spinach, grilled chicken, fresh tomato, olive oil, and parmesan white sauce with mozzarella cheese and feta cheese

Athenos – Pesto, spinach, ground beef, kalamata olive, sliced garlic, onion, with mozzarella, feta and Asiago cheese

Hawaiian – Red sauce, mozzarella and ricotta cheeses, honey roasted ham and fresh pineapple

Bolzano – Red sauce, pepperoni, mushroom, kalamata olive, fresh tomato, sliced garlic and mozzarella cheese



Let the good times roll!

sandwiches

(all sandwiches served with a choice of side)

Portabella Sandwich – Marinated portabella cap grilled and topped with provolone cheese, fresh tomato, fresh spinach and our horseradish mayo on lightly toasted bun \$6.95

Teleras de la Southwest con Pollo – This southwestern sandwich has chicken breast glazed with chipotle in adobo sauce, with queso blanco melted over it, stuffed between layers of focaccia with guacamole, lettuce, tomato, and chipotle mayo \$8.95

Joe's Chicken Sandwich – Jamaican hot and spicy chicken breast grilled and served with lettuce tomato and mayo on lightly toasted bun \$7.95

F.I.T.A. Missouri Club – Club sandwich with sliced ham, chicken, bacon, and tomato topped with cheddar cheese sauce and served bubbling hot from our wood fired oven \$8.95

F.I.T.A. Steak Hoagie – Hand shaved ribeye steak grilled and topped with mushrooms, grilled onions and peppers, and provolone cheese on a french style hoagie roll with horseradish mayo \$9.75

Reuben Sandwich – A twist on a classic, grilled pastrami and sauerkraut smothered with melted provolone cheese, topped with homemade thousand island dressing stuffed between pieces of grilled rye bread \$7.95

Fork in the Alley Sides

coleslaw
chef's vegetable
french fries
cheese slaw
pasta salad
chips
oven baked mac & cheese
\$1.95

garlic focaccia bread
\$2.95

side salad
\$3.50



3 forks required



fork required