

the forklift



EGGS & MORE

Served with home fries and your choice of an SLC Bakery English Muffin, sourdough, sprouted nine-grain toast or biscuit.

Forklift Breakfast Plate*	22	Snowbird Omelet*	20
<i>two eggs any style, served with your choice of: bacon, sausage or ham</i>		<i>grilled ham, tomatoes, mushrooms, onions, cheddar cheese</i>	

Egg whites are available upon request.

BREAKFAST FAVORITES

Add: blueberries, strawberries or chocolate chips

French Toast*	18	Biscuits & Gravy*	22
<i>two pieces of brioche bread, two eggs any style, Smoked bacon</i>		<i>country gravy, house-made biscuits, two eggs any style, served with home fries</i>	
Sweet-Cream Pancake Plate*	18	Breakfast Burrito*	20
<i>two sweet-cream pancakes, two eggs any style, smoked bacon, whipped cream</i>		<i>scrambled eggs, chorizo, jalapeños, peppers, onions, potatoes, shredded cheddar-jack cheese, served with house salsa</i>	
Eggs Benedict*	21	Avocado Toast*	18
<i>kurobuta ham, tomatoes, poached eggs, spinach, hollandaise sauce, toasted English muffin, served with home fries</i>		<i>sliced baguette, arugula, romesco sauce, almonds, olives, lemon-dill dressing, sunny side up egg on the side, served with home fries</i>	

A LA CARTE

One Egg	4	Home Fries	6
Two Eggs	7	Side of Fruit	6
Ham, Bacon or Sausage	5	Yogurt with Fruit	8
Toast	5	Side of Fries	5
<i>SLC Bakery English Muffin, sourdough, sprouted nine-grain or biscuit</i>		Country Gravy	4

BEVERAGES

Assorted Pepsi Products®	5	Hot Chocolate	6
<i>Pepsi®, Diet Pepsi®, Mountain Dew®, Dr. Pepper, Starry, Root Beer, Lemonade, Raspberry Lemonade, Iced Tea</i>		Whole, 2% or Skim Milk	5/6
Fruit Juice	5/6	Hot Tea or Cider	5
<i>apple, orange, cranberry, grapefruit, V8</i>		City Brew Coffee & Decaf	5
Red Bull Energy Drink	6	Espresso	5
<i>Energy Drink, Sugarfree, Editions</i>		Americano	6
		Cappuccino	6
		Latte	6

GF Gluten-Free DF Dairy-Free V Vegetarian N Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk and shellfish.

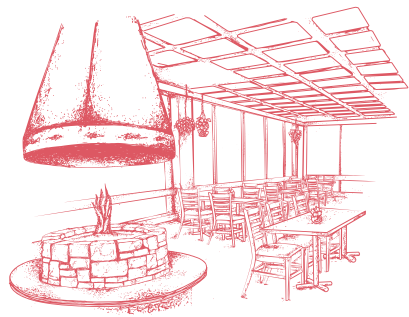
Please advise your server if you or someone in your party has a food allergy or sensitivity. Gluten-free bread is available upon request.

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Consult your physician or public health official for further information. A 19% gratuity will be added to parties of 8 or more. Split plate charge \$3.

BRUNCH MENU

Restaurant Chef Freeman Scroggie



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APPETIZERS

Loaded Chili Cheese Fries*	14	Forklift Wings*	16
<i>beef chili, diced tomato, scallions, red onion, melted cheddar cheese</i>		<i>served with veggies, ranch or bleu cheese dipping sauce choice of: traditional buffalo, sweet chili or chipotle BBQ sauce</i>	
Hummus Plate (V)	15	Blackened Chicken Quesadilla*	16
<i>house-made red pepper hummus, veggies, lemon-grilled pita wedges, Bleu cheese</i>		<i>flour tortilla, melted cheddar-jack cheese, jalapeño, cilantro, house-made salsa, topped with lime sour cream</i>	

LUNCH FAVORITES

Forklift Burger*	23	Smokehouse Burger*	24
<i>Wasatch Meat's beef patty, lettuce, onion, tomato, cheese, toasted brioche bun, french fries choice of cheese: smoked Irish cheddar, provolone, smoked gouda, Swiss, pepperjack, Bleu cheese</i>		<i>Wasatch Meat's beef patty, smoked bacon, Beehive Cheese Co. smoked Irish cheddar cheese, chipotle BBQ sauce, toasted brioche bun, french fries</i>	

Substitute beef patty with Impossible patty, veggie patty or grilled chicken upon request

Substitute fries for soup or salad \$1

French Dip*	24	Turkey Bacon Avocado Sandwich*	22
<i>roast beef, caramelized onions, sautéed mushrooms, Swiss cheese, horseradish cream, au jus, toasted baguette, french fries</i>		<i>sliced roasted turkey, smoked bacon, avocado, arugula, roasted garlic-honey aioli on toasted focaccia, french fries</i>	
Beef Bahn Mi*	24	Pesto Grilled Cheese (V) (N)	20
<i>garlic-marinated beef, pickled carrots and cucumber, radish, cilantro, jalapeño, toasted baguette, creamy siracha aioli, french fries</i>		<i>smoked gouda cheese, provolone, cheese, pesto, toasted sourdough bread, cup of tomato soup</i>	
Chicken Pot Pie*	20	House Salad (GF) (DF) (V)	12
<i>creamy chicken, onions, celery, carrots, peas, mash, puff pastry, scallions</i>		<i>mixed greens, ripe tomatoes, red onion, cucumber, carrots, choice of dressing add chicken*, steak*, salmon* 8</i>	
Black Bean Sweet Potato Bowl (V)	19	Cobb Salad*	22
<i>white rice, black beans, roasted sweet potato, avocado, bell peppers, cilantro, jalapeño, chili-lime sauce add chicken*, steak* or salmon* 8</i>		<i>artisanal greens, bacon, diced chicken, gorgonzola crumbles, hard-boiled egg, tomatoes, house-made bleu cheese dressing</i>	
Popcorn Shrimp Po Boy*	19	Caesar Salad*	14
<i>flash-fried crispy shrimp, shredded lettuce, lemon créole aioli served on SLC Bakery bread, chips</i>		<i>garlic-herb croutons, shaved parmesan cheese, tossed with a house-made zesty Caesar dressing & fresh chopped romaine lettuce add chicken*, steak*, salmon*</i>	
Buffalo Chicken Sandwich*	18		
<i>fried chicken tenders, house-made buffalo sauce, Swiss cheese served on SLC Bakery bread, french fries</i>			



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