



STARTERS & SIDES

Chef's Board 34

*Rotating selection 2 meats/2 cheeses/jam
nuts/dried fruit*

Polpette 10

Homemade meatballs/sauce/parmesan/basil

Truffle Fries 8

Parmesan/rosemary/truffle oil/garlic aioli

House Fries 6

lightly salted

Garlic Butter Mussels 18

Garlic butter/white wine/grilled bread

Classic French Onion Soup 12

No explanation needed...!YKYK!

Brussels & Beets Lg 14 Sm 9

*Crispy brussels/pickled golden beets
pecans/cranberry/goat cheese*

Italian Chop Salad Lg 14 Sm 10

*Romaine/Ham/Genoa salami/Hot Cappicola
provolone/tomato/onion/Italian dressing*

Caesar Lg 10 Sm7

*Romaine/homemade croutons/ parmesan
(add marinated anchovies +3)*

Butternut Squash Salad Lg 14 Sm 9

*Spring mix/roasted diced butternut squash
blueberries/cranberry/pecans/goat cheese
Maple dijon vinaigrette*

Add a protein to any Main or Salad: Grilled chicken 8/Shrimp 12/*Salmon 12/Jumbo lump Crabcake 20

SANDWICHES

all sandwiches come with homemade chips

Italian Hoagie 15

*Ham/Prosciutto/capicola/genoa/provolone
lettuce/tomato/onion*

Prosciutto Panino 15

Prosciutto/fresh mozzarella/tomato/basil

Meatball Parm 15

Sauce/provolone/parmesan

Cork Burger* 18

*Cheddar/gruyere/onion & jalapeno straws
garlic aioli/apple maple bacon jam*

Reuben 16

*Corned beef/Gruyere/Sauerkraut
1000 Island dressing*

Sweet Chicken Salad 12

Craisins/celery

Lobster Roll 32

Warm Maine lobster/butter/grilled split top brioche bun

Brie & Prosciutto Grilled Cheese 14

Fresh pear/balsamic glaze

Muffaletta Grilled Cheese 14

Provolone/Capicola/Salami/Olive tapenade

French Onion Grilled Cheese 14

Caramelized Onions/Gruyere



We kindly ask that menu modifications are limited to accommodate dietary restrictions or allergies only

****These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness**