

DINNER

Mon & Thurs / Fri & Sat 5-9

STARTERS & SIDES

Truffle Fries 8

Parmesan/rosemary/truffle oil/garlic aioli

Stuffed Mushrooms 10

Prosciutto/goat cheese/panko/garlic/herbs

Polpette 10

Homemade meatballs /sauce/parmesan/basil

Crab Dip 16

crab/parmesan/seasonings

Coconut Shrimp 14

Coconut encrusted jumbo shrimp/Sweet thai chili sauce

Classic French Onion Soup 12

No explanation needed...IYKYK!

Vegetable del Giorno 8

Chef's Board 34

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

Brussels & Beets Lg 14 Sm 9

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

Italian Chop Lg 14 Sm 10

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

Caesar Lg 10 Sm 7

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

Butternut Squash Salad Lg 14 Sm 9

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

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

MAINS

Scallops 32

Grand Marinier tarragon butter/Maque Choux

Blackened Blue Scallops 32

Blackening spice/Blue cheese/Maque Choux

Shrimp Scampi 18

White wine/garlic/herbs/pasta

Crab Cakes 40

Two jumbo lump crab cakes/Maque Choux

Jamaican Jerk Salmon* 36

Orange glaze/citrus salsa/coconut Jasmine rice

Stuffed Flounder 38

*crab/Lemon Buerre Blanc
vegetable del giorno*

Lobster Roll 32

*Warm Maine lobster/butter
grilled split top brioche bun*

Garlic Butter Mussels 18

Garlic butter/white wine/grilled bread

Lollipop Lamb Chops* 28

vegetable del giorno

Veal Cutlet 18

Parmesan/lime

Cork Burger* 18

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

Ribeye* 48

14 oz ribeye/vegetable del giorno

Penne Alla Vodka 16

Tomato/cream/parmesan/basil

Pappardelle 18

Lamb ragu/ricotta/fresh mint

Pastas of Rome 16

*Each week we will feature ONE of the four
pastas of Rome: Cacio e Pepe*

Carbonara

Amatriciana

Alla Gricia

Ask for this weeks feature!

WINE BAR & BISTRO

CORK

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