

Dinner

5-9

Starters & Sides

Bread Service 8

Warm artisan bread
olive oil or butter

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!

Arancini 12

Risotto/Cheese/Seasonings

Chef's Board 34

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

Vegetable del Giorno 8

Side of Pasta 8

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 Cappellica
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 Main or Salad:

Grilled chicken 8/Shrimp 12/*Salmon 12

Jumbo lump Crabcake 20

Mains

Lollipop Lamb Chops* 28

Vegetable del giorno

Veal Cutlet 18

Parmesan/lime

Chicken Francese 22

Egg batter/Lemon/Butter
Vegetable del Giorno

Veal Saltimbocca 26

Prosciutto/Sage/White Wine/Butter
Vegetable del Giorno

Risotto 18

Vegetable del Giorno

Chicken Parmesan 22

Veal Parmesan 26

Sauce/Parmesan/Pasta

Chicken Marsala 22

Veal Marsala 26

Mushrooms/Vegetable del giorno

Chicken Piccata 22

Veal Picatta 26

Lemon/White wine/Capers
Vegetable del Giorno

Crab Cakes 42

Two jumbo lump crab cakes/Maque Choux

Grand Marnier U10 Scallops 38

Grand Marnier tarragon butter/Maque Choux

Blackened Blue U10 Scallops 38

Blackening spice/Blue cheese/Maque Choux

Shrimp Scampi 18

White wine/garlic/herbs/pasta

Jamaican Jerk Salmon* 36

Orange glaze/Citrus salsa/Coconut Jasmine rice

Garlic Butter Mussels 18

Garlic butter/white wine/grilled bread

Pasta

Pappardelle 18

Lamb ragu/ricotta
fresh mint

Penne Alla Vodka 16

Tomato/cream/parmesan
basil

Chicken Riggies 18

Rigatoni/chicken/tomato/cream/bell pepper
cherry pepper/parmesan

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