

Lunch

11-3

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

Mussels 18

Garlic butter, Farmhouse or Fra Diavlo

Crab Dip 16

Parmesan/Seasonings

Jalapeno Popper Dip 10

Bacon/Cheddar/Butter Panko Topping

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 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/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 come with homemade chips

Italian Hoagie 15

Rosemary Ham/Prosciutto/Hot Cappellica
Genoa salami/Provolone/L/T/O

Ham Hoagie 15

Rosemary Ham/Provolone/L/T/O

Mortadella Hoagie 15

Mozzarella/Tomato/Basil
Truffle Honey

Chicken Salad Hoagie 12

Craisins/celery/Mayo/L/T

Cheesesteak 18

Shaved Ribeye/Fried Onions
Cooper Sharp

Chicken Vodka Parm 15

Vodka Sauce/Provolone

Chicken Cutlet Supreme 15

Bacon/Lettuce/Tomato
Cooper Sharp

Fish Tacos 15

Red Drum/Jalapeno/cilantro
lime Slaw

Meatball Parm 15

Sauce/provolone/parmesan

Cork Burger* 18

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

Smash Burger* 15

Fried onions/Cheddar

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