



C O R K

## APPETIZERS

### Baked Goat Cheese 10

hazelnut breaded and served with candied bacon, butter lettuce, crostini and balsamic macerated raspberries

### Calamari 9

smoked tomato fondue, shaved grana padano cheese

### Bruschetta 9

toasted baguette, garlic and olive confit, oven dried roma tomatoes, sweet basil and fresh mozzarella

### Grilled Artichoke 8

poached with lemon, marinated with roasted garlic and basil, creamy parmesan dipping sauce

### Wild Mushroom "Baklava" 9

seasonal mushrooms, thyme and aged sherry, flakey phyllo, tawny port wine reduction

### Fried Green Tomatoes 9

fresh mozzarella, lemon vinaigrette, and balsamic reduction

### Mussels Frites 13

steamed in a shaved fennel and garlic butter broth, topped with white truffle parmesan fries

## SALADS

### The CORK House 7

field greens, fresh mozzarella, grape tomatoes, mango, and CORK house dressing

### Stacked Caesar 6

grated grana padano, garlic croutons, classic dressing

### The Wedge 8

iceburg lettuce, bacon, pickled red onion, toasted sunflower seeds, house made blue cheese dressing

### Fennel and Spinach 9

shaved fennel, baby spinach, toasted pine nuts, fresh goat cheese, warm bacon vinaigrette

### The Bottle Shop 12

pulled chicken, arugula, baby roma tomatoes, pickled red onion, candied bacon, crumbled blue cheese, moro orange vinaigrette

## FLAT BREAD PIZZAS

### Pepperoni and Crimini Mushroom 12

### Boursin, Roasted Chicken and Fig 14

### Pesto, Oven Dried Tomato, Kalamata Olive and Farmer's Cheese 12

### White Pizza, Garlic and Rock Shrimp 13

### Apple Smoked Bacon, Caramelized Pear, Gorgonzola 12

*add any topping to a pizza for \$1*

## SOUPS

### Cork's Main Lobster Bisque 9

or

### Seasonal Soup 5



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## ENTREES

### Oven Roasted Pork Tenderloin 21

house made port wine and fig preserves,  
wild mushroom stuffing

### Corn and Crab Pot Pie 15

sweet silver queen white corn, carrot,  
baby red potato and lump crab

### The Crab Ravioli 24

house made ravioli, sweet back fin blue crab,  
lobster brandy cream, poached asparagus

### Penne Amore 14

baby roma tomatoes, sundried tomatoes, artichoke hearts,  
capers and spinach, light garlic cream sauce

### Linguine with Clams and Lemon 16

littleneck clams, garlic, grana padano lemon and parsley

### Brasserie Burger 10

toasted brioche bun, pickled onion,  
bibb lettuce, tomato and select cheeses

### Salmon Monterey 19

atlantic salmon, fresh herbs, crisp polenta,  
sautéed spinach, artichoke hearts and olive tapenade

### Meat Loaf 16

smoked tomato marinara, grana padano,  
mashed russet potato

### Macaroni and Cheese 12

smoked gouda, apple smoked bacon

### Bell and Evan Chicken 17

slow roasted semi-boneless half chicken,  
root vegetables and rosemary fumet

### Grilled Hangar Steak 21

rustic marinade, truffle and parmesan frites,  
smoked tomato fondue

## RAW BAR

### Apalachicola

1 dozen 12

½ dozen 6

3 piece 3

### Blue Point

1 dozen 18

½ dozen 9

3 piece 5

### Chesapeake

1 dozen 16

½ dozen 8

3 piece 4

### Cork Sampler 15

Try a combination of all our featured shellfish  
Served with champagne mignonette and classic fixes

*\*consuming raw or undercooked meats, poultry, or seafood may increase your risk of food borne illness*