



42° 7' 46" N  
80° 5' 6" W

# The Cork

1794.

## STARTERS

### Hummus <sup>VG</sup>

Housemade Hummus, Sliced Cucumber, Pickled Red Onion, Extra Virgin Olive Oil, Flour Tortilla 12

### Fire Cracker Shrimp <sup>GF SP</sup>

Flash Fried Shrimp, Sriracha & Sesame Seed Aioli 14

### Naan Bread <sup>V</sup>

Grilled Naan Bread, Extra Virgin Garlic Olive Oil, Za'atar Spice, Whipped Feta 12

### Tuna Poke Nachos <sup>R SP</sup>

Wonton Chips, Spicy Ahi Tuna, Pickled Red Onion, Green Onion, Sesame Seed, Wasabi Mayo 14

### Jumbo Lump Crab Cake

Baked Crab Cake with Lemon, Herbs & Aioli 20

### Spicy Carnitas Tacos <sup>SP</sup>

Braised Pork Shoulder, Fresh Pico de Gallo, Chipotle Aioli 12

## SOUP & SALADS

### Clam Chowder <sup>GF</sup>

New England Style, Chopped Chives, Olive Oil 9

### Fattoush <sup>V</sup>

Romaine, Fresh Herbs, Cucumbers, Tomatoes, Whipped Feta, Lemon, Olive Oil, Spiced Croutons 10

### Wedge <sup>GF</sup>

1/4 Head of Iceberg Lettuce, Peppered Bacon, Cherry Tomatoes, Blue Cheese Dressing, Chives 11

### Chicken Caesar

Romaine, House Caesar Dressing, Croutons, Fresh Grated Pecorino Romano Cheese, Cracked Black Pepper, Grilled Chicken Breast 18

Add Protein to your Salad:

Shrimp +12 Chicken +7 Salmon +12 Scallop +6 Crab Cake +20

## SANDWICHES

### Reddy Burger

Two 4 oz. Patties, Housemade Dill Pickles, Shredded Lettuce, Sliced Onion, American Cheese, Secret Sauce, Toasted Kaiser Roll, Served with French Fries 14

### American Classic Burger

1/4lb Patty, Lettuce, Tomato, Toasted Kaiser Roll, Served with French Fries 9

### Crab Cake Sandwich

Baked Crab Cake with Lemon, Herbs, Aioli, Tomato, Lettuce, Toasted Kaiser Roll, Served with French Fries 22

### Mommy Blue

Two 4 oz. Patties, Caramelized Onions, Bacon, Blue Cheese Dressing, Toasted Kaiser Roll, Served with French Fries 16

## SIDES

### Baked Mac n' Cheese <sup>V</sup>

Cavatappi Pasta, House Cheese Sauce, Herbed Bread Crumbs 8

### Grilled Asparagus <sup>V</sup>

Olive Oil, Pecorino Romano, Grilled Lemon 6

### Mashed Potatoes <sup>GF V</sup>

Butter, Cream 5

### Creamed Peas <sup>GF</sup>

With Pancetta 6

### Fried Brussels Sprouts <sup>GF V</sup>

Flash Fried with Butter, Salt & Pepper 5

### Truffle Fries <sup>GF VG</sup>

Shoestring French Fries, Truffle Salt 5

### Fancy Noodles <sup>V</sup>

Spaghetti, Butter, Fine Herbs, Red Pepper Flakes, Grated Pecorino Romano 8



## DESSERT

### Red Velvet or Chocolate Cupcake <sup>V</sup>

Served with a Scoop of Vanilla Ice Cream 6

### Macarons <sup>V</sup>

An Assortment of Three Macarons 9

### Creme Brulee <sup>GF V</sup>

Housemade Vanilla Custard 9

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk to foodborne illness

**GF** Gluten Free Item    **R** Raw Item    **SP** Spicy Item    **V** Vegetarian Item    **VG** Vegan Item

## COCKTAILS

### RLH Manhattan

A Red Letter Hospitality Tradition  
Skunk & Goat Tavern Selected Knob  
Creek 120 Bourbon, Dolin's Sweet  
Vermouth, Angostura Bitters 12

### Red Anjou

Red Pear-Infused Vodka,  
Lemon, Ginger Syrup 12

### Harvest Sangria

Dry Rosè, Apple, Orange,  
Passionfruit, Cinnamon 9

### Traditional Old Fashioned

Skunk & Goat Tavern Selected Knob  
Creek 120 Bourbon, Demerara Sugar  
Cube, Angostura Bitters 11

### Spiced Pear Mule

Spiced Pear Infused Vodka,  
Ginger Beer 10

### Rosemary Fig Negroni

Rosemary Fig-Infused Gin,  
Campari, Dolin's Rosso 12

### Verona

Rittenhouse Rye, Averna Amaro,  
Angostura Bitters, Orange Bitters 11

### The Phucket

Altos Reposado, Lemon Grass Syrup,  
Lime, Coconut Cream 10

### D'Artagnan

Altos Reposado, Lime,  
Housemade Simple Syrup,  
Raspberries 10

### Ginger Sour

House Ginger Infused Vodka, Lemon  
Juice, Housemade Ginger Syrup 11

## BOTTLED BEER

Budweiser 4  
Bud Light 4  
Miller High Life 4  
Miller Lite 4  
Coors Light 4  
Corona 5  
Corona Light 5  
Labatt Blue 4  
Labatt Blue Light 4  
Samuel Adams  
Boston Lager 6  
Southern Tier  
Fully Loaded IPA 7  
Erie Brewing Final  
Destination IPA 6.5  
Voodoo Good Vibes 7  
Wyndridge Crafty Cider 7

8 Days a Week 6  
Southern Tier 2X IPA 6  
Hieneken 5  
White Claw 6  
Great Lakes Burning River  
IPA 6.5  
Fat Head's  
Headhunter IPA 7  
Troeg's Perpetual IPA 6.5  
Boddington's Pub Ale 8  
Five & 20 Pale Ale 6.5  
Samuel Smith's Hard Cider 8  
Lavery Golden Leopard Farmhouse Ale 6.5  
Hieneken Non-Alcoholic 5

## DRAFT

Blue Moon 5.5  
Guinness (16 oz.) 7  
Michelob Ultra 4  
Samuel Adam's  
Seasonal 7  
Stella Artois 7  
S&G Tavern Ale 7  
Yuengling 4  
Lavery Dulachan 6

## WHITE BY THE GLASS

	5oz	9oz	BTL
Ciconia, Vinho Verde	6	10	25
Boron, Pinot Grigio	7	11	30
Presque Isle, Pinot Grigio	8	14	35
Au Bon Climate Pinot Gris/Blac	11	18	45
Nik Weis, Riesling	9	15	40
Tangent, Sauvignon Blanc	8	14	35
St. Supery, Sauvignon Blanc	11	18	50
Ch. Pilet, Entre deux, Mers, White Bordeaux	8	13	35
Raymond, Chardonnay	8	13	35
Baileyana, 'Firepeak', Chardonnay	11	18	45
Louis Latour, Ardeche, Chardonnay	8	13	35
Dreambird, Moscato 1.5L	6	10	45
Arundel, 'Young Love', Niagara	6	10	25
Cielo, Rosè	7	11	30
Fiorellino, Rosè	7	11	30

## RED BY THE GLASS

	5oz	9oz	BTL
Delas Freres, Esprit, Cotes du Rhone	9	15	40
Illahé, 'Estate', Pinot Noir	11	18	58
Bouchard Aine, Pinot Noir	9	16	45
Luis Barichelo, Triturris, Red Blend	10	17	48
El Castillo, Rioja	10	17	48
Red Schooner, Malbec	16	25	70
Tussok Jumper, Malbec, Argentina	9	16	45
Chateau St. Michelle, Indian Wells, Merlot	10	17	48
Deloach Merlot	9	15	40
Merf, Cabernet Sauvignon	9	16	45
Lyeth, Cabernet Sauvignon	11	18	50
St. Supery, Cabernet Sauvignon	18	30	85
Truchard, Syrah	9	16	45
Raymond, 'Field Blend', Red Blend	10	16	45
Peirano, 'Immortal', Zinfandel	9	15	40
Ch. Des Tourtes, Cuvee Prestige, Rouge, 2015	13	22	60
Presque Isle, Pinot Noir	11	19	50
6 Mile, Derby Red	6	10	25

## SPARKLING BY THE GLASS

	5oz	9oz	BTL
Boron, Prosecco DOC	8	13	35
Hacienda, Method Champenoise, Brut	8	13	35

**Ask your server for our Extended Bottle List!**