



42° 7' 46" N
80° 5' 6" W

The Cork

1794.

STARTERS

Hummus ^{VG}

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

Fire Cracker Shrimp ^{GF SP}

Flash Fried Shrimp, Sriracha & Sesame Seed Aioli 14

Naan Bread ^V

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

Tuna Poke Nachos ^{R SP}

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 ^{SP}

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

Jalapeño Fritters ^{SP}

Three Fritters served with Creamed Corn + Lime 10

SOUP & SALADS

Manhattan Clam Chowder ^{GF}

Tomato Based Chowder, Mussels, Clam Meat 9

Roasted Red Beet Salad ^{GF V}

Roasted Red Beets, Baby Mixed Greens, Blue Cheese Crumbles, Dried Cherries, Candied Walnuts with Luxardo Cherry Dressing 11

Wedge ^{GF}

1/4 Head of Iceberg Lettuce, Peppered Bacon, Cherry Tomatoes, Blue Cheese Dressing, Chives 12

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 ^V

Cavatappi Pasta, House Cheese Sauce, Herbed Bread Crumbs 8

Grilled Asparagus ^V

Olive Oil, Pecorino Romano, Grilled Lemon 6

Mashed Potatoes ^{GF V}

Butter, Cream 5

Creamed Corn ^{GF}

Garlic, Cream 6

Fried Brussels Sprouts ^{GF V}

Flash Fried with Butter, Salt & Pepper 5

Truffle Fries ^{GF VG}

Shoestring French Fries, Truffle Salt 5

Fancy Noodles ^V

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



DESSERT

Red Velvet Cupcake ^V

Served with a Scoop of Vanilla Ice Cream 6

Creme Brulee ^{GF V}

Housemade Vanilla Custard 9

Daily Dessert

Ask Your Server for our Daily Homemade Creation

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 I20 Bourbon, Dolin's Sweet
Vermouth, Angostura Bitters 12

Holiday Mule

Cranberry + Rosemary
Infused Vodka, Ginger Beer 10

Starry Night

Altos Blanco, Creme de Violet,
Lime, Blueberry Syrup 11

Red Anjou

Red Pear-Infused Vodka,
Lemon, Ginger Syrup 12

Holiday Sangria

Dry Rosè, Apple, Orange,
Passionfruit, Cinnamon 9

Traditional Old Fashioned

Skunk & Goat Tavern Selected Knob
Creek I20 Bourbon, Demerara Sugar
Cube, Angostura Bitters 11

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

Billy's Irish Cream

Our Housemade Secret Recipe,
Served on the Rocks 8

Ginger Sour

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

Ask About our Holiday Cocktail Gifts!

RLH Cocktail Gifts Make the **PERFECT**
Present this Year!

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

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/Blanc	11	18	45
Nik Weis, Riesling	9	15	40
Black Stallion, Sauvignon Blanc	10	17	50
Tangent, Sauvignon Blanc	8	14	35
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
Illahe, 'Estate', Pinot Noir	11	18	58
Louis Latour, Pinot Noir	9	16	45
Luis Barichelo, Triturris, Red Blend	10	17	48
Vizar, Tempranillo	10	17	48
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!

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