



42° 7' 46" N
80° 5' 6" W

The Cork 1794.

STARTERS

Hummus ^{VG}

Housemade Roasted Red Pepper 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 15

Sweet Heat

Dark Cherry Fresno Salsa ^{GF, V, VG}

Grilled Corn Relish, House Fried Tortilla Chips 14

Jumbo Lump Crab Cake

Baked Crab Cake with Lemon, Herbs & Aioli 20

Fried Calamari ^{GF}

Flash Fried Gluten Free Breaded Calamari, Thai Chili Sauce, Lemon 14

SOUP & SALADS

Crab Bisque ^{GF}

Crab Stock Velouté', Chive Oil, Buttered Crab 10

Grilled Poblano + Corn Soup ^{GF, V, VG}

Grilled Poblano, Roasted Corn, Tomato Oil, Cilantro 8
Add Carnita + 4

Wedge ^{GF}

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

Roasted Red Beet Salad ^{GF V}

Roasted Red Beets, Baby Mixed Greens, Blue Cheese Crumbles, Dried Cherries, Candied Walnuts with Luxardo Cherry Dressing 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 +9

BRUNCH

The Classic

Two Eggs, Bacon or Sausage, Majestic Bakery Sourdough, Home Fries 10

Breakfast Tacos

Three Softshell Tacos, Chorizo, Scrambled Eggs, Pico de Gallo 13

Huevos Rancheros ^V

Black Beans, Chili Tomato Sauce, Cilantro, Lime, Crema, Flour Tortillas, Two Fried Eggs 12

Cork Waffles

Two Belgian Style Waffles, Maple Syrup, Butter 10

Sweet Potato Hash ^{GF}

Red Peppers, Onion, Scrambled Eggs, Chorizo, Salsa Verde, Cilantro, Lime, Crema 13

Brunch Burger

1/4lb Burger, American Cheese, Bacon, Hashbrown, Two Fried Eggs, Hollandaise, Served with French Fries 14

Crab Benedict

Two 2 oz. Crab Cakes on English Muffins, Poached Eggs, Hollandaise, Served with Home Fries 24

Frittata ^{GF}

Bacon, Sausage, Shredded Potato, Onion, Red Pepper, Pepper Jack Cheese 13

Crab Cake Sandwich

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



YOUNG CORKERS

Little Tykes Breakfast

One Egg, Bacon, Home Fries 5

Chocolate Chunk Waffle

One Belgian Style Waffle, Topped with Chocolate Chips, Maple Syrup, Butter 6

Burger

1/4 lb Burger Patty, Kaiser Roll, Served with French fries 8

DESSERT

Cork Cheesecake ^V

Housemade New York Style Cheesecake with a Ginger Cookie Crust 9

Red Velvet Cupcake ^V

Served with a Scoop of Vanilla Ice Cream 6

Creme Brulee ^{GF V}

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

BRUNCH

BOTTLED BEER

COCKTAILS

Rosè Mimosa

Grapefruit Juice, Dry Rosè, Prosecco 12

Mimosa

Orange Juice, Prosecco 9

Grapefruit Mimosa

Pink Grapefruit, Prosecco 10

Pineapple Mango Mimosa

Pineapple, Mango, Prosecco 10

Classic Bloody Mary

House Mix &

House Pickled Vegetables 10

Cork Caesar

House Caesar Mix,

House Pickled Vegetables,

Blue Cheese Olives 12

Chocolate Espresso Martini

Belle Isle Cold Press, Godiva Dark

Chocolate, Cold Brew Espresso 12

Boozy Iced Coffee

Choose your Flavor 9

Vanilla

Stoli Vanilla Vodka,

Cream, Cold Brew

Salted Caramel

Stoli Vanilla Vodka,

Dorda Salted Caramel, Cold Brew

Mocha

Stoli Vanilla, Godiva Dark

Chocolate, Cold Brew

DRAFT BEER

Blue Moon 5.5

Guinness (16 oz.) 7

Michelob Ultra 4

Stella Artois 7

Samuel Adam's

Seasonal 7

S&G Tavern Ale 7

Yuengling 4

Lavery Dulachan 6

Budweiser 4

Bud Light 4

Miller High Life

Miller Lite 4

Coors Light 4

Corona 5

Corona Light 5

Labatt Blue 4

Labatt Blue Light 4

Samuel Adams

Boston Lager 6

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

Heineken 5

White Claw 6

Great Lakes Burning River
IPA 6.5

Fat Head's

Headhunter IPA 7

Timber Creek

Troeg's Perpetual IPA 6.5

Five & 20 Pale Ale 6.5

Samuel Smith's Hard Cider 8

Heineken Non-Alcoholic 5

WHITE BY THE GLASS

Ramilo, Arinto

Boron, Pinot Grigio

Presque Isle, Pinot Grigio

Au Bon Climate Pinot Gris/Blac

Nik Weis, Riesling

Sunday Mountain, Sauvignon Blanc

Ch. Pilet, Entre deux, Mers, White Bordeaux

Raymond, Chardonnay

Louis Latour, Ardeche, Chardonnay

Lamoreaux Landing, Chardonnay

Dreambird, Moscato 1.5L

Arundel, 'Young Love', Niagara

Cielo, Rosè

Ombre de Pietra, Rosè

5oz

9oz

BTL

8

13

35

7

11

30

8

14

35

11

18

45

9

15

40

9

15

40

8

13

35

8

13

35

8

13

35

9

15

45

6

10

45

6

10

25

7

11

30

8

13

35

RED BY THE GLASS

Delas Freres, Esprit, Cotes du Rhone

Illaha, 'Estate', Pinot Noir

Louis Latour, Pinot Noir

La Veneranda, Riccardo I, Umbria Rossa

Red Schooner, Malbec

Tussock Jumper, Malbec, Argentina

Chateau St. Michelle, Indian Wells, Merlot

Merf, Cabernet Sauvignon

Duckhorn, Post Mark, Cabernet Sauvignon

Vizar, Tempranillo

Lyeth, Cabernet Sauvignon

St. Supery, Cabernet Sauvignon

Truchard, Syrah

Raymond, 'Field Blend', Red Blend

Peirano, 'Immortal', Zinfandel

Ch. Des Tourtes, Cuvee Prestige, Rouge, 2015

Presque Isle, Pinot Noir

6 Mile, Derby Red

5oz

9oz

BTL

9

15

40

11

18

58

9

16

45

10

17

48

16

25

70

9

16

45

10

17

48

9

16

45

12

20

60

9

16

45

11

18

50

18

30

85

9

16

45

10

16

45

9

15

40

13

22

60

11

19

50

6

10

25

SPARKLING BY THE GLASS

Boron, Prosecco DOC

Hacienda, Method Champenoise, Brut

5oz

9oz

BTL

8

13

35

8

13

35

Ask your server for our Extended Bottle List!