



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

Fried Calamari ^{GF}

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

Jumbo Lump Crab Cake

Baked Crab Cake with Lemon, Herbs & Aioli 24

Pig Wings ^{GF}

Teriyaki glaze, chili infused pineapple, grilled lime, scallions 16

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

Compressed Watermelon Salad ^{GF V}

Heirloom Tomatoes, Goat Cheese, Basil, Candied Walnuts, Fig Balsamic Reduction 15

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
Crab Cake + 24

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 28

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 26



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

Creme Brulee ^{GF V}

Housemade Vanilla Custard 9

Featured Dessert

Ask your server about our daily dessert!

Red Velvet Cupcake ^V

Served with a Scoop of Vanilla Ice Cream 6

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 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

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

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

Troeg's Perpetual IPA 6.5

Five & 20 Pale Ale 6.5

Samuel Smith's Hard Cider 8

Lavery Golden Leopard Farmhouse Ale 6.5

Heineken Non-Alcoholic 5

Sweet Water Pale Ale 6

Sweet Water Hazy IPA 6

WHITE BY THE GLASS

Ramilo, Arinto

Boron, Pinot Grigio

Pisano Family, Pinot Grigio

Au Bon Climate Pinot Gris/Blac

Nik Weis, Riesling

Black Stallion, Sauvignon Blanc

Sunday Mountain, Sauvignon Blanc

Ch. Pilet, Entre deux, Mers, White Bordeaux

Raymond, Chardonnay

Bernier, Chardonnay

Lamoreaux Landing, Chardonnay

Dreambird, Moscato 1.5L

Arundel, 'Young Love', Niagara

Villa, La Vie En Rose, Rosè

5oz 9oz BTL

8 13 35

7 11 30

7 11 30

11 18 45

9 15 40

10 17 45

9 15 40

8 13 35

8 13 35

9 15 40

9 15 45

6 10 45

6 10 25

8 13 35

RED BY THE GLASS

Ponzi, Tavallo, 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

Vizar, Tempranillo

Merf, Cabernet Sauvignon

Duckhorn, Post Mark, Cabernet Sauvignon

Caymus, Bonanza, Cabernet Sauvignon

Lyeth, Cabernet Sauvignon

Truchard, Syrah

Raymond, 'Field Blend', Red Blend

Peirano, 'Immortal', Zinfandel

Ch. Des Tourtes, Cuvee Prestige, Rouge

Presque Isle, Pinot Noir

6 Mile, Derby Red

5oz 9oz BTL

13 22 65

9 16 45

10 17 48

16 25 70

9 16 45

10 17 48

9 16 45

9 16 45

12 20 60

9 17 50

11 18 50

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!