



42° 7' 46" N  
80° 5' 6" W

# The Cork 1794.

## STARTERS

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

Housemade Roasted Red Pepper 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

### Fried Calamari <sup>GF</sup>

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

### Jumbo Lump Crab Cake

Baked Crab Cake with Lemon, Herbs & Garlic Aioli 24

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

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

### Pig Wings <sup>GF</sup>

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

## SOUP & SALADS

### Crab Bisque <sup>GF</sup>

Crab Stock Velouté, Chive Oil, Buttered Crab 10

### Grilled Poblano + Corn Soup <sup>GF, V, VG</sup>

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

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

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

### Chopped Apple Salad <sup>GF V</sup>

Spinach, Endive, Roasted Butternut Squash, Blue Cheese, Candied Walnuts, Pomegranate Vinaigrette 16

### 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 +8 Crab Cake +24

## 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

### Reddy Chicken Sandwich

Seasoned Fried Chicken Breast, Housemade Dill Pickle, Shredded Lettuce, Sliced Onion, Secret Sauce, Toasted Kaiser Roll, Served with French Fries 16

### Mommy Blue

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

### Crab Cake Sandwich

Baked Crab Cake with Lemon, Herbs, Aioli, Tomato, Lettuce, Toasted Kaiser Roll, Served with French Fries 26

### Cork BLT

Toasted Majestic Bakery Sourdough Bread, Thick Cut Bacon, Iceberg Lettuce, Tomato, Pickled Red Onion, Garlic Aioli, Served with French Fries 14

**ASK ABOUT OUR DAILY LUNCH FEATURE!**

## ENTRÉES

### 8 oz Filet <sup>GF MP</sup>

### Short Rib Gnocchi

Red Wine Braised, Tomato Sauce, Lemon Ricotta, Fried Sage 30

### Pan Seared Salmon <sup>GF</sup>

Pumpkin Risotto, Shaved Brussels Sprouts, Miso Lime Cream Sauce, Pomegranate Seeds 26

## 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

### 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

## DESSERTS



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

Housemade Vanilla Custard 9

### Chocolate Mousse

### Layered Cake

Whipped Cream, Macerated Strawberries 9

### Featured Dessert

Ask your server about our daily dessert!

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 14

### Raspberry Fizz

Housemade Raspberry Syrup,  
Vodka, Lemon Juice, Prosecco 13

### Blueberry Mule

Blueberry Infused Vodka,  
Ginger Beer 10

### Key Lime Sour

Deep Eddy Lime Vodka,  
Stoli Vanilla Vodka, Lime,  
Simple Syrup, Egg White 13

### State of Boulevardier

Altered State Red Tail Rye,  
Orange Campari, Dolin's  
Sweet Vermouth, Honey 13

### Campfire Sangria

Cabernet Sauvignon,  
Apple Cider, Apple Brandy,  
Spiced Apple, Cinnamon Syrup,  
Granny Smith Apple,  
Cinnamon Sticks 10

### Traditional Old Fashioned

Skunk & Goat Tavern Selected Knob  
Creek I20 Bourbon, Demerara Sugar  
Cube, Angostura Bitters 13

### Ultimo Lavoro

Malfy Grapefruit Gin, Elderflower  
Grapefruit, Green Chartreuse, Lime 14

### Spiced Apple Old Fashioned

Elijah Craig Bourbon,  
Spiced Apple, Dark Walnut Bitters 12

### Starry Night

Altos Blanco Tequila, R&W  
Crème de Violet, Blueberry, Lime 12

## 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  
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

## DRAFT

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

## WHITE BY THE GLASS

	5oz	9oz	BTL
Ramilo, Arinto	8	13	35
Boron, Pinot Grigio	7	11	30
Pisano Family, Pinot Grigio	7	11	30
Au Bon Climate Pinot Gris/Blac	11	18	45
Nik Weis, Riesling	9	15	40
Black Stallion, Sauvignon Blanc	10	17	45
Sunday Mountain, Sauvignon Blanc	9	15	40
Ch. Pilet, Entre deux, Mers, White Bordeaux	8	13	35
Raymond, Chardonnay	8	13	35
Bernier, Chardonnay	9	15	40
Lamoreaux Landing, Chardonnay	9	15	45
Elmo Pio, Moscato	6	10	25
Arundel, 'Young Love', Niagara	6	10	25
Pisano Family, Rosè	7	11	30

## RED BY THE GLASS

	5oz	9oz	BTL
Illalhe, Pinot Noir	11	18	55
Bouchard Aine, Pinot Noir	9	16	45
Black Stallion, Pinot Noir	12	20	60
La Veneranda, Riccardo I, Umbria Rossa	10	17	48
Red Schooner, Malbec	16	25	70
Tussock Jumper, Malbec, Argentina	9	16	45
Chateau St. Michelle, Merlot	10	17	48
Vizar, Tempranillo	9	16	45
Merf, Cabernet Sauvignon	9	16	45
Duckhorn, Post Mark, Cabernet Sauvignon	12	20	60
Caymus, Bonanza, Cabernet Sauvignon	9	17	50
Lyeth, Cabernet Sauvignon	11	18	50
Truchard, Syrah	9	16	45
Trefethen, Eschol, Red Blend	11	19	55
Peirano, 'Immortal', Zinfandel	9	15	40
Ch. Des Tourtes, Cuvee Prestige, Rouge	13	22	60
6 Mile, Derby Red	6	10	25

## SPARKLING BY THE GLASS

	5oz	9oz	BTL
Boron, Prosecco DOC	8	13	35
Boron, Rosè Prosecco	10	17	50
Hacienda, Method Champenoise, Brut	8	13	35

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