



42° 7' 46" N
80° 5' 6" W

The Cork 1794.

STARTERS

Fire Cracker Shrimp ^{GF SP}

Flash Fried Shrimp,
Sriracha & Sesame Seed Aioli 14

Pig Wings ^{GF}

Teriyaki Glaze, Chili Infused
Pineapple, Grilled Lime, Scallions 16

Grilled Glazed Donuts

Maple Walnuts,
Powdered Sugar 14

Jumbo Lump Crab Cake

Baked Crab Cake with
Lemon, Herbs & Aioli 24

Grilled Brunch Oysters

Mimosa Butter,
Parsley, Breadcrumbs 20

Fried Calamari ^{GF}

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

Naan Bread ^V

Grilled Naan Bread,
Extra Virgin Garlic Olive Oil,
Za'atar Spice, Whipped Feta 15

SOUP & SALADS

Crab Bisque ^{GF}

Crab Stock Velouté,
Chive Oil, Buttered Crab 10

Butternut Squash Soup ^{GF, V}

Butternut Squash with
Maple Creme Fraiche 8

Wedge ^{GF}

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

Chopped Apple Salad ^{GF, V}

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 +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

Blue Corn Fried Eggs

Ranchero Sauce, Green Chile
Sauce, Guacamole, Queso Fresco,
Black Beans, Cilantro 14

Steak n' Eggs

NY Strip Steak, Eggs any Style,
Breakfast Potatoes, Toast 40

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

Cork Waffles

Two Belgian Style Waffles,
Maple Syrup, Butter 10

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

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

BRUNCH

BOTTLED BEER

COCKTAILS

Black Apple Mimosa

Blackberry Simple Syrup,
Apple Juice, 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

Hazelnut

Stoli Vanilla, Frangelico,
Cream, Cold Brew

DRAFT BEER

Blue Moon 6
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
Riverside Witch's Brew 8
Riverside Maple Porter 8

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
High Noon 7
Riverside Maple Porter 7
Riverside Witch's Brew Sour 8
Troeg's Perpetual IPA 6.5
Samuel Smith's Hard Cider 8
Heineken Non-Alcoholic 5
Sweet Water Pale Ale 6
Sweet Water Hazy IPA 6

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
Ch. Pilet, Entre deux, Mers, White Bordeaux	8	13	35
Kendall Jackson, 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
Illahé, 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!