



42° 7' 46" N  
80° 5' 6" W

# The Cork 1794.

## STARTERS

### Fire Cracker Shrimp <sup>GF SP</sup>

Flash Fried Shrimp,  
Sriracha & Sesame Seed Aioli 14

### Seared Tuna <sup>GF</sup>

Pickled Watermelon Radish, Persian  
Cucumber, Avocado, Jalapeño, Burnt  
Lime Ponzu, Cilantro 20

### Philly Cheese Steak Egg Rolls

Caramelized Onions, Roasted Red  
Peppers, Pepper Jack Fondue 18

### Grilled Glazed Donuts

Mighty Fine's Glazed Donuts,  
Maple Syrup, Candied Walnuts,  
Powdered Sugar 10

### Jumbo Lump Crab Cake

Baked Crab Cake with  
Lemon, Herbs & Aioli 24

### Grilled Brunch Oysters

Mimosa Butter, Parsley, Breadcrumb 20

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

Flash Fried Gluten Free  
Breaded Calamari,  
Thai Chili Sauce, Lemon 16

### Naan Bread <sup>V</sup>

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

## SOUP & SALADS

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

Crab Stock Velouté',  
Chive Oil, Buttered Crab 10

### Tomato Basil Soup <sup>V</sup>

Cream, Garlic, Croutons 8

### Add Protein to your Salad:

Shrimp +12 Chicken +7 Salmon +12

Crab Cake + 24

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

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

### Roasted Beet Salad <sup>GF V</sup>

Arugula, Spinach, Shaved  
Almonds, Goat Cheese, Pickled  
Red Onions, Luxardo Cherry  
Vinaigrette 14

### Chicken Caesar

Romaine, Caesar Dressing, Croutons,  
Fresh Grated Pecorino Romano  
Cheese, Grilled Chicken Breast 18

### Spring Salad <sup>V</sup>

Arugula, Cherry Tomatoes, Persian  
Cucumbers, Shaved Red Onion,  
Kalamata Olives, Green Garbanzo  
Beans, Feta, Lemon Parsley  
Vinaigrette 16

## BRUNCH

### The Classic

Two Eggs, Bacon or  
Sausage, Majestic Bakery  
Sourdough, Home Fries 13

### 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

### Sweet Potato Hash <sup>GF</sup>

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

### Frittata <sup>GF</sup>

Bacon, Sausage, Shredded  
Potato, Onion, Red Pepper,  
Pepper Jack Cheese 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 12

### Crab Cake Sandwich

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

### Steak n' Eggs

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

### Crab Benedict

Two 2 oz. Crab Cakes on  
English Muffins, Poached  
Eggs, Hollandaise, Served  
with Home Fries 28



## 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 <sup>GF V</sup>

Housemade Vanilla Custard 9

### Chocolate Mousse

**Layered Cake**  
Whipped Cream,  
Macerated Strawberries 9

### Strawbery Rhubarb Tart <sup>V</sup>

Crumb Topping,  
Vanilla Bean Ice Cream 9

**GF** Gluten Free Item

**R** Raw Item

**SP** Spicy Item

**V** Vegetarian Item

**VG** Vegan Item

Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk to foodborne illness

# BRUNCH 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

**Espresso Martini**  
Stoli Vanilla Vodka,  
Espresso, Simple Syrup 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  
S&G Tavern Ale 7  
Sam Adam's Seasonal 7  
Yuengling 4  
Lavery Dulachan 6  
New Trail Broken Heels Hazy IPA 7  
Hamburg Berry Sneaky Sour 9

## BOTTLED BEER

Budweiser 5  
Bud Light 5  
Miller High Life 5  
Miller Lite 5  
Michelob Ultra 5  
Coors Light 5  
Corona 6  
Corona Light 6  
Labatt Blue 5  
Labatt Blue Light 5  
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 6  
Stella Artois 7  
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  
Heineken Non-Alcoholic 6  
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
Sunday Mountain, Sauvignon Blanc	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
Cicchitti, Esteoeste, Malbec	9	17	50
Chateau St. Michelle, Merlot	10	17	48
Vizar, Tempranillo	9	16	45
Duckhorn, Post Mark, Cabernet Sauvignon	12	20	60
Silver Gate, Cabernet Sauvignon	8	13	35
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!**