



The Cork 1794.

STARTERS

Grilled Oysters ^{GF}
White Wine Butter,
Garlic, Parmesan 20

Fire Cracker Shrimp ^{GF SP}
Flash Fried Shrimp,
Sriracha & Sesame Seed Aioli 14

Philly Cheese Steak Egg Rolls
Caramelized Onions, Roasted Red
Peppers, Pepper Jack Fondue 18

Naan Bread ^V
Grilled Naan Bread,
Extra Virgin Garlic Olive Oil,
Za'atar Spice, Whipped Feta 12

Fried Calamari ^{GF}
Flash Fried Gluten Free Breaded
Calamari, Thai Chili Sauce, Lemon 16

Jumbo Lump Crab Cake
Baked Crab Cake with
Lemon, Herbs & Garlic Aioli 24

Spicy Carnitas Tacos ^{SP}
Braised Pork Shoulder, Fresh
Pico de Gallo, Chipotle Aioli 12

Seared Tuna ^{GF}
Pickled Watermelon Radish, Persian
Cucumber, Avocado, Jalapeño,
Burnt Lime Ponzu, Cilantro 20

SOUP & SALADS

Crab Bisque ^{GF}
Crab Stock Velouté,
Chive Oil, Buttered Crab 10

Tomato Basil Soup ^V
Cream, Garlic, Croutons 8

Wedge ^{GF}
1/4 Head of Iceberg Lettuce,
Bacon, Cherry Tomatoes,
Blue Cheese Dressing, Chives 12

Roasted Beet Salad ^{GF V}
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 ^V
Arugula, Cherry Tomatoes, Persian
Cucumbers, Shaved Red Onion,
Kalamata Olives, Green Garbanzo Beans,
Feta, Lemon Parsley Vinaigrette 16

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

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

American Classic Burger
1/4lb Patty, Lettuce,
Tomato, Toasted Kaiser Roll,
Served with French Fries 9

Wagyu Patty Melt
Wagyu Patty, Swiss Cheese,
Balsamic Onion Jam, Parmesan
Griddled Sourdough, Served
with French Fries 19

Reddy Chicken Sandwich
Seasoned Fried Chicken
Breast, Housemade Dill Pickles,
Shredded Lettuce, Sliced Onion,
Secret Sauce, 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
Sourdough Bread, Thick
Cut Bacon, Iceberg Lettuce,
Tomato, Pickled Red Onion,
Garlic Aioli, Served with
French Fries 14

ENTRÉES

Pan Seared Salmon ^{GF}
English Pea and Roasted
Red Pepper Risotto, Cippolini
Onions, Asparagus, Red Beet
Reduction 28

Shrimp Carbonara
Fettucine, Pancetta,
English Peas 30

STEAK HOUSE

CHOICE OF PROTEIN

- 8 oz Filet** ^{GF MP}
- 14 oz NY Strip Steak** ^{GF 36}
- 24 oz Prime Porterhouse** 60
- 16 oz Ribeye** ^{GF 42}
- 18 oz Prime Cowboy Ribeye** 64
- Pork Chop** 26
- Crab Cake Sandwich** 26
With French Fries

SIDES

- Baked Mac n' Cheese** ^V
Cavatappi Pasta, House
Cheese Sauce, Herbed
Bread Crumbs 8
- Grilled Asparagus** ^V
Olive Oil, Pecorino
Romano, Grilled Lemon 7
- Mashed Potatoes** ^{GF V}
Butter, Cream 6

- Fried Brussels
Sprouts** ^{GF V}
Flash Fried with Butter,
Salt & Pepper 6
- Truffle Fries** ^{GF VG}
Shoe String Fries,
Truffle Salt 6
- Risotto**
Seasonal Selection 8

ACCOMPANIMENTS

- Cognac Mushroom
Cream Sauce ^V 5
- Blue Cheese Crust ^{GF V} + 5
- Scallop ^{GF} + 8
- Crab Cake + 24
- Herbed Butter ^{GF V} + 3
- Bone Marrow Butter ^{GF} + 5
- Truffle Butter ^{GF V} + 5
- Bearnaise ^{GF} + 5
- Shrimp Scampi + 13
- Oscar ^{GF} + 20

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

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

Strawberry Rhubarb Mule

Strawberry Rhubarb
Infused Vodka, Ginger Beer 10

Blackberry Sour

Nolet's Gin, Blackberry Syrup,
Blackberry Jam, Lemon Juice,
Egg White 13

Smoked Negroni

Ford's Gin, Smoked Campari,
Sweet Vermouth 12

Penicillin

Ginger Infused Scotch,
Honey Simple Syrup, Lemon +
Grapfruit Juice 14

Back Porch Sangria

Rosè, Basil Simple Syrup,
Passionfruit Liqueur, Peach Juice,
Mango Juice, Fresh Mango 10

Traditional Old Fashioned

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

Nor'easter

Rhum Barbancourt, Goslings Dark
Rum, Averna Amaro, Cinnamon Syrup,
Pineapple, Orange, Lemon 13

The Orlok

Bulleit Rye, Lemon Juice,
Simple Syrup, Red Zinfandel Float 13

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

DRAFT

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

WHITE BY THE GLASS

	5oz	9oz	BTL
Boron, Pinot Grigio	7	11	30
Marco Felluga, Molamatta Bianco	9	15	40
Pisano Family, Pinot Grigio	7	11	30
Pisano Family, Rosè	7	11	30
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

RED BY THE GLASS

	5oz	9oz	BTL
Illlahe, 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!