

Starters

Burrata ^V

Cherry Tomatoes, Basil Pesto, Baguettes, Balsamic Reduction 16

Fire Cracker Shrimp ^{GF SP}

Sriracha & Sesame Seed Aioli, Chives 16

Tuna Lettuce Tartare Cups ^R

Lime, Cilantro, Red Onion, Ginger Miso Carrot Aioli, Sesame Seed 20

Jumbo Lump Crab Cake

Lemon, Garlic Aioli 26

Philly Cheese Steak Egg Rolls

Caramelized Onion, Roasted Red Pepper, Smoked Gouda Fondue 18

Calamari ^{GF}

Thai Chili Sauce, Lemon 16

Naan Bread ^V

Whipped Feta, Za'atar 12

Lobster & Butter

Grilled Ciabatta, White Truffle 22

Soups & Salads

Pumpkin Pie Soup ^{GF}

Fried Sage, Maple Crème Fraiche 7

Crab Bisque

Crab Stock Velouté, Chive Oil, Buttered Crab 10

Apple Salad ^V

Spinach, Kale, Brussels Sprouts, Blue Cheese, Candied Walnuts, Pomegranate Vinaigrette 16

Wedge ^{GF}

Iceberg Lettuce, Blue Cheese Dressing, Bacon, Cherry Tomato, Chives 12

Roasted Beet Salad ^{GF V}

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

Caesar

Romaine, Caesar Dressing, Garlic Croutons, Pecorino Romano 12

Add Protein To Your Salad: Shrimp +12, Chicken +7, Salmon +12, Scallop +8, Crab Cake +24

Mains

Double Bone-In Pork Chop

Warm German Potato Salad, Brussels Sprouts, Heirloom Carrots, Gravy 32

King Trumpet Mushroom ^{GF VG}

Cauliflower, Butternut Squash, Cauliflower Cashew Polenta, Pickled Onions 26

Lobster Gnocchi

Cherry Tomatoes, Tomato Parmesan Cream Sauce, Chives, Pecorino Romano, Lemon Ricotta 39

Chicken Fried Short Rib

Cauliflower Parsnip Puree, Heirloom Carrots, Swiss Chard, Beef Jus, Chimichurri 32

Half Brick Chicken ^{GF}

Garlic Fingerling Potato, White Bean Purée, Spinach, Feta, Lemon Parsley Vinaigrette 26

Pan Seared Salmon ^{GF}

Pumpkin Risotto, Shaved Brussels Sprouts, Miso Lime Cream, Pomegranate Arils 28

Scallops

Linguine, Pancetta, Brown Butter, Butternut Squash Cream, Basil Pesto 46

Surf & Turf ^{GF}

Shrimp, Beef Short Rib, Aged Cheddar Grits, Andouille Sausage, Jalapeño Oil, Cherry Tomatoes, Trinity Vegetables 34

GF Gluten Free **R** Raw **SP** Spicy **V** Vegetarian **VG** Vegan
Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase risk to foodborne illness

the Cork 1794[®]



Steaks

Porterhouse 32oz ^{GF} 79

Filet 8oz ^{GF MP}

Bone-In Filet 12oz ^{GF MP}

Dry Aged 28-Day NY Strip 12oz ^{GF} 44

NY Strip 14oz ^{GF} 39

Ribeye 16oz ^{GF} 44

Surf & Turf

Oscar ^{GF} 20, Shrimp Scampi ^{GF} 13,
Single Scallop ^{GF} 8, Crab Cake 24

TOPPINGS

Cognac Mushroom Cream ^{GF} 5, Bearnaise ^{GF} 5,
Truffle Bordelaise 6, Blue Cheese Crust ^{GF} 5

BUTTERS ^{GF}

Herb 3, Bone Marrow 5, Truffle 5

Sides

Mac N' Cheese

Smoked Gouda, Bacon, Breadcrumbs 8
Add Lobster +8

Brussels Sprouts ^{GF}

Sweet Vidalia Onion, Bacon Vinaigrette 6

Grilled Asparagus ^V

Olive Oil, Pecorino Romano, Lemon 7

Mashed Potatoes ^{GF V}

Butter, Cream 6

Truffle Fries ^{GF V}

Shoestring Fries, Truffle Salt 6

Risotto ^{GF}

Chef's Selection 8

Alternates

Crab Cake Sandwich

Garlic Aioli, Tomato, Lettuce, Toasted Kaiser Roll,
Served with Shoestring Fries 28

Cork Burger

8oz Brisket Blend Patty, Truffle Aioli, Fig & Bacon Jam,
Mushroom Mix, Aged White Cheddar, Arugula,
Served with Shoestring Fries 26

Autumnal

Peach Cobbler ^R

Peach Infused Dry Sherry, Boulard Calvados, Lemon, Simple Syrup 11

Autumnal Equinox ^U

Coramino Reposado, Simple Syrup, Lemon, Cinnamon, Egg White 13

Spiced Pear Mule ^R

Spiced Pear Infused Vodka, Ginger Beer 10

Damson Plum Spritz ^R

Damson Plum Gin Liqueur, Honey Ginger Syrup, Lemon, Chandon Spritz 12

Adventurous

Orchards of Hidalgo ^R

Jefferson's Bourbon, Deleon Reposado, Apple Compote, Prosecco 13

Rosemary Fig Negroni ^U

Rosemary Fig Infused Gin, Del Professor Vermouth, Campari 13

Bananas Foster Old Fashioned ^R

Bumbu Rum, Howler Bourbon, Vanilla Vodka, Ron Zacapa Negro Rum, Banana Liqueur, Dark Walnut Bitters 12

Classic

RLH Manhattan ^R

Skunk & Goat Tavern Selected Knob Creek 120 Bourbon, Dolin's Sweet Vermouth, Angostura Bitters 14

Traditional Old Fashioned ^R

Skunk & Goat Tavern Selected Knob Creek 120 Bourbon, Demerara Sugar Cube, Angostura Bitters 13

Campfire Sangria ^R

Cabernet Sauvignon, Apple, Pomegranate, Pear, Ginger Syrup 10

Raspberry Fizz ^U

Raspberry Syrup, Vodka, Lemon, Prosecco 13

| R Rocks U Up

White Wine by the Glass

	5oz	9oz	BTL
Fratelli Ponte, Roero Arneis	12	20	55
Boron, Pinot Grigio	7	11	30
Marco Felluga, Molamatta Bianco	9	15	40
Pisano Family, Pinot Grigio	8	13	35
Pisano Family, Rosè	8	13	35
Nik Weis, Riesling	11	18	50
Rata, Sauvignon Blac	9	15	40
Intrinsic, Sauvignon Blanc	9	15	40
Ch. Pilet, Entre deux Mers, White Bordeaux	8	13	35
Lamoreaux Landing, Chardonnay	9	15	40
Duckhorn, Chardonnay	10	17	48
Kendall Jackson, Chardonnay	9	15	40
Elmo Pio, Moscato	7	11	30
Arundel, 'Young Love', Niagara	6	10	25

Red Wine by the Glass

	5oz	9oz	BTL
Illaha, Pinot Noir	16	25	70
Bouchard Aine, Pinot Noir	13	22	60
Iris, Pinot Noir	13	22	60
La Veneranda, Riccardo I, Umbria Rossa	10	17	48
Red Schooner, Malbec	16	25	70
Cicchitti, Este Oeste, Malbec	9	17	50
High Heaven, Merlot	10	17	48
Vizar, Tempranillo	9	16	45
Duckhorn, Postmark, Cabernet Sauvignon	12	20	60
Silver Gate, Cabernet Sauvignon	8	13	35
Caymus, Bonanza, Cabernet Sauvignon	9	17	50
Greenwing, Cabernet Sauvignon	12	20	55
Truchard, Syrah	12	20	55
Trefethen, Double T, Red Blend	9	16	45
Peirano, 'Immortal', Zinfandel	8	15	40
Ch. Des Tourtes, Cuvee Prestige, Rouge	13	22	60
6 Mile, Derby Red	8	13	35

Sparkling by the Glass

	5oz	9oz	BTL
Boron, Prosecco DOC	8	13	45
Boron, Rosè Prosecco	10	17	50
Hacienda, Method Champenoise, Brut	8	13	35

Drafts

- Blue Moon 6
- Guinness (16 oz.) 7
- S&G Tavern Ale 7
- Two Roads, Mary's Baby, Pumpkin Ale 8
- Yuengling 4
- Lavery Dulachan 6
- New Trail Broken Heels Hazy IPA 7
- Sam Adam's Oktoberfest 7

Bottles

- 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



EXECUTIVE CHEF JASON FINNERTY



GENERAL MANAGER MICHAEL KELLER