

# Starters

## Burrata <sup>V</sup>

Cherry Tomatoes, Basil Pesto, Baguettes, Balsamic Reduction 16

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

Sriracha & Sesame Seed Aioli, Chives 16

## Tuna Lettuce Tartare Cups <sup>R</sup>

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 <sup>GF</sup>

Thai Chili Sauce, Lemon 16

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

Whipped Feta, Za'atar 12

## Lobster & Butter

Grilled Ciabatta, White Truffle 22

# Soups & Salads

## Pumpkin Pie Soup <sup>GF</sup>

Fried Sage, Maple Crème Fraiche 7

## Crab Bisque

Crab Stock Velouté, Chive Oil, Buttered Crab 10

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

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

## Wedge <sup>GF</sup>

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

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

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

# Sandwiches

## Crab Cake Sandwich

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

## American Classic Burger

1/4lb Patty, Lettuce, Tomato, Toasted Kaiser Roll, Served with Shoestring Fries 10

## Reddy Burger

Two 4 oz. Patties, Housemade Dill Pickles, Shredded Lettuce, Sliced Onion, American Cheese, Secret Sauce, Toasted Kaiser Roll, Served with Shoestring Fries 16

## Cork Burger

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

## Mommy Blue

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

## Wagyu Patty Melt

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

## Reddy Chicken Sandwich

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

## Cork BLT

Sourdough Bread, Thick Cut Bacon, Iceberg Lettuce, Tomato, Pickled Red Onion, Garlic Aioli, Served with Shoestring Fries 14

**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 <sup>GF</sup> 79

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

Bone-In Filet 12oz <sup>GF MP</sup>

Dry Aged 28-Day NY Strip 12oz <sup>GF</sup> 44

NY Strip 14oz <sup>GF</sup> 39

Ribeye 16oz <sup>GF</sup> 44

## Surf & Turf

Oscar <sup>GF</sup> 20, Shrimp Scampi <sup>GF</sup> 13,  
Single Scallop <sup>GF</sup> 8, Crab Cake 24

### TOPPINGS

Cognac Mushroom Cream <sup>GF</sup> 5, Bearnaise <sup>GF</sup> 5,  
Truffle Bordelaise 6, Blue Cheese Crust <sup>GF</sup> 5

### BUTTERS <sup>GF</sup>

Herb 3, Bone Marrow 5, Truffle 5

## Sides

### Mac N' Cheese

Smoked Gouda, Bacon, Breadcrumbs 8  
Add Lobster +8

### Brussels Sprouts <sup>GF</sup>

Sweet Vidalia Onion, Bacon Vinaigrette 6

### Grilled Asparagus <sup>V</sup>

Olive Oil, Pecorino Romano, Lemon 7

### Mashed Potatoes <sup>GF V</sup>

Butter, Cream 6

### Truffle Fries <sup>GF V</sup>

Shoestring Fries, Truffle Salt 6

### Risotto <sup>GF</sup>

Chef's Selection 8

## Mains

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

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

### Lobster Gnocchi

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

## Autumnal

### Peach Cobbler <sup>R</sup>

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

### Autumnal Equinox <sup>U</sup>

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

### Spiced Pear Mule <sup>R</sup>

Spiced Pear Infused Vodka, Ginger Beer 10

### Damson Plum Spritz <sup>R</sup>

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

## Adventurous

### Orchards of Hidalgo <sup>R</sup>

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

### Rosemary Fig Negroni <sup>U</sup>

Rosemary Fig Infused Gin, Del Professor Vermouth, Campari 13

### Bananas Foster Old Fashioned <sup>R</sup>

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

## Classic

### RLH Manhattan <sup>R</sup>

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

### Traditional Old Fashioned <sup>R</sup>

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

### Campfire Sangria <sup>R</sup>

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

### Raspberry Fizz <sup>U</sup>

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