

# CORK & ALE

FINE WINE | CRAFT BEER | BISTRO

fine wine, great beer, thoughtful food

## dinner

chef's specials daily

### snack, nibble, or nosh

<b>bretzel</b>	10
bavarian style soft pretzel, whole grain mustard	
<i>add spinach dip (4) beer cheese (4) spicy art dip (6)</i>	
served hot on the side	
<b>crab cakes (GF available)</b>	20
real blue crab claw meat, perfectly seasoned and seared, served with our own remoulade*	
<b>spinach dip</b>	12
creamy spinach dip served with rustic crackers	
<b>spicy artichoke dip (GF)</b>	13
fire roasted jalapenos and artichokes engulfed in cheesy deliciousness	
<b>Cork &amp; Ale beer charcuterie</b>	22
classic pimento cheese, warm soft pretzel, warm beer cheese, sliced warm smoked sausage, mustard & pickle	
<b>Cork &amp; Ale wine charcuterie</b>	22
sliced baguette, prosciutto ribbons, spinach dip, wedge of brie, apricot jam, dried cherries & grapes	
<b>original or spicy hummus (V, GF available)</b>	13
fresh, house-made served with choice of rustic chips or fresh veggies	
<b>shrimp cocktail (GF)</b>	13
poached, chilled shrimp, house-made sauce	

### soups

<b>she crab</b>	10
hearty house made fresh she crab with a blend of chef's special spices served with a splash of sherry.	
<b>creamy tomato basil (GF)</b>	9
delicious light creamy tomato with fresh herbs & basil	

### salads

<b>house favorite grilled salmon salad (GF)</b>	22
grilled salmon filet aside mixed greens, red onion, goat cheese, with candied nuts & dried berries, house-made apple cider vinaigrette	
<i>sub grilled chicken, shrimp or crab cake *</i>	
<b>grilled chicken caesar salad (GF available)</b>	16
grilled sliced chicken, fresh chilled iceberg tossed with grated parmesan, caesar dressing and crisp croutons	
<i>add salmon (6) shrimp (6)</i>	
<b>roasted beets &amp; burrata salad (GF)</b>	22
fire roasted beets, rich burrata, fresh arugula, prosciutto, candied pecans & balsamic honey	
<i>add grilled chicken (8) salmon (10) shrimp (10)</i>	

### dinner entrées

<b>Cork &amp; Ale charcuterie burger</b>	22.50
half pound beef patty, topped with shaved prosciutto, crispy pancetta, arugula, pickle, apricot jam and goat cheese spread. *	
<b>salmon BLT</b>	22
grilled salmon, crispy bacon, juicy tomato, fresh mixed greens, housemade honey mustard on perfectly baked pretzel bun *	
<b>crab cake sandwich</b>	22.50
blue crab claw crabcake, house remoulade, artisan sharp cheddar & pickle on a potato bun. served w/ cape cod chips.	
<b>chicken bacon cubano</b>	17
grilled chicken, bacon, swiss cheese, pickle, dijon mustard, hand pressed, served w/ cape cod chips	
<b>hearty chicken alfredo pasta (GF available)</b>	24
al dente penne, house roasted garlic alfredo sauce & grilled or blackened chicken topped with romano cheese served w/ white truffle infused garlic oregano toast	
<i>sub crab cake (1), salmon (2), shrimp (2)</i>	
<b>chicken caesar wrap (GF available)</b>	15
tender grilled chicken, chilled lettuce, grated romano and house made caesar dressing in a soft wrap	
<b>buffalo chicken wrap (GF available)</b>	16
seasoned, grilled chicken drizzled with zesty buffalo sauce, lettuce, tomato, cheddar & bacon finished with ranch.	
<b>hummus wrap (GF available)</b>	13
original or spicy, housemade with lettuce, tomatoes & red onions. choice of crisp and cold or warmly toasted	

<b>chicken charleston. (GF available)</b>	26
chicken breast topped with crab cake over creamy spinach and garlic cheddar mashed potatoes with remoulade *	
<b>penne arrabiata (GF available)</b>	18
al dente penne, house made spicy marinara, with fresh basil, served w/ white truffle infused garlic oregano toast *	
<i>add chicken (8), crab cake (9), salmon (10), shrimp (10)</i>	
<b>salmon &amp; veggies (GF)</b>	24
grilled salmon served with seasonal veggies and creamy mashed potatoes	
<i>sub chicken</i>	

<b>slider of the day</b>	18
3 all beef sliders, always a favorite *	
<b>margarita flatbread (GF available)</b>	16
house-made marinara sauce, roma tomatoes, shredded mozzarella, and our own pesto	
<b>buffalo chicken flatbread (GF available)</b>	18
seasoned, grilled chicken drizzled with zesty buffalo sauce, finished with ranch and green onions	
<b>build your own burger</b>	18
1/2 pound all angus patty grilled your way. choose from cheddar, swiss, pimento, bacon, onions, pickles, ketchup, mustard, mayo, served w/ cape cod chips. *	
<i>(ask your server about special toppings)</i>	

but wait there's more...

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**kiddos****hot-dog** 8

all beef, grilled. choice of cheddar or swiss, ketchup or mustard, served with chips.

**kids pasta** 7

al dente penne w/ choice of marinara or alfredo

**add chicken (2.5)****slider** 7

single slider. choice of cheddar or swiss. served w/chips

**grilled cheese** 7

it's just grilled cheese. cheddar or swiss. served w/chips.

**don't miss dessert****life-changing chocolate cake** 10no description other than "trust us" treat yourself  
add ice-cream courtesy of **Waxhaw Creamery** (6)**cheesecake**chef's choice of cheesecake worth all the calories  
add ice-cream courtesy of **Waxhaw Creamery** (6)**weekly stuff****taco tuesdays**

chef's selection of tacos

**wine wednesday 5pm - 8pm**

seasonal wine tasting, 4 wines &amp; cheese plate

\$16.95

**meatball thursdays**

chef's choice of appetizers, flatbreads and entrées

**wine dinners**

December 8<sup>th</sup> & 9<sup>th</sup>  
12 wines of Christmas  
12 wines/6 courses

*Ask your server about reservations***live music**

11/19/25	wednesday	ephraim scott sommers
11/22/25	saturday	tim hong
11/26/25	wednesday	chris vercauteren
11/29/25	saturday	better daze
12/03/25	wednesday	tim hong
12/06/25	saturday	rod fiske
12/10/25	wednesday	mike & ben
12/13/25	saturday	joe & mike
12/17/25	wednesday	ephraim scott sommers
12/20/25	saturday	tbd
12/24/25	wednesday	tbd
12/27/25	saturday	tbd

for music bookings, please email [corkandale@gmail.com](mailto:corkandale@gmail.com) or call Chris Martinez @ 704 408 8250**we're here for you**planning a special event or a holiday party? book it here or  
we can cater it there or (almost) anywhere

[corkandale@gmail.com](mailto:corkandale@gmail.com)  
(704) 256 7757



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to keep our retail prices competitive, we assess a \$1.5 corkage fee on beer and \$5 on wines consumed on premises.  
please note, all pre-authorized unpaid checks will be assessed a 20% gratuity at close of business the same day. a 20% gratuity for parties of 8  
or more will be added to your check.

\*items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness