



fine wine, great beer, thoughtful food

# dinner

chef's specials daily

## snack, nibble, or nosh

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

## dinner entrées

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

## soups

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

## salads

<b>house favorite grilled salmon salad (GF)</b> 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>	22
<b>grilled chicken caesar salad (GF available)</b> grilled sliced chicken, fresh chilled iceberg tossed with grated parmesan, caesar dressing and crisp croutons <i>add salmon (6) shrimp (6)</i>	16
<b>roasted beets &amp; burrata salad (GF)</b> fire roasted beets, rich burrata, fresh arugula, prosciutto, candied pecans & balsamic honey <i>add grilled chicken (8) salmon (10) shrimp (10)</i>	22

<b>chicken charleston. (GF available)</b> chicken breast topped with crab cake over creamy spinach and garlic cheddar mashed potatoes with remoulade *	26
<b>penne arrabiata (GF available)</b> 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>	18

<b>salmon &amp; veggies (GF)</b> grilled salmon served with seasonal veggies and creamy mashed potatoes <i>sub chicken</i>	24
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<b>slider of the day</b> 3 all beef sliders, always a favorite *	18
<b>margarita flatbread (GF available)</b> house-made marinara sauce, roma tomatoes, shredded mozzarella, and our own pesto	16
<b>buffalo chicken flatbread (GF available)</b> seasoned, grilled chicken drizzled with zesty buffalo sauce, finished with ranch and green onions	18

<b>build your own burger</b> ½ 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>	18
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but wait there's more...



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kiddos

- hot-dog

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

8
- kids pasta

al dente penne w/ choice of marinara or alfredo  
add chicken (2.5)

7
- slider

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

7
- grilled cheese

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

7

don't miss dessert

life-changing chocolate cake	10
no description other than "trust us" treat yourself add ice-cream courtesy of <b>Waxhaw Creamery</b> (6)	
cheesecake	10
chef's choice of cheesecake worth all the calories add ice-cream courtesy of <b>Waxhaw Creamery</b> (6)	

what's happening...

weekly stuff

- taco tuesdays

chef's selection of tacos
- wine wednesday 5pm - 8pm

seasonal wine tasting, 4 wines & cheese plate  
\$16.95
- meatball thursdays

chefs choice of appetizers, flatbreads and entrées

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

wine dinners

December 8<sup>th</sup> & 9<sup>th</sup>  
12 wines of Christmas  
12 wines/6 courses  
  
Ask your server about reservations

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



follow us on FB & IG

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