



fine wine, great beer, thoughtful food

everyday favorites (offered Tuesday - Saturday)

snack, nibble or nosh

- bretzel** 7
bavarian style soft pretzel, whole grain mustard
add spicy artichoke & parmesan dip (4)
served hot on the side
- Cork & Ale charcuterie** 18
chef's choice of meats, cheeses, dried & fresh fruits
and nuts, serving for two, *GF available*
- shrimp cocktail** 12
eight poached, chilled shrimp, house-made cocktail
sauce
- bacon and gruyere mac & cheese** 11
classic mac and cheese made even better with
crumbled bacon, creamy gruyere and green onions
- crab cakes** 16
real blue crab claw meat, perfectly seasoned and
seared, served with our own remoulade **
- pimento cheese** 11
house-made spicy jalepeno or classic pimento cheese,
GF available
- salmon dip** 13
savory salmon dip with crackers
- original or spicy hummus V** 9
fresh, house-made, *GF available*

- candied pecans** 8
sweet & salty with a hint of cinnamon
- spicy artichoke & parmesan dip** 11
fire roasted jalapenos and artichokes engulfed in parmesan
cheesy deliciousness, *GF available*

salad

- house favorite grilled salmon salad** 18
grilled salmon filet aside mixed greens, onion, goat cheese, with
nuts & dried berries, house-made apple cider vinaigrette
sub chicken or shrimp **
- vegan kale and quinoa V** 15
cherry tomatoes, red onions, chickpeas, artichoke, vegan ranch
dressing
- protein power greens** 17
grilled chicken, kale, quinoa, hard boiled egg, snow peas, cherry
tomatoes, brussel sprouts, creamy white wine peppercorn dressing
- burrata salad** 15
burrata cheese, roasted red peppers, prosciutto, cherry tomatoes,
fresh basil and balsamic dressing, served with sliced ciabatta bread
- brussel sprout bacon salad** 13
brussel sprouts, cran-apple mix, bacon on mesclun greens with
candied pecans, green onion, feta and balsamic Dijon dressing
add chicken (7), salmon (8)

entrées

- chicken charleston** 26
chicken breast topped with crab cake over creamy spinach
and garlic cheddar mashed potatoes with remoulade **
- steak** 45
aged manhattan cut in a rich sauce topped with lobster garlic
prosciutto butter. served with cheddar mashed potatoes and
creamy spinach **
- shrimp po boy hoagie** 16
8" hoagie, garlic shrimp, house-made remoulade, spring mix,
sliced tomato, red onion
- shrimp and pancetta penne** 24
seared shrimp and mushrooms in a creamy garlic sherry
sauce, topped with crispy pancetta
sub chicken (2), salmon (3)
- Cork & Ale charcuterie burger** 16
half pound beef patty, topped with shaved prosciutto, crispy
pancetta, arugula, pickle, apricot jam and goat cheese
spread. **
- chicken bacon cubano** 16
grilled chicken, bacon, pickle, dijon mustard, pressed cuban
style, potato chips on the side
- hearty alfredo chicken pasta** 22
linguini pasta, classic alfredo sauce and grilled or blackened
chicken topped with romano cheese

- vegan chicken sandwich** 16
no, its not a typo... vegan chicken, mixed lettuce, roasted red
pepper, sautéed mushroom, pickle, and herb vegan mayo,
potato chips **sub grilled chicken**
- slider of the day** 17
always a favorite**
- chicken, salmon or shrimp caesar wrap** 14
mixed greens, tomatoes, caesar dressing and parmesan served
with pickle and potato chips**
- margarita flatbread** 15
house-made pomodoro sauce, cherry tomatoes, fresh
mozzarella, and our own pesto
- caramelized onion flatbread** 16
creamy spinach, caramelized onions, cherry tomatoes,
mushrooms, goat cheese, red onions, balsamic drizzle

dessert

- life-changing chocolate cake** 10
no description other than "trust us" treat yourself
add ice-cream courtesy of *Waxhaw Creamery* (4)
- crème brûlé cheesecake** 9
vanilla bean cream baked with
cheesecake, melt in your mouth or hands if you choose
add ice-cream courtesy of *Waxhaw Creamery* (4)



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brunch (offered Sundays 10a-3p)

sunday savory

french baked pecan bread	15
french toast style with cinnamon & brown sugar, topped with candied pecans and strawberries. syrup on side	
warm honey butter corn muffin	13
served with seasonal fresh fruit, topped with light and fluffy chantilly cream	
bacon and gruyere crustless quiche GF	18
quiche with corn cobb smoked bacon and rich gruyere, served alongside a spring mix salad with white wine balsamic vinaigrette	
crab cake or salmon benedict	18
real blue crab claw meat, perfectly seasoned and seared or cooled salmon, poached egg, served over cheese grits with hollandaise on top **	
southern shrimp and grits	15
truly savory, jumbo shrimp cooked with creole brown sauce, green onions and tomatoes over cheese grits **	
traditional breakfast	11
simple and easy, two eggs however you choose, two slices of bacon or links of breakfast sausage and seasoned potatoes	

sides

seasonal fresh fruit	5
corn cobb smoked bacon, 3 slices	6
breakfast sausage, 2 links	5
seasoned potatoes	5
toast	2

everyday favorites

house favorite grilled salmon salad	18
grilled salmon filet aside mixed greens, onion, goat cheese, with nuts & dried berries, house-made apple cider vinaigrette	
sub chicken or shrimp **	17
slider of the day **	16
always a favorite	
caramelized onion flatbread	11
creamy spinach, caramelized onions, cherry tomatoes, mushrooms, goat cheese, red onions, balsamic drizzle	
bacon and gruyere mac & cheese	11
classic mac and cheese made even better with crumbled bacon, creamy gruyere and green onions	

kids 12 and under

strawberry shortcake pancake tower	13
three pancakes, topped with strawberries and whipped cream, syrup on side	
single pancake with fresh fruit	10
fluffy pancake served with fresh fruit, syrup on side	
single slider	10
with or without cheese, fresh fruit or potato chips on side **	

dessert

life-changing chocolate cake	10
no description other than "trust us" treat yourself add ice-cream courtesy of <i>Waxhaw Creamery</i> (4)	
crème brûlé cheesecake	9
vanilla bean cream baked with cheesecake, melt in your mouth or hands if you choose add ice-cream courtesy of <i>Waxhaw Creamery</i> (4)	

please inquire about our fine wine and craft beer tasting events!

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.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness