



fine wine, great beer, thoughtful food

dinner
chef's specials daily

snack, nibble, or nosh

bretzel bavarian style soft pretzel, whole grain mustard <i>beer cheese (4) cream spinach (6)</i> served hot on the side	10
crab cakes (GF available) real blue crab claw meat, perfectly seasoned and seared, served with our own remoulade *	22
caprese salad fresh sliced mozzarella and tomatoes topped with fresh cracked black pepper, salt, chiffonade basil, and a drizzle of balsamic reduction	12
spinach dip (GF) creamy spinach dip served with rustic crackers	13
Cork & Ale beer charcuterie classic pimento cheese, warm soft bretzel, warm beer cheese, sliced warm smoked sausage, mustard & pickle	24
Cork & Ale wine charcuterie sliced baguette, prosciutto ribbons, spinach dip, wedge of brie, apricot jam, dried cherries & grapes	24
original or spicy hummus (V, GF available) fresh, house-made served with choice of rustic chips or fresh veggies	13
shrimp cocktail (GF) poached, chilled shrimp, house-made sauce	15

dinner entrées

Cork & Ale charcuterie burger half pound beef patty, topped with shaved prosciutto, crispy pancetta, arugula, pickle, apricot jam and goat cheese spread. *	22.50
salmon BLT grilled salmon, crispy bacon, juicy tomato, fresh mixed greens, housemade honey mustard on perfectly baked pretzel bun *	22
crab cake sandwich blue crab claw crabcake, house remoulade, artisan sharp cheddar & pickle on a potato bun. served w/ cape cod chips.	22.50
chicken bacon cubano grilled chicken, bacon, swiss cheese, pickle, dijon mustard, hand pressed, served w/ cape cod chips	17
hearty chicken alfredo pasta (GF available) al dente penne, house roasted garlic alfredo sauce & grilled or blackened chicken topped with romano cheese served w garlic oregano toast <i>sub crab cake (2), salmon (2), shrimp (2)</i>	25
chicken caesar wrap (GF available) tender grilled chicken, chilled lettuce, grated romano and house made caesar dressing in a soft wrap	15
buffalo chicken wrap (GF available) seasoned, grilled chicken drizzled with zesty buffalo sauce, lettuce, tomato, cheddar & bacon finished with ranch.	16
hummus wrap (GF available) original or spicy, housemade with lettuce, tomatoes & red onions. choice of crisp and cold or warmly toasted	13

soups

she crab hearty house made fresh she crab with a blend of chef's special spices served with a splash of sherry.	11
creamy tomato basil (GF) delicious light creamy tomato with fresh herbs & basil	9
salads	
house favorite grilled salmon salad (GF) 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
grilled chicken caesar salad (GF available) grilled sliced chicken, fresh chilled iceberg tossed with grated parmesan, caesar dressing and crisp croutons <i>add salmon (6) shrimp (6)</i>	16
roasted beets & burrata salad (GF) fire roasted beets, rich burrata, fresh arugula, prosciutto, candied pecans & balsamic honey <i>add grilled chicken (8) salmon (10) shrimp (10)</i>	22
watermelon salad (GF) cubed melon, fresh mint & basil, red onions, diced tomatoes, green onions, crumbled bleu cheese & balsamic reduction. add protein, or switch to goat cheese <i>add grilled chicken (8) salmon (10) shrimp (10)</i>	15

chicken charleston. (GF available) chicken breast topped with crab cake over creamy spinach and roasted rosemary potatoes with remoulade *	26
penne arrabiata (GF available) al dente penne, house made spicy marinara, with fresh basil, served w/ garlic oregano toast * <i>add chicken (8), crab cake (10), salmon (10), shrimp (10)</i>	18
salmon & veggies (GF) grilled salmon served with seasonal veggies and roasted rosemary potatoes <i>sub chicken</i>	24
slider of the day 3 all beef sliders, always a favorite *	18
margarita flatbread (GF available) house-made marinara sauce, roma tomatoes, shredded mozzarella, and fresh basil	16
buffalo chicken flatbread (GF available) seasoned, grilled chicken drizzled with zesty buffalo sauce, finished with ranch and green onions	18
build your own burger 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

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.
- cheese quesadilla 8
corn flour tortilla, artisan cheese

don't miss dessert

life-changing chocolate cake 10

no description other than "trust us" treat yourself
add ice-cream courtesy of *Waxhaw Creamery* (6)

cheesecake 10

chef's choice of cheesecake worth all the calories
add ice-cream courtesy of *Waxhaw Creamery* (6)

what's happening...

weekly stuff

- taco tuesdays
chef's selection of tacos
- wine wednesday 5pm - 8pm
seasonal wine tasting, 4 wines & cheese plate
\$17.95
- meatball thursdays
chefs choice of appetizers, flatbreads and entrées

live music

05/20/26	wednesday	joe middleton
05/23/26	saturday	lionnir
05/27/26	wednesday	john beyer
05/30/26	saturday	tbd
06/03/26	wednesday	mike ramsey & ben moody
06/06/26	saturday	ben mignogna
06/10/26	wednesday	scoot
06/13/26	saturday	david porter
06/17/26	wednesday	john hartness
06/20/26	saturday	rod fiske
06/24/26	wednesday	tim hong
06/27/26	saturday	lionnir
07/01/26	wednesday	jack fontana
07/04/26	saturday	joe middleton
07/08/26	wednesday	matthew Ablan
07/11/26	saturday	tbd
07/15/26	wednesday	sam wilson morris
07/18/26	saturday	tbd
07/22/26	wednesday	scoot
07/25/26	saturday	lionnir
07/29/26	wednesday	john hartness

events

june 14th
pierogi & beer tap takeover

july 25th
summer bash

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
(704) 256 7757

for music bookings, please email corkandale@gmail.com or
call Chris Martinez @ 704 408 8250



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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