

# CORK & ALE

FINE WINE | CRAFT BEER | BISTRO

## SIMPLE

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**spiced nuts or mixed olives** – 6.95 (*GF, V*)

### **bretzel**

bavarian style soft pretzel, selection of house made spicy mustard, beer blue cheese, ranch or sriracha sauces. One pretzel -6 | two pretzels -10 (*V*)

## DIPS

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### **hummus**

original, charred peppers or roasted garlic – 8 (*GF, V*)

### **spicy artichoke** (*sauvignon blanc*)

fire roasted jalapenos and artichokes engulfed in cheesy deliciousness – 9.00 (*GF, V*)

### **pimento cheese** (*GF, V*)

Queen Charlotte jalapeno or classic pimento cheese – 9

## SALADS (*Gluten Free Options*)

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**house favorite grilled salmon salad** - grilled salmon filet aside mixed greens, onion, goat cheese, with nuts & dried berries, house-made apple cider vinaigrette – 15.95 (*GF*)

### **tomato, olive, spinach and balsamic pasta salad**

heirloom tomatoes, mixed olives, red onions, local mozzarella, baby spinach, elbow noodles, balsamic vinaigrette – 12.95 add chicken (7) or salmon (8) *GF, V*

**mixed greens** (*sauvignon blanc*) - small mixed greens, tomatoes, carrots, onions, spiced nuts, house-made balsamic vinaigrette – 9.00 add chicken (7) or salmon (8)

**poached pear salad** – poached pear, sliced almonds, thin sliced red onions & crumbled feta on a bed of fresh arugula. side of apple spice or shallot dressing – 9.50 add chicken (7) add salmon (8) (*GF, V*)

**apple spice salad** – fresh mixed greens w/ spiced nuts, cranberries, fresh sliced apples and crumbled bleu cheese. choice of apple spice or shallot dressing – 9.00 add chicken (7) add salmon (8) (*GF, V*)

## LIGHT FARE

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### **pimento chicken quesadilla**

grilled just right, Queen Charlotte pimento cheese, chicken Choose from Spicy or Original – 11.25

### **truffle mac & cheese with aged prosciutto** (*brut*)

delicious truffle mac-n-cheese with crumbled aged prosciutto & green onions – 10.75

### **roasted chicken and prosciutto skewers** (*pinot noir*)

sliced just right aged prosciutto, oven roasted chicken breast, garlic herb crouton, served with roasted red pepper coulis – 11.95

### **Cork & Ale charcuterie** (*Gluten Free Options*)

chef's choice of meats, cheeses, dried & fresh fruits and nuts  
Serving for two – 18 | for four - 30

### **caprese salad**

fresh mozzarella, on crisp tomatoes, with basil chiffonade drizzled w/ balsamic reduction – 8.95 (*GF, V*)

## ENTREES

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### **prosciutto wrapped chicken**

chicken breast wrapped in prosciutto and pan seared. topped with artichokes, served with rosemary mashed potatoes and butternut squash mix (sub honey glazed carrots) – 19.50 (*GF*)

**salmon which way** - choose one: blackened, pan seared or finished with honey mustard sauce. served with sautéed spinach & butternut squash mix (sub honey glazed carrots) – 21.50 (*GF*)

**steak dinner\*** - tender & juicy center cut top sirloin cooked to perfection. served with, caramelized mushrooms & onions, delicious mashed potatoes and mixed greens - 34.95 *\*fri & sat dinner only*

### **slider of the day** (*pick a beer...they're all great*)

3 sliders prepared fresh daily, served with chips – 14.50

### **chef's pasta special** (*pinot noir*)

select daily pasta specials – 16.50 (*GF, V Options*)

**CORK & ALE**

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**PANINIS & WRAPS****ahi tuna panini**seared ahi tuna, baby spinach, red onions, wasabi  
lemon caper aioli – 12.95**BLT panini (pinot noir)**Corn cob smoked bacon layered with crisp lettuce &  
fresh tomatoes topped with herb mayo sauce – 10.50**chicken bacon cheddar panini (malbec)**roasted chicken, corn cob smoked bacon, aged  
cheddar, caramelized onions, herb mayo – 11.25**aged cheddar with raspberry-thyme preserves panini**an unusually delicious take on a classic grilled  
cheese – 9.50 (V)**shrimp po boy panini (chardonnay)**sweet and lightly spicy shrimp, lettuce, tomatoes, red  
onion – 12.50**grilled cheese panini**

classic – 9 (V)

**hummus & veggie wrap (sauvignon blanc)**hummus wrap w/ tomatoes, spinach, cucumbers, and  
peppers 8.50 (V)**chicken and spinach wrap** - chicken, spinach, cheddar,  
and carolina bbq sauce 8.95**ham and cheddar wrap** - prosciutto, cheddar, arugula,  
and sweet and spicy mustard 8.95**HOURS**

Sun	10:00am – 4:00pm (food until 3:30pm)
Mon	Closed
Tue - Thurs	11:30am – 10:00pm (food until 9:00pm)
Fri – Sat	11:30am – 11:00pm (food until 9:00pm)

**FLATBREADS (Gluten Free Options)****margarita (pinot grigio)**house made flatbread, locally made fresh mozzarella,  
sliced tomatoes, fresh basil – 12.95 (V)**meatzza (spanish red)**house made marinara, every meat we can find and  
some, mozzarella, and manchego cheeses – 16.95**caramelized onion, goat and veggie (chardonnay)**caramelized onion spread, goat cheese, creamy  
mushrooms mix & red onions, red peppers, spinach,  
aged balsamic reduction – 15.95 (V)**chicken and wild mushroom**roasted chicken breast, creamy mushrooms & leeks  
mix, caramelized onion spread, shaved sheep's milk  
cheese, aged balsamic reduction - 15.95**tomato olive spinach**house made marinara, fresh tomatoes, mixed olives,  
baby spinach, locally made fresh mozzarella. aged  
balsamic reduction – 13.95 (V)**chicken bacon ranch**toasted chicken topped with corn cob smoked bacon,  
artisan cheddar & ranch. choice of marinara or bbq  
sauce – 14.95**DESSERT****life-changing chocolate cake (cabernet sauvignon)**no description other than “trust us” treat yourself – 9  
(add ice-cream courtesy of Waxhaw Creamery - 4)**delightful creamy cheesecake (riesling)**

melts in your mouth and your hands if you choose – 9

**(GF – Gluten Free) (V – Vegetarian)****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.

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