

**CORK & ALE**

FINE WINE | CRAFT BEER | BISTRO

**SIMPLE****spiced nuts or mixed olives** – 6.95 (*GF, Veg*)**bretzel**bavarian style soft pretzel, selection of 2 house made sauces. choose from spicy mustard, beer blue cheese, ranch or sriracha. (*add. sauces .25c*) one pretzel -6 | two pretzels -10 (*Veg*)**DIPS****hummus**original, charred peppers or roasted garlic – 8 (*GF, Veg*)**spicy artichoke** (*sauvignon blanc*)fire roasted jalapenos and artichokes engulfed in cheesy deliciousness – 9.00 (*GF, Veg*)**pimento cheese** (*GF, Veg*)

Queen Charlotte jalapeno or classic pimento cheese – 9

**SALADS** add chicken (7) salmon (8) steak (9)**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 (*GF, Veg*)**mixed greens** (*sauvignon blanc*) - small mixed greens, tomatoes, carrots, onions, spiced nuts, house-made balsamic vinaigrette – 12.95**watermelon salad** – sliced fresh watermelon, diced tomatoes, red onions, chives, basil & fresh mint. choice of feta, bleu cheese or goat cheese then topped with balsamic – 10.50 (*GF, Veg*)**strawberry pear salad** – sliced strawberries & pears, chopped almonds, fresh crumbled feta, on a bed of arugula. side of lemon honey vinaigrette – 10.50 (*GF, Veg*)**LIGHT FARE****pimento chicken quesadilla**

grilled just right, Queen Charlotte pimento cheese royale, chicken choose from spicy or original – 11.25

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

delicious truffle mac-n-cheese with crumbled aged prosciutto &amp; 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 &amp; fresh fruits and nuts

Serving for two – 18 | for four - 30

**tuna tartare**fresh tuna diced and turned in an Asian inspired house sauce layered atop an avocado cucumber slaw. topped with chives & toasted sesame seeds – 13.95 (*GF*)**caprese salad**fresh mozzarella, on crisp tomatoes, with basil chiffonade drizzled w/ balsamic reduction – 8.95 (*GF, Veg*)**ENTRÉE** (*choose a side salad - 3.50*)**prosciutto wrapped chicken**chicken breast wrapped in prosciutto and pan seared. topped with artichokes, served with rosemary mashed potatoes and summer squash mix (sub honey glazed carrots) – 19.50 (*GF*)**salmon which way** - choose one: blackened or pan seared & finished with honey mustard sauce. served with summer squash mix and sautéed spinach (sub honey glazed carrots) – 21.50 (*GF*)**steak dinner** – tender manhattan cut strip aged 60 days, cooked to perfection. served with caramelized mushrooms & onions, delicious mashed potatoes and sautéed spinach - 44.95**slider of the day** (*malbec*)

3 sliders prepared fresh daily, served with chips – 14.50

**chef's pasta special** (*add chicken 7, salmon, shrimp & tuna 8*)  
select daily pasta specials - 15.00 (*GF, Veg Options*)

WAXHAW, NC

# CORK & ALE

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## PANINIS & WRAPS *(bread made fresh by The Baker, Waxhaw)*

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### 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 – 10.5

### chicken bacon cheddar panini *(malbec)*

roasted chicken, corn cob smoked bacon, aged cheddar, caramelized onions, herb mayo – 11.95

### aged cheddar with raspberry-thyme preserves panini

an unusually delicious take on a classic grilled cheese – 9.50 **(Veg)**

### shrimp po boy panini *(chardonnay)*

sweet and lightly spicy shrimp, lettuce, tomatoes, red onion – 12.50

### grilled cheese panini

classic – 9 **(Veg)**

### hummus & veggie wrap *(sauvignon blanc)*

hummus wrap w/ tomatoes, spinach, cucumbers, and peppers 8.50 **(Veg)**

**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

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Sun	10:00am – 5:00pm (food until 4:00pm)
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)*

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### margarita *(pinot grigio)*

house made flatbread, locally made fresh mozzarella, sliced tomatoes, fresh basil – 12.95 **(Veg)**

### meatzza *(spanish red)*

house made marinara, every meat we can find and some, mozzarella, and manchego cheeses – 16.95

### caramelized onion, goat cheese and veggies

*(chardonnay)*

caramelized onion spread, goat cheese, fresh tomatoes, creamy mushrooms mix & red onions, red peppers, spinach, aged balsamic reduction – 15.95 **(Veg)**

### 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 **(Veg)**

### chicken bacon ranch

toasted chicken topped with corn cob smoked bacon, artisan cheddar & ranch. choice of marinara or bbq sauce – 14.95

## DESSERT

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### 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) (Veg – 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.

Please note, all pre-authorized unpaid checks will be assessed a 20% gratuity at close of business the same day.

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