

CORK & RYE

— GASTROPUB —

APPETIZERS

CAJUN ONION STRINGS

chipotle ranch | 7

BRAISED BEEF DISCO FRIES

au poivre, braised beef, scallion,
handcut potatoes, parmesan sprinkle | 15

HUMMUS | GF, NO PITA

white bean, garlic, pita and veggies | 12

BACON BALSAMIC DEVILED EGGS | GF

bacon, onion, parsley, balsamic glaze | 11

SEARED SESAME AHI TUNA

cucumber wasabi, arugula, ponzu | 15

RHODE ISLAND CALAMARI

flash fried Point Judith calamari,
hot cherry peppers, marinara | 15

FRIED PICKLES

sliced dill pickles, house batter,
chipotle ranch | 9

TRUFFLE FRIES

handcut potatoes, truffle oil, shaved
parmesan, rosemary salt, garlic aioli | 9
add bacon +2

BUFFALO CHICKEN TAQUITOS

buffalo chicken, cream cheese,
ranch | 10

BUFFALO CHICKEN DIP

roasted pulled chicken breast, sharp
cheddar, buffalo, cream cheese,
toasted pita - sub veggies
for pita | 13.5

KITCHEN SINK NACHOS

mixed cheese blend, jalepeño, black
olives, black beans, lettuce, sour cream,
salsa, guacamole | 12
chicken or taco beef | +2

CHICKEN WINGS

choice of: buffalo, garlic parmesan,
spicy asian scallion, thai peanut,
or caribbean jerk | 13

CHARCUTERIE & CHEESE

chef selection of artisanal cheeses
and salumi meats accompanied with
cornishons, country mixed olives,
seasonal house made
chutney and crostini | 18

SALAD

GREEK | GF

tossed romaine, kalamata olives, feta,
tomato, onion, pepperoncini,
house made greek | 11

ANTIPASTO | GF

tossed romaine, prosciutto, spicy soppressata,
salami, kalamata olives, hot pepper rings,
sharp provolone, oil and red wine vinegar | 16

COBB | GF

romaine, blue cheese, egg, sliced chicken,
black bean, bacon, red onion, cucumber,
tomato, avocado ranch | 15

CHOPPED CAESAR*

romaine, grana padano, house made croutons,
house made caesar | 13
white anchovy | +1
fried egg | +1

QUINOA BOWL | GF

lightly wilted warm spinach, cider glaze, curried
pecan, brie, roasted butternut squash | 13

ADD ONS:

chicken | 5 prosciutto | 5 salmon | 7
shrimp | 9 sirloin | 9

RAW BAR

LOCAL RAW BAR SELECTION
HOURS: M-F 4-9, SAT/SUN 12-9

BUCK A SHUCK OYSTERS
M-TH 4-7, SAT-SUN 12-3

LOCAL OYSTERS | 2.50 ea*
RHODE ISLAND LITTLENECKS | 2 ea*
COCKTAIL SHRIMP* | 2.50

PIZZA

WILD WHITE MUSHROOM

mistake mushroom, truffle, shaved
grana, chive, EVOO | 14

FIG & PROSCIUTTO

pear, blue cheese, seasoned arugula | 15

BUFFALO OR BARBECUE

roasted chicken, diced red onion,
peppadew peppers, scallion,
blue cheese | 14

CAPRESE

sliced mozzarella, marinara, roma
tomato, balsamic glaze, basil | 14

BUTTERNUT SQUASH

mascarpone butternut squash purée,
caramelized onion, herb ricotta,
roasted pine nuts, arugula | 14

*GLUTEN FREE PIZZA CRUST
AVAILABLE | + 3

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— GASTROPUB —

HAND HELDS

BLT

fried egg, brioche roll, truffle aioli | 10

CUSABI SALMON BURGER

lettuce, tomato, onion, brioche roll | 14

BRAISED BEEF CHEEK

cheddar, brioche roll | 14

CAPRESE

sliced mozzarella, roma tomato, balsamic glaze, basil, ciabatta | 11

*Add Chicken | 3

CHICKEN PESTO

roasted chicken breast, basil pesto, brie, pickled red onions, tomato, arugula, ciabatta | 13

PANKO CHICKEN PARM

panko, chicken breast, marinara, mozzarella, ciabatta | 13

SIRLOIN SANDWICH*

sautéed mushrooms & onions, horseradish cream, american cheese, ciabatta | 17

FISH SANDWICH

house battered fresh cod, romaine, sliced tomato, tartar sauce, brioche roll | 14

THE CLASSIC BURGER*

lettuce, tomato, red onion, sharp cheddar, brioche roll | 14
add: bacon, sautéed mushroom & onion, fried egg | +1 each

BLACK N' BLUE BURGER*

cajun, blue cheese, red onion, brioche roll | 14

BBQ BACON BURGER*

cajun fried onion rings, cheddar, brioche roll, jalapeño aioli | 14

HOUSE MADE BLACK BEAN BURGER

black bean, quinoa, mushroom, guacamole, brioche roll | 14

ENTRÉES

BUFFALO CHICKEN MAC & CHEESE

cavatelli, cheddar, parmesan, breadcrumbs | 16

WEST COAST TACOS | GF OPTION AVAILABLE

guacamole, lettuce, tomato, cheddar, sour cream, salsa, chicken, beef or crispy cajun cod | 12

FAROE ISLAND SALMON | GF UPON REQUEST

roasted beets, white balsamic, farro, pomegranate molasses | 17

EGGPLANT PARM CASSEROLE

fried eggplant, ricotta, mozzarella, marinara | 16

FISH & CHIPS

house battered cod, tartar sauce, cole slaw, french fries | 16

GRILLED CHICKEN ALFREDO

linguine, crostini | 17

HERB ENCRUSTED COD

tuscan olives, potatoes, marinara, breadcrumb, chile | 17

WEST COAST ARTICHOKE CHICKEN

artichoke, roasted red peppers, mushroom, sautéed spinach and roasted fingerlings | 16

SHRIMP SCAMPI

garlic, white wine, diced tomato, parsley, EVOO, linguine | 18

GNOCHHI SORRENTINO

marinara, basil, ricotta, mozzarella | 17

BRAISED BEEF CHEEK

porcini risotto cake, wilted spinach | 21

GLUTEN FREE BUNS, WRAPS, PIZZA CRUST AND PENNE AVAILABLE ON ALL DISHES FOR SUBSTITUTION | +3

*Consuming raw or undercooked meat and seafood may increase the risk of food-borne illness