

CORK & RYE

— GASTROPUB —

· CALL 401.921.8324 TO ORDER ·

Tuesday - Sunday 1:00pm - 7:30pm

APPETIZERS

HUMMUS | GF, NO PITA

garlic, pita and veggies | 12

BACON BALSAMIC DEVILED EGGS | GF

bacon, onion, parsley, balsamic glaze | 11

CHARCUTERIE & CHEESE | GF, NO CROSTINI

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

BUFFALO CHICKEN DIP

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

TRUFFLE FRIES

hand cut potatoes, truffle oil, shaved grana padano, rosemary salt, garlic aioli | 9
add bacon +2

KITCHEN SINK NACHOS

mixed cheese blend, jalapeño, black olives, black beans, lettuce, sour cream, salsa, guacamole | 14
chicken or taco beef | +3

CHICKEN WINGS

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

SALAD BOWLS

GREEK | GF

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

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

ANCIENT GRAIN

spring mix, tomato, red onion, cucumber, herbs, farro, quinoa, green goddess dressing | 11

*ADD ONS:

chicken | 4 prosciutto | 4 salmon | 5 shrimp | 6 sirloin | 7

GRILLED PIZZA

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

RAW BAR

OYSTERS* | 1.75 each

SHRIMP COCKTAIL* | 2.50 each

LITTLE NECKS* | 1.50 each

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

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HAND HELDS

SMOKED PASTRAMI SANDWICH

dijon mustard, caramelized onions, pumpernickel rye | 14

CHICKEN PESTO

roasted chicken breast, basil pesto, brie, pickled red onions, tomato, arugula, ciabatta | 14

PANKO CHICKEN PARM

panko, chicken breast, marinara, mozzarella, ciabatta | 14

SIRLOIN SANDWICH*

9oz Certified Angus Beef, sautéed mushrooms & onions, horseradish cream, american cheese, ciabatta | 17

THE CLASSIC BURGER*

lettuce, tomato, red onion, sharp cheddar, brioche roll | 16
bacon | +1 sautéed mushroom & onion | +1 fried egg | +1

BBQ BACON BURGER*

cajun fried onion rings, cheddar, brioche roll, jalapeño aioli | 17

*ALL HAND HELDS SERVED WITH HOUSEMADE HAND CUT ROSEMARY FRENCH FRIES, SEASONAL VEGETABLES OR HOUSE SALAD

cole slaw | +3 truffle fries | +3 caesar salad +3

ENTRÉES

BUFFALO CHICKEN MAC & CHEESE

cavatelli, cheddar, parmesan, breadcrumbs | 16

AHI TUNA POKE BOWL

pickled cucumber, radish, edamame, sesame, jasmine rice, wakeme salad, served with soy and sriracha aioli on side | 17

BLACKENED CAJUN SALMON* | GF

seasonal vegetables | 17

EGGPLANT PARM CASSEROLE

fried eggplant, ricotta, mozzarella, marinara | 17

SHRIMP SCAMPI

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

WEST COAST ARTICHOKE CHICKEN

artichoke, roasted red peppers, mushroom, sautéed spinach and roasted fingerlings | 17

SIRLOIN FRITE AU POIVRE

au poivre and hand cut fries | 24

GRILLED CHICKEN ALFREDO

EVOO, linguine | 17

KIDS MENU

MAC & CHEESE

cavatelli, cheddar, parmesan, breadcrumbs | 9

CHICKEN TENDERS

hand cut french fries, honey mustard | 10

CHEESE PIZZA | 9

HOT DOG

hand cut french fries | 8

CAVATI MARINARA OR BUTTER | 8

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