

# CORK & RYE

GASTROPUB

## APPETIZERS

### 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, jalapeño, black olives, black beans, lettuce, sour cream, salsa, braised short rib | 15

### CHICKEN WINGS

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

### RHODE ISLAND CALAMARI

tubes and tentacles, arugula, pickled peppers, kalamata olives, chickpeas, charred tomato salsa | 14

## SALAD

### GREEK | GF

heirloom cherry tomato, cucumber, red onion, pepper, cauliflower, olive, spinach, feta dressing | 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 | GF

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

## PIZZA

### HOT SAUSAGE

broccoli, mozzarella, ricotta, olive oil | 14

### GRILLED CHICKEN

pickled pepper, onion, tomato, olive, cheddar cheese | 14

### CAPRESE

sliced mozzarella, roma tomato, marinara, basil | 14

### SPINACH FETA

caramelized onion, cherry tomato, oregano, olive oil | 14

\*GLUTEN FREE PIZZA CRUST AVAILABLE | + 3

## RAW BAR SELECTIONS

OYSTERS | 1.75 ea\*

LITTLENECKS | 1.50 ea\*

## HANDHELDS

### LOBSTER GRILLED CHEESE

alpine swiss, heirloom tomato, chives, country white bread | 21

### SIRLOIN SANDWICH\*

9oz certified angus beef, sautéed onions & mushrooms, horseradish cream, american cheese, ciabatta | 17

### SMOKED PASTRAMI SANDWICH

dijon mustard, caramelized onions, pumpernickel rye | 12

### THE CLASSIC BURGER\*

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

\*ALL HANDHELDS SERVED WITH HOUSEMADE HAND CUT ROSEMARY FRENCH FRIES

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

## ENTRÉES

### FAROE ISLAND SALMON\* | GF UPON REQUEST

chorizo, black bean and potato hash | 18

### STATLER CHICKEN BREAST

couscous, spinach, roasted pepper harissa | 18

### AHI TUNA POKE BOWL

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

### MIDNIGHT PASTA

capers, anchovy, crushed pepper, olive oil, grana padano | 17

### GRILLED FLATIRON

broccolini, crispy fingerlings, salsa verde | 24

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

• 20% Gratuity will automatically be added to parties of 6 or more •

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

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## BEER BOTTLES & CANS

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**BUDWEISER** | \$4.5  
**BUD LIGHT** | \$4.5  
**MILLER LITE** | \$4.5  
**COORS LIGHT** | \$4.5  
**MICHELOB ULTRA** | \$4.5  
**CORONA** | \$5.5  
**HEINEKEN** | \$5.5

**BLUE MOON** | \$5.5  
**SAM ADAMS BOSTON** | \$5.5  
**CASTLE ISLAND** | \$6.5  
**BOULEVARD TANK 7** | \$8  
**KENTUCKY VANILLA BARREL** | \$7  
**OMMEGANG RARE VOS** | \$6.5  
**DOGFISH HEAD 60 MINUTE** | \$6.5

**LAGUNITAS** | \$5.5  
**LEFT HAND** | \$7  
**FOOLPROOF RAINCLOUD (16oz)** | \$9  
**DOWNEAST ORIGINAL** | \$8  
**DOWNEAST SEASONAL CIDER** | \$8  
**HEINEKEN 0.0 ABV** | \$5.5

## RED WINE

**12/42 | MEIOMI**  
Pinot Noir, Santa Barbara County, CA | 2017

**11/39 | COLTIBUONO**  
Chianti Classico, Chianti, IT | 2017

**9/32 | BROADSIDE**  
Merlot, Paso Robles, CA | 2017

**10/35 | LA POSTA**  
Malbec, Mendoza, AG | 2017

**9/32 | J.LOHR**  
Cabernet Sauvignon, Paso Robles, CA | 2017

**13/46 | B.R. COHN**  
Cabernet Sauvignon, North Coast, CA | 2017

**62 | CASTELLO BANFI BELNERO**  
Sangiovese, Tuscany, IT | 2014

**33 | DOMAINE DE LA GARRIGUE**  
Cote de Rhone, FR | 2017

**8/28 | MURPHY GOODE**  
Pinot Noir, Sonoma County, CA | 2017

## WHITE WINE

**12/40 | WHISPERING ANGEL**  
Rosé, Provence, FR

**8/28 | SEVEN DAUGHTERS**  
Moscato, IT

**8/28 | CHATEAU STE. MICHELLE**  
Reisling, Columbia Valley, WA

**11/37 | TERRE D'ORO**  
Chenin Blanc/Viognier, Clarksburg, CA

**8/28 | GOOSENECK**  
Pinot Grigio, IT

**12/40 | SANTA MARGHERITA**  
Pinot Grigio, IT

**8/28 | THE CROSSINGS**  
Sauvignon Blanc, Marlborough, NZ

**16/55 | PASCAL JOLIVET**  
Sancerre, FR

**10/32 | FERRARI CARANO**  
Fume Blanc, Sonoma County, CA

**9/30 | KENDALL JACKSON**  
Chardonnay, North Coast, CA

**12/40 | RAEBURN**  
Chardonnay, Russian River, CA

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## SPARKLING

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**9 | MASCHIO**  
(187ml), Prosecco, IT

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## COCKTAILS

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**OLD FASHIONED**  
Bourbon | Rye or Whiskey of choice | Angostura Bitters  
Orange Bitters | Demerara Sugar

**PARADISE CITY**  
Damrak | Giffards Frais de Bois | Cardamom Simple  
St. Elder | Boston Bittahs

**SMOKE SCREEN**  
Mezcal | Cynar | Agave | Orange Bitters

**OLD MONEY**  
Bourbon | Peach | Lemon | Basil

**DAIQUIRI**  
White Rum | Lime | Sugar

**PISTOLS & PURSES**  
Infused Peach Vodka | Aperol | Lime | Sugar  
Rhubarb Bitters | Prosecco

**RED, WHITE OR PEACH SANGRIA**  
Available by the Glass or Pitcher | Specialty House Blend  
of Liquors & Freshly Squeezed Juices