

# CORK & RYE

GASTROPUB

## BRUNCH

### TEXAS FRENCH TOAST

seasonal fruit chutney and house whipped cream | 17

### BREAKFAST BURGER\*

Gastros sausage patty, burger, cheddar cheese served on brioche | 17

### COUNTRY FRIED STEAK & EGGS\*

sirloin served with redeye gravy | 22

### PASTRAMI HASH & EGG SKILLET

house smoked pastrami and potato hash | 14

### SAUSAGE, EGG & CHEESE SANDWICH

Gastros sausage patty, fried egg and American cheese | 14

### AVOCADO TOAST

poached eggs and avocado served on marble rye | 13

### PAN SEARED SALMON

brussel sprout hash, poached egg | 21

*All served with home fries except Pastrami Hash & Egg Skillet*

## MAINS

### BUFFALO CHICKEN DIP

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

### DEVILED EGG SALAD

bacon, chive, pickled cucumber, smoked paprika served with housemade potato chips & cornichons | 13

### CHICKEN WINGS

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

### COBB SALAD | GF

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

### CHOPPED CAESAR SALAD\*

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

### SUNDRIED TOMATO PESTO PIZZA

caramelized onions, spinach, fresh mozzarella | 14

### BBQ CHICKEN PIZZA

pickled peppers, red onion, cheddar cheese | 14

### CAPRESE PIZZA

sliced mozzarella, roma tomato, marinara, basil | 14

### WILD MUSHROOM PIZZA

goat cheese, bacon, arugula, truffle oil | 16

### CLASSIC FIG & SPECK PIZZA

gorgonzola, fig puree, arugula | 15

### CHICKEN PESTO SANDWICH

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

### THE CLASSIC BURGER\*

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

## BRUNCH COCKTAILS

### HOUSE BLOODY MARY | 10

housemade tomato blend with your choice of vodka  
– *make it spicy!* –  
add shrimp | +3

### HOUSE BLOODY MARIA | 10

housemade tomato blend with your choice of tequila  
– *like a little smoke? try it with Mezcal!* –  
add shrimp | +3

### MIMOSA | 9

Prosecco with your choice of juice  
– *orange, pineapple or cranberry* –

### BELLINI | 10

Prosecco with your choice of fruit puree  
– *pear or passionfruit* –

### HARVEST SPRITZ | 11

Rotham & Winter Apricot Liqueur, fresh lime juice, soda water, Prosecco

### APPLE CIDER SANGRIA | 11

house blend of white wine and liquors with apple cider and cinnamon

### MONKEY MILK | 10

Plantation White Rum, banana, cacao, coffee liqueur, espresso, almond milk

• 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