



WELCOME TO CORK & RYE!

Please inform your server of any allergies at the beginning of your service.

GF = Gluten Free
GFA = Gluten Free Available

Gluten free options | +3

- Buns
- Wraps
- Pizza crust
- Pasta

RAW BAR

Open daily | closes 30 mins prior to kitchen

MINIMUM OF 3:
LITTLE NECKS | 1.5 EACH

LOCAL RI & MA OYSTERS | 2.50 EACH

SHRIMP COCKTAIL | Market price

RAW BAR PLATTER | 39
12 oysters, 6 little necks, 6 shrimp
*NO SUBSTITUTIONS PLEASE

HALF SHELL HAPPY HOUR - 1.50 OYSTERS
TUES - THURS 4-7PM*
*while supplies last

STARTERS

BUFFALO CHICKEN DIP | GFA

Roasted chicken breast, sharp cheddar, buffalo, cream cheese, toasted pita {sub veggies for pita} | 15
sub GF pita + 2

BLACKENED AHI TUNA | GF

Ponzu, sriracha aioli, togarashi | 15

ROASTED RED PEPPER HUMMUS PLATE | GFA

Greek olives, marinated artichokes, grilled naan bread, cucumber, celery & carrot sticks | 13.5
sub GF pita + 2

KITCHEN SINK NACHOS

Pulled pork, mixed cheese blend, jalapeño, black olives, tomato, black beans, lettuce, sour cream, salsa, guacamole | 16

FRIED BRUSSEL SPROUTS

Pickled red onions, goat cheese, cider reduction | 13

CHICKEN WINGS

Choice of: buffalo, garlic parmesan, spicy asian scallion, caribbean jerk, lemon pepper or sweet chesapeake | 14

CALAMARI

Cherry peppers, scallions, sweet chili aioli | 15

SALADS

SOUP &

DAILY SOUP - Ask your server for today's selections

COBB | GF

Sliced Chicken, romaine, blue cheese, egg, bacon, black bean, red onion, cucumber, tomato, avocado ranch dressing | 17

CHOPPED CAESAR*

Romaine, grana padano, house made croutons, house made caesar | 14
add white anchovy + 1 | fried egg +1

BABY ARUGULA + BEET

Arugula, beets, quinoa, goat cheese, delicata squash, pepitas, cider vinaigrette | 14

MIXED GREEN + PROSCIUTTO

Chilled asparagus, cherry tomato, fresh mozzarella, mixed greens, balsamic glaze, EVOO | 16

ADD PROTEIN

chicken + 5 | prosciutto + 5 | salmon + 9 | shrimp + 9
sirloin + 10

GRILLED PIZZA

BBQ CHICKEN

Pickled peppers, red onion, cheddar cheese | 16

ROOTSTOCK

Artichoke purée, roasted garlic, mushroom, basil, mozzarella | 16

MEDITERRANEAN

Spinach, kalamata olives, feta, mozzarella, cherry tomato, oregano, garlic, EVOO | 16

CLASSIC FIG & SMOKED PROSCIUTTO

Gorgonzola, fig purée, arugula | 16

HANDHELDS & BURGERS

All handhelds and burgers served with your choice of house-made hand cut rosemary french fries, seasonal vegetable, coleslaw or house salad
Sub truffle fries +2 | caesar salad +3 | brussel sprouts +3 | roasted red bliss potato +3

THE CLASSIC BURGER*

Lettuce, tomato, red onion, sharp cheddar, brioche roll | 15
Add bacon +1 | sautéed onions +1
sautéed mushrooms +1 | fried egg +1

CALIFORNIA BURGER*

Arugula, sun-dried tomato chipotle aioli, monterey jack, fried onion strings, brioche roll | 17

BRIE + BACON BURGER*

Brie, bacon, spicy peach caramelized onions, baby spinach, brioche roll | 17

SWEET POTATO + BLACK BEAN BURGER | GFA

House made black bean & quinoa patty, crispy sweet potatoes, chimichurri aioli, shredded lettuce, brioche roll | 16

PANKO PARM CHICKEN SANDWICH

Marinara, mozzarella, ciabatta bread | 16

CHICKEN PESTO SANDWICH

Roasted chicken breast, basil pesto, brie, pickled red onions, tomato, arugula, ciabatta bread | 15

CHEESESTEAK SANDWICH

Shaved sirloin, red pepper, sautéed mushrooms & onions, swiss, torpedo roll | 17

SIRLOIN SANDWICH*

Sirloin, sautéed onions & mushrooms, horseradish cream, american cheese, ciabatta bread | 19

CUBAN SANDWICH

Roasted pork shoulder, country ham, red onion, pickles, smoked swiss, honey mustard, ciabatta bread | 16

CAJUN COD SANDWICH

Crispy cod, tabasco remoulade, shredded lettuce, tomato, torpedo roll | 16

ENTRÉES

AHI TUNA POKE BOWL* | GF

Pickled cucumber, radish, edamame, sesame, jasmine rice, wakame salad, togarashi, soy & sriracha aioli | 19

BBQ PULLED PORK MAC & CHEESE | GFA

gemelli, cheddar, parmesan, fried onions, scallions | 20

CITRUS SALMON | GFA

Seared Faroe Island Salmon, citrus lime rice, cilantro, asparagus, honey lime glaze | 22

TURMERIC ROASTED CAULIFLOWER | GFA

Sautéed quinoa and spinach, crispy artichokes, beet hummus, lemon vinaigrette | 17

PAPPARDELLE | GFA

Pesto cream sauce, sun-dried tomato, artichoke, spinach, grana padano | 21

STEAK FRITS* | GFA

Chimichurri marinated sirloin, herb roasted red bliss potato, asparagus | 27

FISH + CHIPS

Crispy cod, house-made slaw, tartar sauce | 18

*Consuming raw or undercooked meat and seafood may increase the risk of foodborne illness.