



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

COLOSSAL SHRIMP | Market price

RAW BAR PLATTER | 42*
12 oysters, 6 little necks, 4 shrimp

PETITE PLATTER | 25*
6 oysters, 2 little necks, 2 shrimp

*no substitutions please

HALF SHELL HAPPY HOUR - 1.50 OYSTERS
MON - 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

Grilled pita bread, citrus + herb marinated artichokes, olives, cucumbers, cherry tomatoes, feta, micro celery | 14
sub GF pita + 2

BIRRIA NACHOS

Mexican style pulled chicken, cheese blend, black bean salsa, jalapeños, micro cilantro. Side sour cream + guacamole | 16

BUFFALO CAULIFLOWER

Tempura cauliflower tossed in buffalo sauce, micro celery, ranch dipping sauce | 14

CHICKEN WINGS

Served by the pound (average 8 wings)
Choice of: lemon pepper, sweet old bay, buffalo, garlic parmesan, spicy asian scallion, caribbean jerk | 14

CALAMARI

Fried calamari, cherry peppers, arugula, olives, capers, preserved lemon + oregano 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 | 16.5

CHOPPED CAESAR*

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

SHAVED ASPARAGUS SALAD | GF

Arugula, watercress, watermelon radish, shaved carrot, shaved asparagus, pistachios, lemon, tarragon vinaigrette | 13.5

BURRATA SALAD | GF

Burrata cheese, watercress, heirloom tomatoes, shaved fennel, blood orange, sea salt, blood orange vinaigrette | 16

ADD PROTEIN

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

GRILLED PIZZA

PESTO

Pesto, asparagus, sun-dried tomatoes, artichoke, grana padano, lemon oil | 16

BACON + POTATO

Bacon, sliced fingerling potatoes, ricotta cheese, scallions | 16

BROCCOLI RABE

Broccoli rabe, roasted red peppers, mozzarella, marinara, crushed red pepper, garlic oil | 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, coleslaw or house salad
Substitute: truffle fries +2 | caesar salad +3 | asparagus +3 | fingerling potato +2 | baby carrots +2 | rabe & roasted red peppers +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

TRUFFLE BURGER*

Truffle mayo, fried oyster mushroom, caramelized onion, swiss, brioche roll | 17

BRIE + BACON BURGER*

Brie, bacon, spicy peach caramelized onions, arugula, 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

FRIED CHICKEN SANDWICH

Fried chicken, monterey jack, bibb lettuce, tomato, chive + bacon mayo, ciabatta bread | 16

CHICKEN PESTO SANDWICH

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

ROASTED PORK + BROCCOLI RABE SANDWICH

Roasted pork, broccoli rabe, provolone, roasted red pepper aioli, ciabatta bread | 15

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

COD SANDWICH

Crispy cod, jicama slaw, micro-cilantro, mango + jalapeño chutney, brioche roll | 16

ENTRÉES

AHI TUNA POKE BOWL* | GF

Pickled cucumber, radish, edamame, sesame, jasmine rice, wakame salad, avocado, togarashi, cilantro, soy & sriracha aioli | 18

SMOKED TASSO HAM MAC AND CHEESE | GFA

Elbow macaroni, cheddar jack and american cheese sauce, tasso ham, peas, panko crumbs, scallions | 20

SALMON + GREEN PEA RISOTTO | GF

Smoked oyster mushrooms, crispy parsnips, lemon emulsion | 25

GRILLED EGGPLANT + WILD RICE | GF

Roasted tomato wild rice, white bean purée, salsa verde | 21

ORECCHIETTE + PANCETTA | GFA

Orecchiette pasta, cream of corn, pancetta, charred corn, roasted tomatoes, grana padano, lemon zest | 21

BRAISED SHORT RIBS + POLENTA | GF

Guajillo braised short ribs, creamy polenta, baby carrots, chive oil | 24

FISH + CHIPS

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

GARLIC PARMESAN STEAK FRITES*

8oz Sirloin, garlic & parmesan butter, house-cut french fries, garlic aioli | 26

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