



WELCOME TO CORK & RYE!

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

GF = Gluten Friendly
GFA = Gluten Friendly 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 | 3 each

COLOSSAL SHRIMP | Market price

RAW BAR PLATTER | 45*
12 oysters, 6 little necks, 4 shrimp

PETITE PLATTER | 26*
6 oysters, 2 little necks, 2 shrimp

*no substitutions please

HALF SHELL HAPPY HOUR - 150 OYSTERS
MON - THURS 4-7PM | SAT + SUN 12-3PM*
*while supplies last

STARTERS

BUFFALO CHICKEN DIP {GFA} | 15

Roasted chicken breast, sharp cheddar, buffalo, cream cheese, toasted pita (sub veggies for pita)
sub GF pita + 2

BLACKENED AHI TUNA {GF} | 16

Ponzu, sriracha aioli, togarashi

POINT JUDITH CALAMARI | 16

Garlic butter, pickled cherry peppers, parsley, marinara

DRUNKEN MUSSELS {GFA} | 16

Garlic butter white wine sauce, parsley, crushed red pepper, cherry tomato, shallots, crostini

*Make it Drunken Clams +2

FRIED BRUSSEL SPROUTS | 14

Maple agrodolce, goat cheese, pomegranate seeds, golden raisins

WHITE BEAN DIP {GFA} | 15

Balsamic caramelized onions, roasted garlic, grilled pita
sub GF pita + 2

BARBACOA NACHOS | 17

Mexican style braised beef, cheese blend, pico de gallo, jalapeños, avocado crema, micro cilantro, side guacamole

DEVEILED EGGS {GF} | 13

Bacon, balsamic glaze, chives, smoked paprika

CHICKEN WINGS | 14

Served by the pound (average 8 wings)
Choice of: lemon pepper, sweet old bay, buffalo, garlic parmesan, sweet chili, caribbean jerk

CHARCUTERIE & CHEESE | 23

Seasonal and artisanal selection of cheese and meats, seasonal jam, cornichons, olives, crostini

SOUP + SALAD

DAILY SOUP - Ask your server for today's selections

COBB {GF} | 18

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

CHOPPED CAESAR* | 13

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

BLACKBERRY AND DELICATA SQUASH {GF} | 13.5

Arugula, feta cheese, candied walnuts, blackberry vinaigrette

SEASONAL BURRATA SALAD {GF} | 16

Burrata cheese, watercress, pomegranate, toasted pepita, fennel, sea salt, pomegranate cider reduction

ROOT VEGETABALE SALAD {GF} | 14

Roasted carrot, beet, sweet potato and parsnip, baby kale, herbed goat cheese, toasted almonds, maple beet vinaigrette

ADD PROTEIN

chicken + 6 | prosciutto + 6 | salmon + 9 | sirloin + 11

GRILLED PIZZA

APPLE + SQUASH | 16

squash puree, roasted apples, caramelized onion, sage, maple bourbon brown sugar ricotta

SPICY ITALIAN | 17

Spicy sopressata, capicola, salami, mozzarella, pickled banana peppers, pepper relish

GARDEN RICOTTA | 16

Ricotta + feta spread, marinated eggplant, zucchini, tomato, oregano, balsamic reduction

CLASSIC FIG & SMOKED PROSCIUTTO | 17

Gorgonzola, fig purée, arugula

MARGHERITA | 16

Roma tomato, fresh mozzarella, basil, EVOO

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 | grilled broccolini +3 | garlic mashed potato +3 | fried brussels +3 | sautéed spinach +3

THE CLASSIC BURGER* | 15.5

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

CRISPY JALAPEÑO BURGER* | 17.5

Fried jalapeños, bacon ranch aioli, monterey jack cheese, bibb lettuce, pickled red onions, brioche roll

APPLE BRIE BURGER* | 17.5

Brie, bacon, caramelized apple and onions, arugula, brioche roll

PANKO PARMESAN | 16

Panko crusted chicken cutlet, marinara, mozzarella, ciabatta bread

SWEET POTATO + BLACK BEAN BURGER | 16

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

PASTRAMI REUBEN | 17

Swiss, thousand island dressing, sauerkraut, pickles, brioche

SIRLOIN SANDWICH* | 19

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

CAJUN SHAVED STEAK | 18

Monterey jack, red + green peppers, brioche torpedo add sautéed mushrooms +1 | add sautéed onion +1

CUBAN SANDWICH | 17

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

CHICKEN PESTO SANDWICH | 16

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

ENTRÉES

AHI TUNA POKE BOWL* {GF} | 20

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

TRUFFLE MUSHROOM MAC AND CHEESE {GFA} | 22

Penne, cheddar cheese sauce, truffle oil, wild mushroom, panko breadcrumbs, scallions

FAROE ISLAND SALMON* {GFA} | 25

Butternut squash puree, bacon cheddar farro, grilled broccolini, apple cider gastrique

EGGPLANT PARMESAN CASSEROLE | 22

Fried hand cut eggplant, herbed ricotta, marinara, mozzarella, basil

VEGAN BASIL SPINACH RAVIOLI | 23

Green coconut curry cream sauce, roasted root vegetable medley, baby kale

KOREAN SHAVED STEAK + RICE BOWL {GF} | 22

Edamame, carrot, peppers, rice, fried egg, broccolini, scallion, white + black sesame, cilantro, ponzu glaze

PEAR & GINGER GLAZED PORK CHOP {GF} | 28

10oz bone in center cut pork chop, garlic mashed, grilled broccolini

SIRLOIN CHATEAU* {GF} | 29

8oz USDA Prime Terrace Sirloin, rosemary brandy demi glace, sautéed spinach and red bell peppers, garlic mashed

PENNE ALLA VODKA {GFA} | 21

House pink vodka sauce, grana padano, crushed red pepper
Add Panko Crusted Chicken +7

PAN SEARED PANKO CRUSTED HALIBUT* {GFA} | 29

Fresh herbs, spinach & cannellini ragu, crostini

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