



## 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

DAILY SOUP - Ask your server about today's selection

### 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

### KUNG PAO BRUSSELS SPROUTS | 14

Crispy fried brussels sprouts, spicy asian glaze, edamame, red peppers, peanuts, scallions

### 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

### DEVILED EGGS {GF} | 13

Bacon, balsamic glaze, chives, smoked paprika

### CHICKEN WINGS | 14

Served by the pound (average 8 wings)

Choice of: buffalo, sweet old bay, garlic parmesan, sweet chili, buffalo lemon pepper rub or smoked chipotle rub

### CHARCUTERIE & CHEESE | 23

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

## SALADS

### 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

### BEET & BURRATA SALAD {GF} | 18

Burrata cheese, mesclun greens, honey roasted red and yellow beets, chopped pistachios, sea salt, orange vinaigrette

### ROOT VEGETABLE 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

### GRILLED HAWAIIAN | 17

Smoked country ham, grilled pineapple, marinara, mozzarella

### 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

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# HANDHELDS + BURGERS

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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

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## ENTRÉES

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### 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

Coconut curry cream sauce, roasted root vegetable medley, baby spinach

### 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