

SPRING

CORK & CAP

RESTAURANT

2024

STARTERS

Crab Dip // 15

Pan-seared Diver Scallops // 16 GF
Braised pork belly, corn and tomato relish, lemon shallot vinaigrette, balsamic glaze

Edamame Potstickers // 9 Vegan
Thai chili sauce

Hush Puppies // 9 V
Sriracha aioli

Onion Rings // 8 V

Chicken Wings // 10 GF
Five wings, your choice of buffalo (mild, medium, or hot), garlic parmesan, bbq, or honey sriracha

SOUPS

Chicken & Waffle Soup // 7

Watermelon Gazpacho // 7 Vegan

Today's Soup // 7

SALADS

Garden GF Vegan
Small // 6 • Large // 10

Caesar
Small // 6 • Large // 10

Caprese // 12 V
Local tomatoes, fresh and fried burrata, olive oil and balsamic glaze

Dutch-bound Red Beet Salad GF
Mixed greens, pickled beets, red onion, red beet egg, walnuts, crumbled blue cheese, bacon, red beet vinaigrette
Small // 8 • Large // 14

Southwest Chicken Salad // 17
Mixed greens, grilled chicken, fried avocado, shredded cheddar and jack cheese, corn salsa, chipotle ranch dressing

Salad Additions GF
Chicken // 7
Salmon // 11
Tenderloin tips // 13

LOCAL COMFORTS

Short Rib Wellington // 24
Mushroom duxelles, roasted carrots, Boursin mashed potatoes, demi-glacé

Braised Beef Brisket // 21
Herb-infused gnocchi, rosemary port wine demi-glacé, roasted carrots, leeks, celery, tomatoes

Meatloaf with Three Cheese Macaroni // 20
Sweet tomato glaze, three cheese macaroni with tomato relish and wilted spinach, seasonal vegetable

Bourbon-glazed Pork Chop // 26 GF
Bone-in pork chop, fried leeks, PA Dutch pepper cabbage, roasted potatoes

Pan-seared Duck Breast // 25 GF
Honey glaze, Granny Smith apple and cranberry reduction, walnuts, roasted potatoes, seasonal vegetable

Rosemary Roasted Chicken // 22 GF
Rosemary lemon butter, collard greens, roasted potatoes

Ratatouille // 16 Vegan
Roasted egg plant, squash, tomatoes, herb tomato sauce, shaved vegan Parmesan, micro greens, toasted baguette

FISH FAVORITES

Served with seasonal vegetable unless noted

Blackened Swordfish // 32
Grilled pineapple salsa, coconut red pepper quinoa, beurre blanc sauce

Mustard and Panko Crusted Salmon // 25
Avocado cream, pico de gallo, cauliflower rice

Crab Cakes
Sweet corn fritters, lemon dill aioli
One // 20 • Two // 34

BUTCHER BLOCK

Served with roasted potatoes and seasonal vegetable
Add a crab cake or three scallops • 14
Add Kennett mushrooms • 6

8oz Filet // 36 GF

14oz Ribeye // 34 GF
Gremolata, fried leeks

ON A ROLL

Served with house-cooked potato chips -or- Fries, sweet potato fries, or onion rings • add 2
Three cheese macaroni • add 4

Crispy Chicken Sandwich // 16
Mayo, lettuce, tomato, pickle

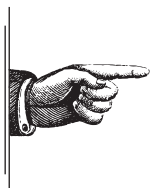
Cork Burger // 16
Boursin cheese, caramelized onions, roasted red pepper

Classic Burger // 14
American cheese, bibb lettuce, tomato, onion (add bacon • 2)

Impossible™ Burger // 16 Vegan
Sweet tomato glaze, peppers, red onion, arugula, root chips

LET'S POP a
CORK!

Drink Menu
on back



GF: Gluten-free V: Vegetarian
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 18% gratuity will be added to parties of 12 or more, including separate checks.