

CORKSCREW

WINE & CHEESE

Cheese & Meat

served with parisian baguette

Cheese Plate \$14

Three cheeses, marcona almonds, jam, honey
(Blue cheese substitution upon request)

Meat & Antipasto Plate \$12

Two cured meats, mustard, pickled veggies, goat cheese peppadews

Smoked Salmon Plate \$12

grain mustard, caper aioli, pickled red onions,
garlic flatbread

Whipped Goat Cheese \$8

Pickled red onions, whole grain mustard,
walnuts, fig jam, blasamic

Burrata Cheese \$7

Creamy mozzarella, soft Italian cheese, lemon
zest, pesto, sea salt

Baked Brie \$14

Puff pastry, apricot jam, apple

Homemade Baked Mac & Cheese \$8

Fusilli pasta, creamy gruyere, cheddar and
aged parmesan sauce

Add Duck Confit \$3 • Add Bacon \$1

Snack

Bread & Butter \$5

Baguette, rotating compound butter

Bread & Oil \$5

Baguette, balsamic, Extra Virgin Olive Oil

Truffle Popcorn \$5

Salted truffle oil, butter, parmesan

Marcona Almonds \$4

Roasted, salted

Marinated Olives \$4

Marinated housemade herb/citrus oil

Stuffed Dates \$5

Prosciutto, gorgonzola, almond

Red Pepper Hummus \$6

Garlic flatbread chips, cucumber

Garden

Farro Salad \$8

Tomato, olives, feta cucumber, red peppers,
pickled red onions, *Balsamic Vinaigrette*

Corkscrew Chopped Salad \$9

Sous vide chicken, spring greens, tomatoes,
bacon, aged parmesan, garlic croutons
Lemon Vinaigrette or Creamy Ceasar

HAPPY HOUR

MONDAY-SATURDAY 3PM-7PM

SUNDAY ALL DAY

CORKSCREW

WINE & CHEESE

Bruschetta

Fresh Tomato \$5

Mozzarella, marinated tomato, onions, basil, balsamic drizzle

Salmon \$5

Garlic herb mascarpone cheese, smoked salmon, pickled red onions, capers

Pig & Fig \$5

Taleggio cheese, fig jam, sliced prosciutto

Warm Apple \$5

Goat cheese, apple compote, walnuts, honey

Bacon & Blue \$5

Crispy bacon, mild blue cheese, roasted mushrooms, peppadew

Panini

The Green Thumb \$8

Portabellas, caramelized onions, tomato, gruyere, spinach, sun dried tomato aioli

Cubano \$8

Pork, ham, white cheddar, gruyere, cornichon, pickled red onion, grain mustard aioli

Pollo Pesto \$8

Sous vide chicken, mozzarella, pesto, roasted red pepper, balsamic reduction, parmesan

Grilled Cheese \$8

Three cheeses with tomato jam

Flatbread

Sous Vide Chicken Pesto \$10

Sous vide chicken, mozzarella, pesto, garlic, parmesan

Bacon Cheddar \$11

Bacon, cheddar cheese, caramelized red onions, apple, garlic

Duck Confit \$12

Sous vide duck leg, gruyere cheese, pickled red onions, rosemary, garlic

Mushroom & Ricotta \$10

Ricotta, portobello mushrooms, red onions, red peppers, aged parmesan, truffle, basil

Sweets

Cannoli \$4

Cannoli filled with sweet cream

Chocolate Truffles \$3

Two chocolate peanut butter truffles

Panna Cotta \$5

Blueberry, lemon curd, basil syrup

Flourless Chocolate Cake \$5

Homemade chocolate cake, house coulis

WEDGE

Our Monthly Wine Club!

SIGN UP FOR \$29.99

online or ask your server