

CORK

BITES

CHEESE & MEATS

served with Elmore Mountain Bread & Accoutrements

\$30/6 selections or \$6/each

CABOT CLOTHBOUND

cows milk

Jasper Cellars, Greensboro, VT

TARTUFO

Olli

Mechanicsville, VA

TALEGGIO

cows milk

Lombardia, Italy

FINOCCIONA FENNEL SALAME

Molinari

San Francisco, CA

BAYLEY HAZEN BLUE

raw cows milk

Jasper Cellars, Greensboro, VT

WILD BOAR SALAME

Olli

Mechanicsville, VA

SMALL PLATES

CASTELVETRANO OLIVES	5
MARINATED OLIVES	5
MAPLE CANDIED PECANS	6
ROSEMARY & LEMON WHITE BEAN DIP with Elmore Mountain Bread	4
CHICKEN LIVER MOUSSE with accoutrement & Elmore Mountain Bread	10
MAPLE BROOK BURRATA with arugula, olive oil, balsamic reduction, & Elmore Mountain Bread	14

CORK

SMALL PLATES & SWEETS

SMALL PLATES

FRIED CHICKPEAS tossed in spices & herbs	4
BLACK TRUFFLE POPCORN parmesan and butter	6
SALAD arugula, lemon vinaigrette, shaved parmesan	6
PARMESAN POLENTA FRIES with house marinara	6
BRUSSEL SPROUTS with cider agrodolce	7
FRIED CHEESE CURDS maplebrook cheddar curds, honey-mustard aioli	9
MEATBALLS beef and pork with house marinara	10
POUTINE duck confit, maplebrook cheddar curds, sage duck gravy	15
SMOKED SALMON CHOWDER chowderpalooza champions 2016	10

SWEETS

BAYLEY HAZEN BLUE DARK CHOCOLATE TRUFFLES	7
SALTED CARAMEL CHEESECAKE	7
ZEPPOLES italian ricotta doughnuts tossed in sugar, cinnamon, and salt	6
DARK CHOCOLATE DIPPED APRICOTS	6
CARAMEL POPCORN	6