

CORK

SMALL PLATES

~CHEESE & CHARCUTERIE~

PRICE

CHEESE BOARD 7 each or 3 for 18

served with Elmore Mtn Bread & accoutrement

VT Creamery, 'Bonne Bouche', ash ripened goat cheese

Jasper Hill Farm, 'Cabot Clothbound', cheddar

Boucher Family Farm, 'Gore-dawn-Zola' gorgonzola-style

CHARCUTERIE BOARD 7 each or 3 for 18

served with Elmore Mtn Bread & accoutrement

Vermont Salumi, 'Pepe'

Olli Tartufo Salami

Olli Chorizo

Hot Capocollo

THE FULL MONTY 35

three cheese & three charcuterie

served with Elmore Mtn Bread & accoutrement

~SNACK~

PRICE

BREAD WITH DIPPING OIL 5

Elmore Mtn Bread, olive oil & balsamic

OLIVES 4

Mixed

WHITE BEAN DIP 5

served with Rosemary Olive Oil & pita chips

MARINATED MUSHROOMS 10

served with Elmore Mtn Bread

CHICKEN LIVER MOUSSE 10

served with Elmore Mtn Bread & accoutrement

~SALAD~

PRICE

BURRATA 14

served with Elmore Mtn Bread, arugula, olive oil & balsamic
add heirloom tomatoes - 4

~SWEETS~

PRICE

LAUGHING MOON CHOCOLATES 2

salted caramels, truffles... ask server for daily selection

*gratuity automatically added to parties of 6 or more

*consuming raw or undercooked meats, seafood, shellfish, or egg
may increase your risk of foodborne illness

CORK

TUESDAY - SATURDAY
STARTING AT 5PM

~SPECIALS~

LOBSTER ROLL

with homemade potato chips

18

~TOASTS~

HEIRLOOM TOMATO

almond garlic scape pesto
& parmesan on country french

12

HERBED GOAT CHEESE

watermelon radish & sprouts
on baguette

12

SMOKED TROUT

onion jam, caper creme fraiche
on rye bread

12

EVERY WEDNESDAY
buck-a-shuck oysters

*consuming raw or undercooked meats, seafood, shellfish, or egg
may increase your risk of foodborne illness