

# SAMPLE MENU

## 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

Hot Capocollo

Olli Tartufo Salami

Olli Chorizo

**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

Castelvetrano

**WHITE BEAN DIP** 5

served with Rosemary Olive Oil & Elmore Mtn Bread

**CHICKEN LIVER MOUSSE** 10

served with Elmore Mtn Bread & accoutrement

**BURRATA** 14

served with Elmore Mtn Bread, arugula, olive oil & balsamic

### ~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~

**PORTUGUESE KALE SOUP**

with chorizo

7

**MEATBALL SUB**

beef & pork with house marinara

on Elmore Mountain Baguette

with arugula salad

12

**ROASTED BEET TOAST**

walnut honey & goat cheese

on Elmore Mountain Baguette

12

**HAM & CHEDDAR TOAST**

baked ham, VT cheddar, &

whole grain mustard apple jam

on Elmore Mountain Country French

12

**SMOKED SALMON TOAST**

lemon dill cream cheese,

pickled red onions, & capers

on Elmore Mountain Rye

14

**EVERY WEDNESDAY  
buck-a-shuck oysters**

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