

CORK

DINNER

~CHEESE~

EACH

- TARENDAISE**
raw cow's milk, Spring Brook Farm, Reading, VT 6
- MIDDLEBURY BLUE**
raw cow's milk, Blue Ledge, Middlebury, VT 6
- CABOT CLOTHBOUND CHEDDAR**
pasteurized cow's milk, Jasper Hill, Greensboro, VT 6

~SALUMI~

EACH

- PROSCIUTTO**
shaved dry-cured ham, Italy 6
- TARTUFO**
Truffle & Sangiovese salame, Olli, Mechanicsville, VA 6
- CHORIZO**
smoked paprika & garlic salame, Olli, Mechanicsville, VA 6

~CORK BOARDS~

all cheese & salumi 34 cheese, olives, salumi, & spreads 44

~SNACKS~

- CASTELVETRANO OLIVES** 5
- FRIED CHICKPEAS** 5
tossed in spices & herbs with tzatziki
- ROSEMARY & LEMON WHITE BEAN DIP** 5
rosemary olive oil, sea salt & Elmore Mountain Bread
- CHICKEN LIVER MOUSSE** 10
pickles, whole grain mustard & Elmore Mountain Bread

~SMALL~

- ROASTED FALL VEGETABLES** 8
brussels sprouts, squash, onion, beets, garlic, whipped feta
- MUSHROOM FLATBREAD** 11
roasted crimini mushrooms, herbed ricotta, roasted garlic on housemade flatbread with a sunnyside egg
- MAPLEBROOK BURRATA** 14
arugula, olive oil & balsamic, Elmore Mountain bread
add Prosciutto - 4
- SALAD** 9
arugula, kale, lemon vinaigrette, grilled beets, carrot, VT chevre
add fried chickpeas - 3 add grilled steak - 10
- DUCK GNOCCHI** 14
duck confit, house made parmesan gnocchi, scallion, herbs
cranberry sauce, shaved fennel
- MUSSELS** 12
PEI mussels, thai chili sauce, cilantro, roasted red peppers
grilled bread,
- ARANCINI** 11
tomato risotto, bacon, clothbound cheddar, parmesan
scallion, herb aioli
- MEATBALLS** 10
beef & pork with house marinara, parmesan & basil

~BIG~

- RAVIOLI** 17
house made ravioli filled with butternut squash, apple,
mascarpone with roasted mushrooms, sage butter & local
arugula
- POACHED COD** 19
sustainably line caught cod, curry spiced farro,
honey lemon cream, sunflower parsley pesto, roasted peppers
- SHORT RIB** 23
grass fed red wine braised short rib, grilled onion, purple
potato, crispy leeks, peppercorn cream
- SAFFRON SALMON & POLENTA** 19
grilled salmon, saffron glaze, parmesan polenta cake
roasted tomato and bacon jam
- ROASTED DUCK BREAST** 21
roasted duck breast, forbidden rice, coconut miso
broth, apple, cilantro & beet slaw

open daily
starting at 12pm

wine bar & market

instagram: @corkvt
#corkvt #corkstowe

*Gratuity automatically added to parties of 6 or more *Consuming raw or undercooked meats, seafood, shellfish, or egg may increase your risk of food-borne illness