

# CORK

DINNER

## CORK BOARDS

all cheese, salumi, olives 34

cheese, salumi, olives & spreads 44

### CHEESE BOARD

16

#### INSPIRATION

cave aged raw cow's milk cheese  
Mountain Mansfield Creamery, Morrisville, VT

#### MIDDLEBURY BLUE

mild, dense and creamy raw cow's milk blue cheese,  
Blue Ledge, Middlebury, VT

#### VT FARMSTEAD LILLE

soft brie-inspired bloomy rind cheese made from pasteurized  
cow's milk, Woodstock, VT

an assortment of three cheese, with Elmore Mountain Bread,  
honey, fruit jam, carrot mostarda

### SALUMI BOARD

16

#### CAPOCOLLO

shaved dry-cured ham, Daniele Inc., Pascoag, RI

#### TARTUFO

truffle & Sangiovese salame, Olli, Mechanicsville, VA

#### CHORIZO

smoked paprika & garlic salame, Olli, Mechanicsville, VA

an assortment of three salumi, house mustard, carrot mostarda,  
and house pickled vegetables

## SMALL

#### MEZZE PLATE

rosemary & lemon white bean dip, sunflower muhammara  
mixed olives, herb butter, Elmore Mountain Bread

12

#### FRIED CHICKPEA SALAD

tossed in spices & herbs served over baby arugula with tzatziki

9

#### ROASTED SEASONAL VEGETABLES

brussels, butternut squash, onion, beets, garlic, roasted  
garlic aioli

8

#### CHICKEN LIVER MOUSSE

pickles, whole grain mustard, & Elmore Mountain Bread

10

#### MAPLEBROOK BURRATA

arugula, olive oil & balsamic, Elmore Mountain bread  
add Capocollo- 4

14

#### WINTER SALAD

arugula, kale, lemon vinaigrette, grilled beets, carrot, VT chevre  
add fried chickpeas - 3 add grilled salmon or roast duck - 10

10

#### PORK SHOULDER

slow roasted pork shoulder, cocoa glaze, spicy sweet potato  
hash, chimichurri, cilantro

13

#### MUSSELS

PEI mussels, thai chili sauce, cilantro, roasted red peppers  
grilled bread

13

#### ARANCINI

tomato risotto, caramelized onion, maplebrook mozzarella,  
roasted garlic, herb aioli

11

#### MEATBALLS

beef & pork with house marinara, parmesan & basil

10

## BIG

#### RED CURRY SCALLOPS

lightly poached sea scallops, curry spiced farro, coconut &  
red curry sauce, arugula, pickled daikon

22

#### SAFFRON SALMON & POLENTA

grilled salmon, saffron glaze, parmesan polenta cake  
roasted tomato and bacon jam

20

#### BEEF TENDERLOIN

grilled grass fed beef tenderloin, porcini crust, Inspiration  
potato cake, pink peppercorn cream, charred scallion

27

#### RAVIOLI

house made red pepper pasta, herb, mascarpone,  
& ricotta filling, sauteed mushrooms, roasted beets, arugula,  
parmesan cream sauce

18

#### ROASTED PORK TENDERLOIN

pan roasted organic pork tenderloin, butternut squash,  
parsnips, apple & fennel relish, raspberry balsamic sauce

22

[www.corkvt.com](http://www.corkvt.com)

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