

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

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