

# CORK

## DINNER

### CORK BOARDS

#### CHEESE

16

##### INSPIRATION

raw cow milk cheese, beer washed rind  
Mount Mansfield Creamery, Morrisville, VT

##### PLYMOUTH BIG BLUE

mild, tangy and creamy raw cow's milk blue cheese,  
Plymouth Artisan Cheese, Plymouth Notch, VT

##### VT FARMSTEAD LILLE

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

served with honey, fruit jam, carrot mostarda  
and Elmore Mountain Bread

all cheese, salumi, olives 34

#### SALUMI

16

##### CAPOCOLLO

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

##### TARTUFO

truffle & Sangiovese salame, Olli, Mechanicsville, VA

##### WILD BOAR

garlic & Sangiovese salame, Olli, Mechanicsville, VA

served with mustard, carrot mostarda, and  
pickled vegetables and Elmore Mountain Bread

cheese, salumi, olives & mezze spreads 44

### SMALL

#### MEZZE PLATE

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

12

#### FRIED CHICKPEA SALAD

local greens, spiced fried chickpeas, Maplebrook feta,  
strawberry, tzatziki dressing

10

#### ROASTED VEGETABLES

roasted squash, onion, peppers, carrot, leeks and beets  
tossed with herbs and served over a beet labne

9

#### ARANCINI

saffron risotto, sweet corn, Cabot Cloth Bound Cheddar,  
VT bacon, with herb aioli

11

#### MAPLEBROOK BURRATA

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

14

#### PEAR SALAD

seasonal greens, carrot, VT chevre, pear, red onion  
lemon vinaigrette  
add fried chickpeas - 3      add grilled salmon - 10

10

#### CRISPY PORK BELLY & ASPARAGUS

crispy maple pork belly, roasted asparagus, six minute  
egg, shaved fennel, honey truffle cream

13

#### MEATBALLS

beef & pork with house marinara, parmesan & basil

10

### BIG

#### SALMON & POLENTA

grilled Faroe Island salmon, coconut polenta, chimichurri  
sauce, cilantro, pickled jalapeño

22

#### SCALLOPS

seared scallops, sumac and aleppo chili seasoned sweet  
potato hash, crispy leeks, pomegranate sauce, scallion

24

#### STEAK DU JOUR

grilled grass fed beef cut of the day, served with au gratin  
potato terrine and grilled portobello relish

25

#### RAVIOLI

house made pasta with spinach, basil, ricotta and parmesan  
filling, with mushrooms, onion, roasted red pepper & arugula

18

[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