

# SAMPLE MENU

# CORK

## BOARDS

<b>CHEESE BOARD</b> INSPIRATION / PLYMOUTH BIG BLUE / VT FARMSTEAD LILLE / ELMORE MOUNTAIN BREAD	16
<b>SALUMI BOARD</b> CAPOCOLLO / TARTUFO / WILD BOAR / ELMORE MOUNTAIN BREAD	16
<b>CHEF'S BOARD</b> ALL CHEESE / ALL SALUMI / OLIVES / ELMORE MOUNTAIN BREAD	34
<b>CORK BOARD</b> ALL CHEESE / ALL SALUMI / OLIVES / MEZZE SPREADS / ELMORE MOUNTAIN BREAD	44

## SMALL PLATES

<b>MEZZE</b> WHITE BEAN DIP / SUNFLOWER MUHAMMARA / OLIVES / ELMORE MTN BREAD	12
<b>ROASTED VEGETABLES</b> SQUASH / ONIONS / PEPPERS / CARROTS / LEEKS / BEET LABNE	9
<b>MAPLEBROOK BURRATA</b> ARUGULA / OLIVE OIL / BALSAMIC / ELMORE MTN BREAD ADD CAPPOCOLO <b>+4</b>	14
<b>PORK BELLY</b> MAPLE / COCONUT POLENTA / PICKLE/ ARUGULA / LIME CREMA	14
<b>FRIED CHICKPEA SALAD</b> LOCAL GREENS / MAPLEBROOK FETA / STRAWBERRY / TZATZIKI DRESSING	10
<b>ARANCINI</b> SAFFRON RISOTTO / SWEET CORN / CABOT CLOTH BOUND CHEDDAR / VT BACON / HERB AIOLI	11
<b>PEAR SALAD</b> LOCAL GREENS / CARROT / VT CHEVRE / PEAR / RED ONION / LEMON VINAIGRETTE ADD FRIED CHICK PEAS <b>+3</b> ADD GRILLED SALMON <b>+10</b>	10
<b>MEATBALLS</b> BEEF & PORK / HOUSE MARINARA / PARMESAN / BASIL	10

## BIG PLATES

<b>SALMON</b> (FAROE ISLAND) / LEMON & CARMELIZED ONION FARRO / STRAWBERRY TARRAGON BUTTER / FRESH HERBS	22
<b>STEAK DU JOUR</b> GRILLED GRASS FED BEEF / AU GRATIN / POTATO TERRINE / GRILLED PORTOBELLO RELISH	25
<b>SCALLOPS</b> SEARED / SUMAC & ALLEPPO CHILI SWEET POTATO HASH / CRISPY LEEKS / POMEGRANATE SAUCE / SCALLION	24
<b>RAVIOLI</b> SPINACH, BASIL, RICOTTA & PARMESAN FILLING / MUSHROOMS / ONION / ROASTED RED PEPPER / ARUGULA	18