



TO START

GOAT CHEESE DUMPLINGS | 9
spring onions, spicy shrimp sauce

*SALMON RILLETTE | 13
artichoke, piquillo peppers, egg, caper crackers

SCALLOP BISQUE | 9
coconut milk, shallots, citrus

*BEEF TARTARE | 14
dijon, garlic, egg yolk, olive, tortillas

SMOKED ONION HUSH PUPPIES | 12
braised bacon, pimento cheese

SEA BASS CROQUETTES | 12
Jamon serrano, onion, arugula aioli

STRAWBERRY SALAD | 12
beets, spicy cashews, feta, honey balsamic

TOMATO BREAD | 9
white anchovies, garlic, pecorino

BACON BRAISED OCTOPUS | 15
charred scallions, cilantro, carrots, peanuts, lime

**this item is served using raw or undercooked ingredients.*

consuming raw or undercooked meats, poultry, seafood or eggs may

increase your risks of food-borne illness.

ENTRÉES

CARROT GNOCCHI | 22

mushrooms, spinach, calabrian chili butter, gouda

CORVINA SEA BASS | 29

artichokes, roasted brussels sprouts, charcuterie sauce

*SEARED TUNA | 32

warm kale salad, pickled onions, shrimp and grit bread, grilled lemon vinaigrette

ROASTED CHICKEN | 25

beet and goat cheese salad, fried portobello, spinach

*MASA CRUSTED PORK LOIN | 26

fried rice, swiss chard, quail egg, mushroom gravy

*THE BOURGUIGNON BURGER | 15

red wine fondue, bacon-mushroom relish, french fries

*SMOKED PRIME NY STRIP | 36

cauliflower-potato gratin, broccoli, olive oil hollandaise

SIDES

ROASTED CAULIFLOWER | 10

pecorino, shallots, lemon

BRUSSELS SPROUTS | 10

marcona almonds, cheese curds

CAROLINA PLANTATION GRITS | 6

house made ricotta

BLACK PEPPER BISCUITS | 6

local honey, butter

BACON TATER TOTS | 6

parmesan, comeback sauce

CHEESE

HOUSE MADE RICOTTA
creamy, fresh, cow

CANA DE CABRA
creamy, buttery, mild, goat

SWEET GRASS DAIRY GREEN HILL
buttery, silky, cow

REYPENAER
2 year aged gouda, cow

POINT REYES BAY BLUE
sweet, creamy, cow

AGOUR OSSAU IRATY
fruity, herbaceous, sheep

CHARCUTERIE

JAMÓN SERRANO
12 month aged

HOT COPPA
spicy cured pork shoulder

BOURBON AND BACON SALAMI
new england charcuterie

VARZI SALAMI
course ground, nutmeg, clove

FENNEL SALAMI
new england charcuterie

PROSCIUTTO DI PARMA
16 month aged, Italy

MEAT OR CHEESE

CHOICE OF 1 | 7

CHOICE OF 3 | 18

CHOICE OF 6 | 34

join us for lunch Friday and Saturday from 11:30am – 3:00pm

Sunday brunch served from 12pm-3:00pm

50% off all bottles of Champagne all day Saturday and Sunday

visit our website for upcoming special events www.corkbuzz.com