



TO START

GOAT CHEESE DUMPLINGS | 9
spring onions, spicy shrimp sauce

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

CHILLED PEA SOUP | 8
potato, mint, red pepper crème fraiche

*BEEF TARTARE | 14
lime, shallots, white anchovy, yogurt, pita

ROASTED BROCCOLI | 11
*poached egg, portobello, new potatoes, pistachio,
scallion vinaigrette*

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

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

PORK BELLY FLATBREAD | 12
arugula, jalapeno, peach

GRILLED OCTOPUS | 15
castelvetrano olives, spicy bok choy, bacon, squid ink

**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

CORN GNOCCHI | 22
squash, tatsoi, tomato, ricotta

CORVINA SEA BASS | 30
artichokes, roasted brussels sprouts, charcuterie sauce

NC TROUT | 27
peas, smoked tomatoes, shrimp and avocado salsa

TRIO OF CHICKEN | 26
seared, fried, & chilled, overnight grits, summer squash slaw, truffle sauce

*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

DESSERTS

RICOTTA DOUGHNUTS | 9
glazed, lemon curd

COCONUT CAKE | 9
butterscotch pudding, pineapple buttercream, bourbon milk

AMARULA CHOCOLATE CAKE | 9
chocolate-cream cheese frosting, mint anglaise

MACERATED BLUEBERRIES | 9
maple ginger fried dough, diplomat cream

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 11:00am – 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