



TO START

CHEESE | 18

Selections from artisanal fromageries, served with house-made breads, jam and seasoned nuts

CHARCUTERIE | 18

Rotating assortment of cured meats, salamis, pâtés, terrines and sausages. Served with house-made breads, pickled vegetables and mustards

MIXED BOARD | 29

*Daily selection of charcuterie and cheese, chosen by Chef
Served with our house-made accoutrement*

SMALL PLATES

GOAT CHEESE DUMPLINGS | 9

spring onions, spicy shrimp sauce

HEIRLOOM TOMATOES | 14

mozzarella custard, bacon, truffle corn broth

CHILLED PEA SOUP | 8

potato, mint, red pepper crème fraiche

GRILLED PEACH SALAD | 12

goat cheese, focaccia, candied peanuts, molasses

*BEEF TARTARE | 14

lime, shallots, white anchovy, yogurt, pita

ROASTED BROCCOLI | 11

*poached egg, portabella, new potatoes, pistachio,
scallion vinaigrette*

SEA BASS CROQUETTES | 12

country ham, onion, arugula aioli

PORK BELLY FLATBREAD | 12

arugula, jalapeno, peach

GRILLED OCTOPUS | 15

castelvetrano olives, spicy bok choy, bacon, squid ink

ENTRÉES

CORN GNOCCHI | 22

squash, tatsoi, tomato, ricotta

CORVINA SEA BASS | 30

artichokes, roasted brussels sprouts, charcuterie sauce

NC TROUT | 27

pole beans, smoked tomatoes, shrimp and avocado salsa

*SEARED TUNA | 32

charred corn tart, blistered shishitos, jalapeno brown butter

*THE BURGER | 15

bacon, quark, pickles, egg, roasted shallot aioli, french fries

BUTTERMILK FRIED CHICKEN | 20

duchess potatoes, summer squash slaw, truffle honey, hot sauces

*SMOKED PRIME NY STRIP | 38

braised crimini mushrooms, pickled salad, onion chutney, aged cheddar

SIDES

ROASTED CAULIFLOWER | 10

pecorino, shallots, lemon

BRUSSELS SPROUTS | 10

marcona almonds, cheese curds

OVERNIGHT GRITS | 6

house-made ricotta

ASSORTMENT OF HOUSE MADE BREADS | 8

seasonal accompaniments

BACON TATER TOTS | 6

parmesan, comeback sauce

DESSERT

RICOTTA DOUGHNUTS | 9
glazed, lemon curd

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

BOURBON CHOCOLATE CAKE | 9
nougat glaze, hazelnut, blackberries, pretzel fudge

PEACH SEMIFREDDO | 9
maple ginger fried dough, diplomat cream

CHEESE | 12
*Duo selected from artisanal fromageries, served with
house-made breads, jam, and seasoned nuts*

***gluten free crackers available*

COFFEE

We proudly serve Dilworth Coffee

DRIP COFFEE | \$2.50

Available in regular or decaf

**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.*

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

Sunday brunch served from 12pm-3pm

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

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