



SMALL PLATES

GOAT CHEESE DUMPLINGS | 9
spring onions, spicy shrimp sauce

U.A.V. BURRATA | 14
beet salad, lime, pistachio butter

NC APPLES | 12
five preparations, brie de meaux, brown sugar chips, watercress

SMOKED ARTICHOKE SALAD | 12
radish, sunflower seeds, parmesan vinaigrette

*TUNA TARTARE | 14
pork belly, lemon, egg, dijon, salsa verde

STUFFED POBLANO PEPPER | 10
*spaghetti squash, portabella, raclette, lime
crème fraiche*

SEA BASS CROQUETTES | 12
country ham, onion, arugula aioli

DUCK CONFIT EMPANADAS | 12
ricotta, pickled peppers, mustard honey

GRILLED OCTOPUS | 15
masa panisse, shrimp and pepperoni gravy

MEAT, CHEESE & BREAD

HOUSE MADE BREADS | 5/8
seasonal accompaniments

CHEESE | 18
*Selections from artisanal fromageries, served with
house-made breads, jam and seasoned nuts*

CHARCUTERIE | 18
*Variety of cured meats, salamis, pâtés, terrines and sausages.
Served with house-made breads, pickled vegetables and
mustards*

MIXED BOARD | 29
*Daily assortment of charcuterie and cheese, chosen by Chef
Served with our house-made accoutrement*

ENTRÉES

RICOTTA GNOCCHI | 22
*spaghetti squash, portabella, olives,
lemon parmesan*

CORVINA SEA BASS | 30
braised field peas, salami, grilled carrots, suave pepper

NC TROUT | 29
crab mousse, roasted potatoes, brussels sprout fondue, pear

*SEARED TUNA | 32
crispy eggplant, broccoli puree, artichoke ravigote

*THE BURGER | 15
*bacon, quark, pickles, egg, roasted shallot aioli,
french fries*

BUTTERMILK FRIED CHICKEN | 21
*duchess potatoes, grilled cabbage slaw,
truffle honey, hot sauces*

*GRASS FED FLANK STEAK | 29
crispy rice, sweet peppers, scallion, almond tamari

SIDES

ROASTED CAULIFLOWER | 10
pecorino, shallots, lemon

BRUSSELS SPROUTS | 10
marcona almonds, cheese curds

GRITS | 6
house-made ricotta

BACON TATER TOTS | 6
parmesan, comeback sauce

DESSERT

BRIOCHE FRENCH TOAST | 9
lemon ricotta, pear, maple

PUMPKIN CAKE | 9
cream cheese, brown sugar cream, walnut syrup

SOURDOUGH APPLE FRITTERS | 9
white chocolate crumble, cider syrup

WHOOPIE PIE | 9
mint filling, muscadine, chocolate

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 brunch Saturday & Sunday served from 11am-3pm on Saturday, 12pm-3pm on Sunday.

*50% off all bottles of Champagne all day Saturday and Sunday
visit our website for upcoming special events www.corkbuzz.com*