


Cork & Cow

AN AUTOMATIC 20% SERVICE CHARGE IS ADDED TO ALL FOOD & BEVERAGES SO THAT WE CAN PAY OUR ENTIRE STAFF A FAIR WAGE

MOO-4-2  **23**
OUR CLASSIC CHEESE PLATE
 choice of 3 cheeses, served with nuts & olives
 fresh fruit, baguettes, crackers, honey

THE HERD: CORRAL YOUR FAVORITES A'LA CARTE

Cheeses **5**

- Boxcarr Rocket's Robiola, NC**
(creamy tangy ash rind)
- Havarti, Denmark** (creamy mild semi-soft)
- Saint Agur Blue, France**
(blue pungent semi-soft)
- Deer Creek 3yr Aged Cheddar, WI** (sharp firm)
- Cypress Grove Goat's Milk Gouda**
(tangy creamy firm)
- Manchego Aged, Spain**
(slightly sharp nutty firm)
- Four Fat Fowl St Stephen Brie, NY**
(brie style soft earthy buttery)
- Beehive Red Butte Hatch Chile, Utah**
(spicy rubbed with chilies-mild to med)
- Cranberry Goat Cheese Dip 2oz**
- Pimento Cheese Dip 2oz**
- Feta Cheese Dip 2oz**

Meats/Proteins/Mixes **5**

- Roast Beef / Genoa Salami / Smoked Salmon
- Prosciutto / Roasted Turkey / Honey Ham
- Pesto Chicken Salad / Tuna Salad
- Olives / Nuts / Avocado Half

Sides **3**

- Fruit / Veggies & Hummus / Side Salad
- Baguettes / Crackers / Gluten Free Crackers
- Pita Chips / Veggie Straws / Tortilla Chips
- Soup as a Side: 4oz=\$2 / 8oz=\$4 upcharge

Condiments **50c**

- honey, mustard, mayo, vinaigrette
- cream cheese, pesto, fig jam

Toppings **1**

- jalapenos, mixed greens, red peppers
- red onions, capers, walnuts, berries
- feta crumbles, goat crumbles, blue crumbles
- cheddar shreds, parm shreds

Housemade TOMATO SOUP top w/ Parmesan **4oz/5**
w/ housemade garlic croutons **8oz/7**
Housemade SOUP DU JOUR--ask your server

PAN-NAANIS-SERVED w/ 1 SIDE **12**

- SUNDRIED TOMATO** spinach mozzarella pesto
- HAM-MAN** honey ham manchego red peppers dijon
- ROAST BEEF** pimento havarti jalapenos
- SALAMI FETA** olives sweet peppers
- PROSCIUTTO** fig jam goat cheese walnuts

TOASTED SANDWICHES on ARTESAN WHITE w/ 1 SIDE **12**

- TUNA MELT** - tuna salad & cheddar
- TURKEY HAVARTI** - spinach artichoke spread
- PROSCIUTTO GRILLED CHEESE** - pimento havarti cheddar
- ROAST BEEF & BLUE** cheese sweet peppers

WRAPS ON WHOLE WHEAT TORTILLA with **10**

MIXED GREENS w/ 1 SIDE

- SALAD WRAPS** - Tuna Salad or Pesto Chicken Salad
- SMOKED SALMON** w/ cream cheese
cucumbers capers red onions
- AVOCADO PROSCIUTTO** w/blue cheese & cucumbers
- VEGGIE WRAP** w/ avocado artichokes red peppers
goat cheese crumbles & side of vinaigrette

SALADS: on MIXED GREENS w/tomatoes & cukes **10**

- w/ housemade vinaigrette croutons & crackers**
- TUNA SALAD** - chopped pickle celery mayo
- PESTO CHICKEN SALAD** - sundried tomato artichoke spinach
- TOMACUDO** - tomato cucumber avocado feta
- STAMPEDE SALAD** - choice of 1 protein & 2 toppings

BREADS & SPREADS (DIPS) -- served warm or cold **8**

- Roasted Garlic or Chipotle Pepper or Pesto**
- Hummus** served with fresh veggies & tortilla chips
- Pimento Cheese** & toasted baguettes
- Spinach Artichoke Dip** & pita chips
- Feta Cheese Dip** & toasted baguettes
- Cranberry Goat Cheese** walnuts apple pita chips
- Baked Bavarian Pretzels** w/ mustard or honey

DESSERTS

- CHEESECAKE** w/ whipped cream & berries **6**
- POUNDCAKE** w/ cream cheese fig jam walnuts spices **6**
- MINI ECLAIRS (4)** w/ whipped cream & berries **4**
- DARK CHOCOLATE** w/ sea salt **3**

Most dishes can be **MODIFIED** to gluten free (\$2 more) or v=vegan--Please alert us to any food allergies

