

## TO START

GOAT CHEESE DUMPLINGS | 9  
*spring onions, spicy shrimp sauce*

\*SALMON LOX | 15  
*jumbo lump crab, apple, pickled cabbage, citrus yogurt*

ROASTED SWEET POTATO SOUP | 8  
*rye, hazelnut oil, bourbon*

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

SMOKED ONION HUSH PUPPIES | 12  
*braised bacon, pimento cheese*

BUTTERNUT SQUASH BLINTZ | 10  
*german cream cheese, peanuts, maple*

LOCAL LETTUCE SALAD | 11  
*egg, brioche, smoked parmesan, grilled artichoke vinaigrette*

SLIGHTLY PICKLED BEETS | 10  
*feta, marcona almonds, honey*

BEER BRAISED OCTOPUS | 14  
*grilled & pickled celery, carrots, blue cheese, herb butter, hot sauce*

*\*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.*

*corkbuzz*  
RESTAURANT & WINE BAR

## ENTRÉES

### KALE GNOCCHI | 22

*turnips, spaghetti squash, sweet potato sauce, pecorino*

### CORVINA SEA BASS | 29

*artichokes, roasted brussels sprouts, charcuterie sauce*

### \*SEARED TUNA | 32

*mashed cauliflower, spaghetti squash, green olive chutney*

### ROASTED CHICKEN | 25

*field pea cassoulet, pepperoni, celery leaf beurre blanc*

### SLOW ROASTED PORK SHOULDER | 26

*bacon potato dumplings, portobello mushrooms, kohlrabi, quail egg*

### \*THE BOURGUIGNON BURGER | 15

*red wine fondue, bacon-mushroom relish, french fries*

### \*SHORT RIB STEAK | 34

*mushroom risotto, chorizo braised kale, candied onion butter*

## SIDES

### ROASTED CAULIFLOWER | 10

*pecorino, shallots, lemon*

### BRUSSELS SPROUTS | 10

*marcona almonds, cheese curds*

### CAROLINA PLANTATION GRITS | 6

*house made ricotta*

### CHEDDAR AND NDUJA BISCUITS | 6

*local honey, butter*

### BACON TATER TOTS | 6

*parmesan, comeback sauce*

## DESSERTS

### RICOTTA DOUGHNUTS | 9

*cinnamon sugar, almond milk*

### CHOCOLATE WAFFLE | 9

*peanut butter pastry cream, cranberry*

### SOUR CREAM POUND CAKE | 9

*apples, streusel, brown sugar glaze*

### WHITE CHOCOLATE FUDGE | 9

*marshmallow, walnuts, maple brittle, whipped cherry*

## CHEESE

HOUSE MADE RICOTTA

*creamy, fresh, cow*

HUMBOLDT FOG

*vegetable ash, tangy, goat's milk*

ROCKET'S ROBIOLA

*creamy, zingy, cow's milk*

AVONLEA CLOTH BOUND CHEDDAR

*aged one year, fruity, cow's milk*

BUTTERMILK BLEU

*tangy, creamy, cow's milk*

AGOUR OSSAU IRATY

*fruity, herbaceous, sheep's milk*

## CHARCUTERIE

SPECK AMERICANO

*12 month aged, applewood smoked*

HOT COPPA

*spicy cured pork shoulder*

BOURBON AND BACON SALAMI

*new england charcuterie*

TARTUFO SALAMI

*summer black truffle, earthy*

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 11am-3:00pm

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

visit our website for upcoming special events [www.corkbuzz.com](http://www.corkbuzz.com)