



fine wine, great beer, thoughtful food  
*entrée lunch offerings available until 3pm*  
 chef's specials fridays & saturdays

## snack, nibble, or nosh

- bretzel** 8  
 bavarian style soft pretzel, whole grain mustard  
**add spinach dip (4) beer cheese (4)**
- crab cakes** 18  
 real blue crab claw meat, perfectly seasoned and seared, served with our own remoulade\*
- spinach dip** 12  
 creamy spinach dip served with rustic crackers
- Cork & Ale beer charcuterie** 20  
 house made pimento cheese, warm soft pretzel, warm beer cheese, sliced warm bratwurst, mustard & pickle
- Cork & Ale wine charcuterie** 20  
 sliced baguette, prosciutto ribbons, wedge of brie, apricot jam, cranberries & grapes

## soups

- she crab** 10  
 hearty house made fresh she crab with a blend of chef's special spices served with a splash of sherry.
- creamy tomato basil** 9  
 delicious light creamy tomato with fresh herbs & basil
- butternut squash** 9  
 refreshing white wine butternut squash topped with shaved green onions

## salad

- house favorite grilled salmon salad** 19  
 grilled salmon filet aside mixed greens, red onion, goat cheese, with nuts & dried berries, house-made apple cider vinaigrette  
*sub chicken or shrimp \**

- autumn salad** 10  
 mixed greens, goat cheese, candied pecans, red onion, cranberries, add chicken, maple dijon vinaigrette  
**add chicken (8), crab cake (9), salmon (10), shrimp (10)**

## entrées

- chicken charleston** 26/14  
 chicken breast topped with crab cake over creamy spinach and garlic cheddar mashed potatoes with remoulade \*
- penne arrabriata** 18/12  
 al dente penne, house made spicy marinara, with fresh basil, black truffle infusion served w/ garlic oregano toast \*
- add chicken (8/4), crab cake (9/4.50), salmon (10/5), shrimp (10/5)**

- penne rustica** 24/16  
 grilled shrimp & chicken and in a rosemary cream garlic sauce, topped with thin ribbons of prosciutto & romano cheese. served with garlic oregano bread. \*

- Cork & Ale charcuterie burger** 20  
 half pound beef patty, topped with shaved prosciutto, crispy pancetta, arugula, pickle, apricot jam and goat cheese spread. \*

- crab cake sandwich** 22  
 jumbo blue crab claw crabcake, house remoulade, artisan sharp cheddar & pickle on a seeded bun. served w/ cape cod chips.

- chicken bacon cubano** 17  
 grilled chicken, bacon, swiss cheese, pickle, dijon mustard, pressed cuban style, served w/ cape cod chips

- hearty alfredo chicken pasta** 23/15  
 linguini pasta, classic alfredo sauce and grilled or blackened chicken topped with romano cheese white truffle infusion. served w/ garlic oregano toast.  
**sub crab cake 9/4.5, salmon 10/5, shrimp 10/5**

- slider of the day** 18  
 always a favorite\*

- margarita flatbread** 16  
 house-made pomodoro sauce, cherry tomatoes, fresh mozzarella, and our own pesto

- bratwurst burger** 20  
 ½ pound beef patty, beer splashed bratwurst, melted swiss, caramelized onions finished with a truffle aioli. served w/ cape cod chips. \*

## dessert

- life-changing chocolate cake** 10  
 no description other than "trust us" treat yourself  
 add ice-cream courtesy of *Waxhaw Creamery* (6)
- cheesecake** 9  
 cheesecake with a house made rich caramel sauce, melt in your mouth or hands if you choose  
 add ice-cream courtesy of *Waxhaw Creamery* (6)

## kiddos

- slider** 7  
 single slider served w/chips  
 add cheese

- buttered noodles (linguine)** 7  
 kids portion lightly butted  
**add chicken (2.5)**

- grilled cheese** 6  
 melted cheddar on toasted



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# What's happening...

## wine dinners

### october 28<sup>th</sup>

schug winery  
5 wines/4 courses

### november 18<sup>th</sup>

thanksgiving  
5 wines/5 courses

### December 9<sup>th</sup> & 10<sup>th</sup>

12 wines of Christmas  
12 wines/6 courses

follow us on FB & IG for details and reservations.

### every wednesday 5pm - 8pm

seasonal wine tasting, 4 wines & cheese plate \$15.95

## live music

10/29/24	tuesday	scoot pittman
10/30/24	wednesday	joe middleton
11/02/24	saturday	better daze
11/05/24	tuesday	scoot pittman
11/06/24	wednesday	carrie ann
11/09/24	saturday	tbd
11/12/24	tuesday	scoot pittman
11/13/24	wednesday	jack fontana
11/16/24	saturday	big fun
11/19/24	tuesday	scoot pittman
11/20/24	wednesday	david porter
11/23/24	saturday	tbd
11/26/24	tuesday	scoot pittman
11/27/24	wednesday	tbd
11/30/24	saturday	tbd
12/03/24	tuesday	scoot pittman
12/04/24	wednesday	j d birchfield
12/07/24	saturday	tbd
12/10/24	tuesday	scoot pittman
12/11/24	wednesday	jack fontana
12/14/24	saturday	better daze
12/17/24	tuesday	scoot pittman
12/18/24	wednesday	carrie ann
12/21/24	saturday	big fun
12/24/24	tuesday	scoot pittman
12/25/24	wednesday	n/a
12/28/24	saturday	better daze

planning a special event or a holiday party. ask your server or email/call us.

we cater as well.

[corkandale@gmail.com](mailto:corkandale@gmail.com)

(704) 256 7757

for music bookings, please email [corkandale@gmail.com](mailto:corkandale@gmail.com) or call Chris Martinez @ 704 408 8250



to keep our retail prices competitive, we assess a \$1.5 corkage fee on beer and \$5 on wines consumed on premises.  
 please note, all pre-authorized unpaid checks will be assessed a 20% gratuity at close of business the same day. a 20% gratuity for parties of 8 or more will be added to your check.

\*items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.  
 consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness