

Executive Chef
 Branden Holte
 @oldbrandywine
 Pastry Chef
 Lauren Holte
 @asweetpastrylife



Under the Cork Tree

@Eatatcorktree

Monday Closed
 Tuesday—Thursday 4pm— 9pm
 Friday 4pm—10pm
 Saturday 11am—10pm
 Sunday 11am—9pm
 Saturday & Sunday Brunch 11am—3pm

Cheeses 7

- Mahón**—Semi firm cow's milk cheese from Mahon, Spain
- Valdeon**—Blend of cow & goat's milk blue cheese from Leon, Spain
- Manchego**—Firm sheep's milk cheese from La Mancha, Spain
- Cana de Cabra**—Aged soft goat milk cheese from Jumilla, Spain
- Taleggio**—Cow's milk, semi-soft, wash rind, mild cheese from Italy

Cured Meats 10

- Finocchiona**—Tuscan salami flavored with fennel seeds.
- Sopressa Veneta**—traditional aged Italian salami from Venice.
- Prosciutto** —Italy's iconic dry-cured country ham.
- Pork Rillion**—Crispy pork belly confit
- Jamón Ibérico de Bellota** ~ 20
 Jamón Ibérico is the ultimate cured ham of Spain. Ibérico ham comes from an ancient breed of pig found only on the Iberian Peninsula.
- Chef's Tasting**—Chef's selection of 2 meats and 3 cheese 36
- The Grand Tasting**—All 4 meats and all 5 cheeses 75

Salads

- Greek Salad**—Arugula, Greek olives, cucumber, capers, feta, peppers, red onion, tomatoes, herbs, and red wine vinaigrette 13
- Walnut Salad**—Green olive, walnuts, pistachios, pomegranate, peppers, red onion, herbs & arugula 13
- Burrata & Strawberry** —Strawberries, almonds, Urfa chili, watercress, focaccia 13
- Simple Green Salad**—Mixed greens parmesan, lemon vinaigrette 10

Add a protein to your salad just ask your server

A Taste of the Mediterranean

5 course tasting menu \$65

Add wine pairings \$45

Available Tuesday—Friday

Small Plates

- Warm Olives & Marcona Almonds**
 Chili flake, rosemary, garlic, orange, parmesan 9
- Hummus**— Harissa oil, golden raisin, mint, pita 14
- Salmon Rilette**— Sourdough, lemon, za'atar, pickled red onion 14
- Fried Feta**—Spicy tomato sauce, basil, olive oil 14
- Baby Heirloom Carrots**—Tzatziki, pistachio, honey, sumac 14
- Spring Barigoule**—artichokes, peas, fava beans, asparagus, pickled shallots, sourdough 14
- Crispy Pancetta & Broccolini**—Herb butter, white wine 14
- Crispy Artichokes**—Bagna cauda, parmesan, lemon 11
- Truffle Cacio e Pepe**—Spaghetti, black pepper, parmesan, fresh truffle, butter 15
- Patatas Bravas**—Salsa bravas, lime crema, Aleppo, chives 11
- Beef Tartare**—Toum, pickled red onion, honey, za'atar, lavash 16
- Salt Cod Croquettes**—Cod, potato lemon aioli, dill 13
- Medjool Dates**—Chorizo, bacon, spicy tomato sauce 12
- Mushroom Risotto**—Blue & yellow oyster mushrooms, pecorino 18
- Mussels**—Nduja, Calabrian chili, lemon, sopping bread 18
- Albondigas**—Veal & pork meatball, spicy tomato sauce, parmesan 14
- Lamb Merguez**—Piperade, crème fraiche, pickles 14
- Chicken Skewers ala Plancha**
 Marinated chicken, lime cilantro crème, salsa verde, pickled red onion 12
- Scallop & Fettuccini Nero**—Charred Poblano, lime, cream, pickled red onion, cilantro 17
- *Grilled Hanger Steak**—Arugula, garlic chips, chermoula sauce 19
- Crispy Spanish Octopus**—Chorizo, fingerling potatoes, pickles, herbs 19

Large Plates

- Wood Fired Half Chicken**
 "Peri Peri", asparagus, lemon 28
- Seared Scallops**—Cauliflower, Iberico, quinoa 36
- *Wood Fired 8oz Flatiron**
 Tabouli, radicchio, chermoula, garlic chips, pistachio dukkah 32
- Fire Roasted Trout**—Pancetta, fava beans, asparagus, turnips, red wine butter 34
- Mediterranean Poached Cod**
 Mussels, saffron, fish stock, fennel, fingerling potatoes, white wine, San Marzano tomatoes 36
- Wood Fired Lamb Chops**—Crispy fingerling potatoes, Tzatziki, roasted carrots, picked herbs 42

For the Table

- *Parrillada (Mixed Grill)**—Hanger steak, garlic sausage, lamb merguez, fire roasted half chicken, and wood fired pork chop, dipping sauces, lime & griddled sourdough 55

Spanish Paella (25-40 minutes)

"Socarrat" is the crispy rice that forms on the bottom and sides of the pan that is considered a delicacy in Spain.

- Lobster tail, shrimp, mussels, clams 45
- Chicken & chorizo 35
- Local yellow & blue oyster mushrooms, peppers, cherry tomatoes, arugula 30

Bread & Accoutrements

- Focaccia & Olive Oil 7
- Griddled Sourdough 4
- Herb Butter 2
- Calabrian Chili Butter 3