

Executive Chef  
 Branden Holte  
 @oldbrandywine  
 Pastry Chef  
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 @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

### Cured Meats 10

- Finocchio** - Tuscan salami flavored with fennel seeds.  
**Sopressa Veneta** - traditional aged Italian salami from Venice.  
**Jamón Serrano** - Spain's iconic 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.

### 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  
**Caná de Cabra** - Aged soft goat milk cheese from Jumilla, Spain  
**Taleggio** - Cow's milk, semi-soft, wash rind, mild cheese from Italy  
**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, feta, cucumber, capers, peppers, red onion, herbs, tomatoes, & 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

### Small Plates

- Warm Olives & Marcona Almonds**  
 Chili flake, rosemary, garlic, orange, parmesan 9  
**Salmon Rillettes**— Sourdough, lemon, za'atar, pickled red onion 14  
**Hummus**— Harissa oil, golden raisin, mint, pita 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 & Broccoli** Herb butter, white wine 14  
**Crispy Artichokes** - Bagna couda, parmesan, lemon 11  
**Truffle Cacio e Pepe**— Spaghetti, black pepper, parmesan, fresh truffle, butter 15  
**Patatas Bravas** - salsa bravas, lime crema, Aleppo, chives 11  
**Rabbit & Pork Belly Empanadas**  
 Urfa chili, cilantro lime crème 15  
**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  
**Chicken Skewers ala Plancha** - Marinated chicken, lime cilantro crème, salsa verde, pickled red onion 12  
**Lamb Merguez** - Piperade, crème fraiche, pickles 14  
**Scallop & Nero Fettucini** - Poblano, crème fraiche, pickled red onion 17  
**\*Grilled Hanger Steak**— Arugula, garlic chips, chermoula sauce 19  
**Crispy Spanish Octopus** - Chorizo, fingerling potatoes, pickles, herbs 19

### Brunch

- Greek Donuts** - Saffron Honey, Pistachio, Powdered Sugar 12  
**Bread Pudding "French Toast"**  
 Maple syrup, powdered sugar, bacon, fresh berries 14  
**\*Croque Madame** - Prosciutto, gruyere, brioche, fried egg, arugula 15  
**\*Shakshuka** - Nduja, tomato sofrito, eggs, ricotta, focaccia 16  
**The Americano** - Scrambled eggs, bacon, house potatoes, toasted bread 16  
**Fried Chicken Sandwich** - Mahon, pepper spread, bacon, chorizo mayo, pickles, house potatoes 18  
**Mushroom Omelette** - Italian sausage, oyster mushroom, gruyere, house potatoes, salsa verde & chili oil 20  
**Shrimp and Grits** - San Marzano tomatoes, local cheese, chives 23  
**\*Steak & Eggs** - Eggs your way, patatas bravas, chermoula 24  
**\*Fishermen's Breakfast** - Trout, sunny side up eggs, dill potatoes, bacon, salsa verde, mixed greens 36

## Signature Cocktails

<b>Peach &amp; Basil Cooler</b> <i>(Non-Alcoholic)</i> Peach Shrub, Lemon, finished with tonic	8
<b>Watermelon Basil High</b> <i>Wheatley</i> Vodka, Watermelon Pasteque, Basil, Lemon	14
<b>Calling a Treuse</b> <i>Plantation</i> Dark Rum, Yellow Chartreuse, Demerara , Grapefruit Oleo, soda	14
<b>Rapsy Rita</b> <i>Corazón Blanco</i> Tequila, lime, Agave, & Rosemary & Raspberry simple	14
<b>Summer Night</b> <i>High West</i> Bourbon, Peach Shrub, Lemon, Mint, Angostura Bitters	14
<b>Cork Tree Gin &amp; Tonic</b> <i>Old Dominik</i> Gin, Jack and Rudy's Tonic Syrup, Scrappy's Lime Bitters, Soda	15
<b>White Port &amp; Tonic</b> Sandeman White Port, Jack & Rudy's Tonic Syrup, Almond Bitters, Soda	15

### Spritzers

(non-alcoholic option) 6

<b>Blackberry &amp; Blood Orange</b>	10
Vodka, Blood Orange juice, Blackberry puree, Soda	
<b>Strawberry &amp; Lime</b>	10
Vodka, Lime juice, Strawberry puree, Soda	
<b>Raspberry &amp; Orange</b>	10
Vodka, Orange juice, Raspberry puree, Soda	
<b>Blueberry &amp; Lemon</b>	10
Vodka, Lemon juice, Blueberry puree, Soda	

### Draft

Succulent House Lager	6
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### Cans & Bottles

Sweetwater 420	7
Creature Comforts Tropicalia IPA	7
Atlanta Hard Cider Crisp Apple	7
(NA) Brooklyn Pilsner	7

### Sangria 8

**Sangria Blanco** White Wine, Orange Juice, Raspberry Puree, Bourbon

**Sangria Rojo** Red Wine, Crème de Cassis, Triple Sec, Brandy, Blood Orange Cordial

### Sparkling & Sparkling Rose

<b>Cava Brut</b> Kila, Penedes, <i>ESP</i>	10/36
<b>Brut</b> Nicolas Feuillatte Reserve Exclusive	85
<b>Prosecco</b> Montinore Estate Vivace	14/54
<b>Sparkling Rosé</b> Lucien Albrecht, Cremant d'Alsace	14/54

### Rose

<b>Rosé Muga</b> , <i>Rioja Alta, ESP</i>	48
<b>Rosé Annibals</b> , <i>IGP Var, FRA</i>	14/72

### White

<b>Godello</b> House White, La Nevera <i>Viura, ESP</i>	9/22/40
<b>Pinot Gris</b> Santa Marina, <i>Lombardy, ITA</i>	10/36
<b>Pinot Gris</b> Livon Brande Grande, <i>Venezia Giulia, ITA</i>	64
<b>Sauvignon Blanc</b> La Galope, <i>Cotes de Gascogne, FRA</i>	10/40
<b>Sauvignon Blanc</b> Rapaura Springs, <i>Marlborough, NZL</i>	56
<b>Sancerre</b> Henri Bourgeois, <i>Loire, FRA</i>	76
<b>Chardonnay</b> Maddelena, <i>Monterey, CA</i>	11/44
<b>Chardonnay</b> Cave De Lugny, <i>Macon Lugny, FRA</i>	14/56
<b>Chardonnay</b> Castello della Sala, <i>Umbria, ITA</i>	15/60
<b>Chardonnay</b> Daou, <i>Sonoma, CA</i>	76
<b>Chenin Blanc</b> Château Moncontour Vouvray Sec, <i>Loire, FRA</i>	54
<b>Hondarrabi Zuri</b> Baskoli, <i>Txakolina, ESP</i>	64
<b>Vinho Verde</b> Granite Encostas do Lima, <i>Loureiro, ESP</i>	12/48
<b>Classico</b> Pieropan, <i>Veneto, ITA</i>	56
<b>Falanghina</b> Feudi di San Gregorio, <i>Falanghina del Sannio, ITA</i>	56
<b>Blanco Tempranillo</b> Nivarius, <i>Rioja, ESP</i>	14/56
<b>Blend</b> Buketo White, <i>GRC</i>	56

### Red

<b>Pinot Noir</b> Angels Ink, <i>Monterey, CA</i>	15/60
<b>Pinot Noir</b> Hook & Ladder, <i>Russian River Valley, CA</i>	78
<b>Pinot Noir</b> Belle Glos Balade <i>Santa Rita Hills, CA</i>	85
<b>Pinot Noir</b> Ermisch 'Ribbon Ridge' <i>Willamette, OR</i>	110
<b>Garnacha</b> Casa Rojo 'Enemigo Mio' <i>Jumilla, ESP</i>	62
<b>Gamay</b> Chateau de Pizay, <i>Beaujolais, FRA</i>	56
<b>Tempranillo</b> House Red, La Nevera, <i>ESP</i>	9/22/40
<b>Tempranillo</b> CUNE Crianza, <i>Rioja, ESP</i>	14/56
<b>Tempranillo</b> Torres Celeste Crianza, <i>ESP</i>	72
<b>Tempranillo</b> Muga Rioja Reserva, <i>Rioja Alta, ESP</i>	82
<b>Barbera d'Asti</b> Pico Maccario Lavignone, <i>ITA</i>	48
<b>Super Tuscan</b> Borgo Scopeto 'Borgonero', <i>ITA</i>	68
<b>Mencia</b> Peza do Rei, <i>Ribeira Sacra, ESP</i>	14/54
<b>Mencia</b> Armas de Guerra , <i>Bierzo, ESP</i>	48
<b>Merlot</b> Chateau Ste. Michelle 'Indian Wells' <i>Columbia, WA</i>	56
<b>Priorat</b> Clos Pisarra 'El Ramon', <i>Priorat, ESP</i>	78
<b>Rhone Blend</b> Bieler Père & Fils 'La Jassine', <i>FRA</i>	14/54
<b>GSM Blend</b> Chateau de Saint-Cosme <i>Les Deux Albion' Rhone, FRA</i>	68
<b>CDP</b> Chateau Giogonan 'Clos du Roi', <i>FRA</i>	110
<b>Bordeaux</b> Château Suau 'Cadillac', <i>FRA</i>	74
<b>Cab Sauvignon</b> Altocedro Año Cero, <i>Mendoza, ARG</i>	12/48
<b>Cab Sauvignon</b> The Calling, <i>Paso Robles, CA</i>	16/64
<b>Cab Sauvignon</b> Alexander Valley Vineyards, <i>Sonoma, CA</i>	62
<b>Cab Sauvignon</b> Mercer Reserve, <i>Horse Heaven Hills, CA</i>	68
<b>Cab Sauvignon</b> Scattered Peaks, <i>Napa Valley, CA</i>	92
<b>Cab Sauvignon</b> Faust, <i>Napa Valley, CA</i>	112
<b>Blend</b> Leviathan <i>Syrah, Cab, Merlot, Cab Franc, CA</i>	76
<b>Blend</b> Orin Swift 'Abstract' <i>Grenache, CA</i>	90
<b>Blend</b> Orin Swift '8 Years in the Desert' <i>Zinfandel, Napa, CA</i>	115
<b>Malbec</b> El Enemigo, <i>Mendoza, ARG</i>	68
<b>Zinfandel</b> Gehricke, <i>Mendoza, ARG</i>	74
<b>Shiraz</b> Penfolds 'Bin 28' <i>Kalimna, AUS</i>	84



Under the Cork Tree

ESTABLISHED 19

**PRIME 120**

Premium Steak



SUCCULENT  
HOSPITALITY



**OISHII**  
SUSHI NOODLE BAR

