

Chef de Cuisine  
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 Pastry Chef  
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## 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.

**Prosciutto** - Italy's iconic country ham.

~**Jamón Ibérico de Bellota**~

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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

### 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

### 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 Rillette**— 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

**Crispy Pancetta & Broccolini** Herb butter, white wine 14

**Patatas Bravas** - salsa bravas, lime crema, Aleppo, chives 11

**Salt Cod Croquettes** - Cod, potato lemon aioli, dill 13

**Bocadillo** —Jamon Iberico, Manchego, chorizo mayo arugula, picked red onion, focaccia 15

**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

**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

**The Americano** - Scrambled eggs, bacon, house potatoes, toasted bread 16

**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

**\*Shakshuka** - Nduja, tomato sofrito, eggs, ricotta, focaccia 16

## Signature Cocktails

<b>Peach &amp; Basil Cooler</b> <i>(Non-Alcoholic)</i> Peach Shrub, Lemon, finished with soda	8
<b>Guava Key Lime Martini</b> <i>Vodka</i> , Guava nectar, Key Lime juice, & Agave	14
<b>Raspy Rita</b> <i>Corazón Blanco Tequila</i> , lime, Agave, & Rosemary - Raspberry simple	14
<b>Summer Night</b> <i>High West Bourbon</i> , Peach Shrub, Lemon, Mint, Angostura Bitters	14
<b>Cork Tree Gin &amp; Tonic</b> Old Dominick Formula No. 10 Gin, Tonic, Scrappy's Lime Bitters, Soda	14
<b>Calling a Treuse</b> <i>Plantation Dark Rum</i> , <i>Chartreuse</i> , Demerara, Triple Sec, Lemon	14

### Spritzers

(non-alcoholic option) 6

<b>Mango &amp; Orange</b>	10
Vodka, Mango puree, Orange juice, 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
3 Taverns Prince of Pils	7

### Cans & Bottles

Sweetwater 420	7
Terrapin Luau Krunkles 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

<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

### Rose

<b>Rosé</b> Muga, <i>Rioja Alta, ESP</i>	12/48
<b>Sparkling Rosé</b> Lucien Albrecht, <i>Cremant d'Alsace, FRA</i>	14/54

### 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>Pure, FRA</i>	84
<b>Sancerre</b> Henri Bourgeois, <i>Les Baronnes, 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>Bramito del Cervo, ITA</i>	15/60
<b>Chenin Blanc</b> Château Moncontour Vouvray Sec, <i>Loire, FRA</i>	54

### 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>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>Barbera d'Asti</b> Pico Maccario Lavignone, <i>ITA</i>	48
<b>Mencia</b> Armas de Guerra, <i>Bierzo, ESP</i>	12/48
<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 Syrah, Cab, Merlot, <i>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>Russian River Valley, CA</i>	74
<b>Shiraz</b> Penfolds 'Bin 28' <i>Kalimna, AUS</i>	84

