

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.
- Jamon Serrano**—Spain'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
- 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
- Beef Tartare**—Toum, pickled red onion, honey, za'atar, lavash 16
- 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

## 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>Wheatly Vodka</i> , Watermelon Pasteque, Lemon, Basil, Infused Watermelon	14
<b>Calling a Treuse</b> <i>Plantation Dark Rum</i> , Yellow Chartreuse, Demerara , Grapefruit Oleo, soda	14
<b>Rapsy Rita</b> <i>Corazón Blanco Tequila</i> , lime, Agave, & Rosemary & Raspberry simple	14
<b>Summer Night High West Bourbon</b> , Peach Shrub, Lemon, Mint, Angostura Bitters	14
<b>Cork Tree Gin &amp; Tonic</b> Nordes Spanish 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>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; Cranberry</b>	10
Vodka, Cranberry juice, Raspberry puree, Soda	
<b>Blueberry &amp; Lemon</b>	10
Vodka, Lemon juice, Blueberry puree, Soda	

### Draught

Succulent House Lager 6

### 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, <i>Penedes, ESP</i>	10/36
<b>Brut</b> Nicolas Feuillatte Reserve Exclusive, <i>Champagne, FRA</i>	85
<b>Prosecco</b> Vivace, <i>Veneto, ITA</i>	14/54
<b>Sparkling Rosé</b> Lucien Albrecht, <i>Cremant d'Alsace, FRA</i>	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 IGT, 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> Bramito del Cervo, <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, <i>Vinho Verde, PRT</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>	16/64
<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>Ribera del Duero, 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> Armas de Guerra , <i>Bierzo, ESP</i>	48
<b>Mencia</b> Peza do Rei, <i>Ribeira Sacra, ESP</i>	14/54
<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	68
<i>Les Deux Albion' Rhone, FRA</i>	
<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, Cab Franc, <i>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

