

CORK & ALE

FINE WINE | CRAFT BEER | BISTRO

SALADS

house favorite grilled salmon salad - grilled salmon filet over mixed greens, onion, goat cheese, with nuts & dried berries, house-made apple cider vinaigrette - 13.50

pumpkin spice quinoa salad – brown rice and quinoa, pureed pumpkin, shredded carrots, chopped apples, crowned with spiced nuts, dried cranberries, topped with caramelized brown sugar & shaved manchego – 12.50 add chicken (6) or salmon (7)

tomato, olive, spinach and balsamic pasta salad heirloom tomatoes, mixed olives, red onions, local mozzarella, baby spinach, elbow noodles, balsamic vinaigrette – 10.50 add chicken (6) or salmon (7)

mixed greens - small mixed greens, tomatoes, carrots, onions, spiced nuts, house-made balsamic vinaigrette – 6 add chicken (6) or salmon (7)

apple spice salad – crisp granny smith apples, spiced nuts, dried cranberries, creamy crumbled goat cheese on a bed of lettuce, apple spice dressing or shallot vinaigrette– 8.00 add chicken (6) add salmon (7)

roasted pear salad – roasted pears, spiced nuts, chopped red onions, fresh crumbled feta, dried cranberries on a bed of arugula, apple spice dressing or shallot vinaigrette – 8.00 add chicken (6) add salmon (7)

DIPS

hummus
original, charred peppers or roasted garlic – 7

spicy artichoke
fire roasted jalapenos and artichokes engulfed in cheesy deliciousness – 7.95

pimento cheese
Queen Charlotte jalapeno or classic pimento cheese – 7

SIMPLE

spiced nuts or mixed olives – 3.95

bretzel
bavarian style soft pretzel, selection of house made spicy mustard or beer blue cheese dipping sauce or ranch or sriracha One pretzel -5 | two pretzels -8

LIGHT FARE

pimento chicken quesadilla
grilled just right, Queen Charlotte pimento cheese, chicken – 9.95

truffle mac & cheese with aged prosciutto
delicious truffle mac-n-cheese with crumbed aged prosciutto – 9.95

roasted chicken and prosciutto skewers
sliced just right aged prosciutto, oven roasted chicken breast, garlic herb crouton, served with roasted red pepper aioli – 9.95

Cork & Ale charcuterie
chef's choice of meats, cheeses, dried & fresh fruits and nuts
Serving for two – 16 | for four - 28

ENTREE

prosciutto wrapped chicken
chicken breast wrapped in prosciutto and pan seared. topped with artichokes, served with rosemary mashed potatoes and butternut squash mix (sub honey glazed carrots) – 17.50

salmon three ways - choose one: blackened, pan seared, or grilled & finished with honey mustard sauce. served with butternut squash mix and sautéed spinach (sub honey glazed carrots) – 19

slider of the day
3 sliders prepared fresh daily, served with chips – 12.95

chef's pasta special
select daily pasta specials - 15.95

WAXHAW, NC

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PANINIS & WRAPS

ahi tuna panini

seared ahi tuna, baby spinach, red onions, wasabi
lemon caper aioli – 9.95

BLT panini

Corn cob smoked bacon layered with crisp lettuce &
fresh tomatoes topped with herb mayo sauce – 9.95

chicken bacon cheddar panini

roasted chicken, corncob smoked bacon, aged
cheddar, caramelized onions, herb mayo – 9.95

aged cheddar with raspberry-thyme preserves panini

an unusually delicious take on a classic grilled
cheese – 8.95

shrimp po boy panini

sweet and lightly spicy shrimp, lettuce, tomatoes, red
onion – 9.95

grilled cheese panini

classic – 7

hummus & veggie wrap - hummus wrap w/ tomatoes,
spinach, cucumbers, and peppers \$4.50

chicken and spinach wrap - chicken, spinach,
muenster, and carolina bbq sauce \$5.50

ham and cheddar wrap - prosciutto, cheddar, arugula,
and sweet and spicy mustard \$7.25

HOURS

Sun	11:30am – 7:00pm (food until 7:00pm)
Mon	Closed
Tue - Sat	11:30m – 10:00pm (food until 9:00pm)

FLATBREADS

margarita

house made flatbread, locally made fresh mozzarella,
sliced tomatoes, fresh basil – 10.95

meatzza

house made marinara, every meat we can find and
some, mozzarella, and manchego cheeses – 13.95

caramelized onion, goat and veggie

caramelized onion spread, goat cheese, creamy
mushrooms mix & red onions, red peppers, spinach,
aged balsamic reduction – 13.95

chicken and wild mushroom

roasted chicken breast, creamy mushrooms & leeks
mix, caramelized onion spread, shaved sheep's milk
cheese, aged balsamic reduction - 13.95

tomato olive spinach

house made marinara, fresh tomatoes, mixed olives,
baby spinach, locally made fresh mozzarella. aged
balsamic reduction – 12.95

chicken bacon ranch

toasted chicken topped with corn cob smoked bacon,
artisan cheddar & ranch. choice of marinara or bbq
sauce – 13.95

DESSERT

life-changing chocolate cake

no description other than “trust us” treat yourself – 7
(add ice-cream courtesy of Waxhaw Creamery - 3)

delightful creamy cheesecake

melts in your mouth and your hands if you choose – 7

Please inquire about our fine wine and craft beer tasting events!

To keep our retail prices competitive, we assess a \$1.5 corkage fee on beer and \$5 on wines consumed on premises.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness