

WAXHAW, NC

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 vinaigrette - 13.50

zesty quinoa salad

brown rice and quinoa salad with cucumber, carrots, tomatoes, chopped nuts and pesto sauce. topped with manchego. – 12 add chicken (6) or salmon (7)

tomato, olive, spinach and balsamic pasta salad

heirloom tomatoes, mixed olives, red onions, local mozzarella, baby spinach, penne pasta – 10.50 add chicken (6) or salmon (7)

mixed greens

small mixed greens, tomatoes, carrots, onions, spiced nuts, house-made vinaigrette – 6 add chicken (6) or 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 dipping sauce. One pretzel -5 | two pretzels -8

LIGHT FARE

pimento chicken quesadilla

grilled just right, Queen Charlotte pimento cheese, chicken – 9.50

truffle mac & cheese with aged prosciutto

delicious truffle mac-n-cheese with crumbed aged prosciutto – 9.5

roasted chicken and prosciutto skewers

sliced just right aged prosciutto, oven roasted chicken breast, garlic herb crouton, served with roasted red pepper aioli – 9.5

Cork & Ale charcuterie

chef's choice of meats, cheeses, dried fruit and nuts
Serving for two – 15 | for four - 25

ENTREE

prosciutto wrapped chicken

chicken breast wrapped in prosciutto and pan seared. topped with artichokes, served with rosemary mashed potatoes and honey glazed carrots. – 17.50

salmon three ways

choose one: blackened, pan seared, or grilled & finished with honey mustard sauce. served with sweet potato medallions and garlic asparagus. – 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

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HOT PANINIS

ahi tuna

seared ahi tuna, baby spinach, red onions, wasabi lemon caper aioli – 9.5

smoked salmon

smoked salmon, arugula, red onions, dill mustard cream cheese – 9.5

chicken bacon cheddar

roasted chicken, corn cob smoked bacon, aged cheddar - 9

aged cheddar with raspberry-thyme preserves

an unusually delicious take on a classic grilled cheese – 8.50

shrimp po boy

sweet and lightly spicy shrimp, lettuce, tomatoes, red onion – 9.5

grilled cheese

classic – 7

***add sea salt kettle chips- 1.50**

DESSERT

life-changing chocolate cake

no description other than “trust us” treat yourself – 7

delightful creamy cheesecake

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

FLATBREADS

margarita

house made flatbread, locally made fresh mozzarella, sliced tomatoes, fresh basil – 10.5

meatzza

house made marinara, every meat we can find and some, mozzarella, and manchego cheeses – 13.5

caramelized onion, goat and veggie

caramelized onion spread, goat cheese, creamy mushrooms mix & red onions, spinach, aged balsamic reduction – 13.5

chicken and wild mushroom

roasted chicken breast, creamy mushrooms & leeks mix, shaved sheep’s milk cheese, aged balsamic reduction - 13.5

tomato olive spinach

house made marinara, fresh tomatoes, mixed olives, baby spinach, locally made fresh mozzarella. aged balsamic reduction – 12.5

HOURS

Monday	Closed
Tuesday	11:30am – 10:00pm
Wednesday	11:30am – 10:00pm
Thursday	11:30am – 10:00pm
Friday	11:30am – 11:00pm
Saturday	11:30am – 11:00pm
Sunday	Closed

* Kitchen closes one hour before posted close time

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