



cork

neighborhood bistro

A LITTLE HISTORY OF OUR RESTAURANT

Cork is Charleston's first truly sustainably built restaurant, almost everything in the restaurant has been reclaimed, reused and repurposed, as opposed to buying new. Webster's Dictionary defines a bistro as a small, neighborhood, casual eating establishment known for serving hearty, simple fare, often with a large bar and open kitchen.

Cork Neighborhood Bistro is that and much more. With a passion for good food and years of catering experience and entrepreneurship, opening a restaurant just made sense for owner Tradd Ashley Gibbs. Tradd along with his wife Angie yearned to create a bistro-style restaurant in their neighborhood of Park Circle.

The Olde Village has become a destination embracing both a local heritage and a community proud of their neighborhood. Cork Neighborhood Bistro was created to bring a unique menu & experience to Park Circle. Cork has a downtown appeal for Park Circle residents and visitors.

The name "Cork" was chosen in recognition of the natural sustainability of cork materials.

Tradd and his staff are committed to being as green as possible at every opportunity. The menu changes regularly based on local, fresh ingredients that are in season and daily specials are fresh and inviting.

Menu changes often & reflects seasonal & local ingredients..

1067 EAST MONTAGUE AVENUE | NORTH CHARLESTON | SOUTH CAROLINA

Lunch Fare
(Monday - Saturday - 11am - 3pm)

Starters

Heirloom Tomato Caprese

Local heirloom tomatoes, cheese curd mozzarella,
extra virgin olive oil, balsamic reduction, & fresh basil - 12

Steamed Prince Edward Island Mussels

A smaller portion of our famous mussels with white wine,
french tarragon, butter, garlic & grilled bread - 10

Rosemary Pimento Cheese

Hand grated aged sharp cheddar cheese, roasted red peppers, fresh
rosemary, house made pickles, country ham &
grilled artisan bread - 9

Geechie Boy Grit Fritters

South Carolina stone ground deep fried grits stuffed with house made
pimento cheese & pepper jelly dipping sauce - 7

Soups

Tomato Bisque

Served with basil oil & parmesan cheese

Soup du Jour

Made fresh daily
4 cup - 6 bowl

Salads

6 petite - 8 full

Strawberry & Feta Salad

Local bibb lettuce, fresh strawberries, feta cheese, granny smith
apples, spicy pecans & house made strawberry vinaigrette

Caesar Salad

Romaine, fresh parmesan & house made herbed croutons

The Cork Wedge

Iceberg lettuce, bacon, english cucumber, cherry tomatoes,
balsamic vinaigrette & bleu cheese dressing

House Bistro Salad

Mixed greens, tomatoes, cucumber & house made herbed croutons
Dressing choices:
blue cheese, ranch, strawberry vinaigrette, balsamic & caesar

\$6 - add shrimp, grilled or fried chicken, or petite salmon filet

Choice of Sides

side salad, shoe string fries, house made cucumber or pasta salad
additional sides - 4

Sandwiches

The Croque Monsieur “Mr. Crispy”

Black forest ham, gruyere cheese, béchamel sauce on
artisan white bread - 12

Three Cheese Grill

Fresh sourdough bread & cup of tomato bisque or side choice - 10

The Major’s Chicken Salad

Roasted chicken, dried cranberries, toasted almonds, Duke’s mayo
& celery on a whole wheat wrap - 9

Po’ Boy Du Jour

Chef’s choice of fried seafood on a hoagie roll
Ask your server for today’s selection - 14

Mediterranean Panini

Hoagie Roll stuffed with roasted vegetables, feta cheese, pepperoncini
peppers, house made hummus, spinach, & balsamic vinaigrette - 12

The Cork Burger

Blend of short rib brisket & certified angus beef with bacon, , house
made bread & butter pickles, lettuce, tomato, onion & cheese of
choice served on a soft brioche bun - 12

Cork BLT

Pickled green tomato, bacon, bibb lettuce & house made pimento
cheese with sriracha mayo on artisan white bread - 12

All sandwiches served with choice of side

Lunch Entrees

The Daily Tart

Chef’s choice of ingredients served with a side of choice - 10

Blackened Shrimp Tacos

Arugula, pico de gallo, sriracha mayo & side choice - 10

Low-Country Shrimp & Grits

Sautéed local shrimp, andouille sausage, tasso ham gravy,
white cheddar grits, tomatoes & scallions - 12

Buttermilk Fried Chicken Breast

Sharp mac & cheese, apple cider bacon green beans
& black pepper gravy - 12

The Bistro Steak Frites

Bistro steak, herbed butter, hand cut pomme frites - 14



Dinner

(Monday - Saturday - 5 - 10pm)

STARTERS



Steamed Prince Edward Island Mussels

White wine, fresh tarragon, butter, garlic & grilled artisan bread - 14

Seared Sea Scallops

Roasted Grapes, arugula, & lemon shallot beurre blanc - 15

Heirloom Tomato Caprese

Local heirloom tomatoes, cheese curd mozzarella, extra virgin olive oil, balsamic reduction, & fresh basil - 12

Rosemary Pimento Cheese

*Hand grated aged sharp cheddar cheese, roasted red peppers, fresh rosemary,
house made pickles, country ham & grilled artisan bread - 9*

Geechie Boy Grit Fritters

Stone ground deep fried grits stuffed with house made pimento cheese & pepper jelly dipping sauce - 7

SOOPS



Tomato Bisque

Served with basil oil & parmesan cheese

4 cup - 6 bowl

Soup du Jour

Made fresh daily

5 cup - 7 bowl

SALADS



6 petite - 8 full

Caesar Salad

Romaine, fresh parmesan & house made herbed croutons

The Cork Wedge

Iceberg lettuce, bacon, english cucumber, cherry tomatoes, balsamic vinaigrette & buttermilk bleu cheese dressing

Strawberry & Feta Salad

Bibb lettuce, fresh strawberries, feta cheese, granny smith apples, spicy pecans & strawberry vinaigrette

House Bistro Salad

Mixed greens, tomatoes, cucumber & onions

Dressing choices: blue cheese, buttermilk ranch, strawberry vinaigrette, balsamic vinaigrette, caesar

\$6 - add shrimp, grilled or fried chicken, or petite salmon filet





Dinner Entrees



Low-Country Shrimp and Grits

Sautéed local shrimp, andouille sausage, tasso ham gravy, white cheddar stone ground grits with tomatoes & scallions - 19

Pasta Cocofredo

Rotini pasta with coconut milk, parmesan cheese, fresh lime, roasted red peppers, onions & sautéed shrimp - 22

Honey Citrus Glazed Salmon

Spicy grits pirlou & fresh green beans- 20

Buttermilk Fried Chicken Breast

Pimento mac & cheese, apple cider bacon green beans & black pepper gravy - 15

Pan-Roasted Pork Chop

Apple butter demi-glace, sweet potato and goat cheese mash & asparagus - 21

Chef's Vegetable Plate

Seasonal vegetables lightly sautéed with white wine & garlic - 14

Sweet Tea Bourbon Braised Short Ribs

Roasted red potatoes & collard greens - 24

The Bistro Steak Frites

Bistro steak, herbed butter, asparagus & hand cut pomme frites - 16

add a glass of house wine - 18

Steak du Jour

Chef's choice cut of steak. Ask server for today's selection

Market Value

Catch du Jour

Chef's choice fresh catch. Ask server for today's selection

Market Value

ADDITIONAL SIDES

asparagus - mac & cheese - grits - roasted red potatoes

green beans- collard greens- sweet potato mash - 4

Please inform your server of any dietary needs or food allergies.





WINE & BEER PHILOSOPHY

At Cork we like to joke that we are the Anti-Wine Bar, meaning that we serve great wines at great prices. We offer a great value and wine list as well as specials that change weekly. If you enjoy a bottle and would like to take one home, just ask a server or bartender.

Our craft beers change daily and we pay homage to beer history with our
Beers of the Past menu offerings.

THE OWNER & FAMILY

The Proprietor, Tradd Ashley Gibbs, heritage and ties to North Charleston go back before he was even born. His parents were high school sweethearts and graduates from North Charleston High School. His maternal grandfather, a member of the S.C. House of Representatives for 14 years, was instrumental in bringing the government closer to the local people. He was unofficially named the Mayor without a city for his struggle to incorporate North Charleston so the area could be ran as a city. On June 12, 1972 after a series of legal battles, the S.C. Supreme Court upheld the incorporation referendum results and North

Charleston became a city. Tradd's Paternal grandfather Joe Gibbs, Jr. worked over 30 years at the Westvaco Paper Mill. Ties with North Charleston continues with the Gibbs Family. Tradd and his wife, Angie and sons Cannon & Joshua reside in the Park Circle, as well as his parents.

CATERING & EVENTS

Cork offers full service catering, bar service, event planning as well as drop off service for corporate and private events. For more information please call 843.225.CORK (2675) or email: corkpc@gmail.com

Become a fan of our FaceBook page to keep updated of ongoing events and specials.

Gift cards are available in any denomination for purchase.

