

Flatbreads 8.

Cork! Signature- Pesto and Mozz cheese topped with kalamata olives, roasted red peppers, artichoke hearts and pine nuts

Cork's Marguerite- Herb Olive Oil topped with fresh mozzarella, tomatoes and basil

***Prosciutto**- Garlic Olive Oil and mozzarella topped with prosciutto, marinated artichoke hearts, sundried tomato and parmesan

Pear- Herb Olive Oil and mozzarella topped with pear, rosemary, blue cheese crumbles and dried cranberries

The Machete - Olive Oil blended with Balsamic Vinegar, shredded Mozz, Tomato, Genoa Salami, and Kalamata Olives

The R & R - Garlic Olive Oil, Brown Sugar, Butter, Mozzarella

SwitchBlade - Fig and garlic spread, mozzarella, goat cheese, fire roasted Figs

Caprese Salad 6.

Fresh tomato and mozzarella slices drizzled with oil and reduced balsamic with fresh basil

Cucumber Salad 6

Cucumber, Tomato, Red Onion tossed with an olive oil & vinegar dressing

Cucumber & Blue Cheese Bites 6

Cucumbers hollowed and filled with Blue Cheese & prosciutto

Three Cheeses 10. or Five Cheeses 14 __ *Add Meat 3 (Italian cured meats)

All cheese plates are served with toasted artisan bread, almonds, dried fruit, and balsamic

Brie- French- double cream, soft

Manchego- mild, semi firm, crumbly

Prima Donna- firm, nutty, sweet

Parmigiano Reggiano- hard, nutty, sweet peppery

Fresh Mozzarella- Smooth, soft, sweet

Smoked Gouda- creamy, semi-firm, smoky

English Cheddar- aged, sharp, semi-firm

Oregon Blue- crumbly, tangy, robust

Beechers Marco Polo- creamy,

*Antipasti 11.

Italian cured meats, kalamata olives, roasted red peppers, artichoke hearts, mozzarella and manchego cheese served with toasted artisan bread

Pear & Prosciutto 7.

Freshly sliced pears, caramelized onions, and parmesan cheese wrapped in prosciutto, topped with a balsamic glaze

Chocolate Fondue 10

A smooth blend of milk & dark chocolate, vanilla, & a hint of honey. Dip ins: fresh fruits & treats

* Consuming raw or undercooked eggs and meat may increase your risk of food borne illness. Prosciutto is a dry cured ham often served uncooked.