

SMALL PLATES

Hummus & Tapenade | \$13
French Crostini, House Pickled &
Fresh Vegetables

Calabrian Chili Prawns | \$16
Radish, Avocado, & Cilantro (GF)

Meatballs | \$13
Wild Boar and Beef Meatballs,
Marinara, Parmesan & Basil, served
with Cheesy Bread

Hand Pressed Beef Sliders | \$13
Beecher's Cheese, Lettuce, Tomato,
Onion, Balsamic Aioli
Add Avocado (1) Bacon (1)

Baked Brie & Fig Compote | \$18
Prosciutto, Served with Crostini Bread

Steamed Manila Clams | \$18
Spicy N'duja Sausage in a
White Wine Broth. Served with sourdough

SOUP & SALAD

Tomato Basil Bisque or
Soup of the Day

Cup | \$6 Bowl | \$9

Beet Salad | \$14
Red Beets, Mascarpone, Habanero
Honey, Pistachios, Pickled Vegetables (GF,V)

Burrata Panzanella Salad | \$14
Red Onion, Cucumber, Tomatoes, Olives,
Crostini Bread, Balsamic Dressing (V)

Chicken Chop Salad | \$16
Romaine, Tomatoes, Cucumber,
Avocado, Hardboiled Egg, Bacon &
Gorgonzola. Choice of Dressing (GF)

Crispy Chicken Caesar | \$14
Romaine, Parmesan, Breaded Chicken
& Croutons in a House-made Caesar Dressing

ENTRÉES

BLTA Sandwich | \$14
Bacon, Lettuce, Tomato, Avocado
& Chive Mayo. Choice of Salad or Soup.
Add Fried Egg (3)

Chicken Parmesan Sandwich | \$18
Breaded Chicken, Melted Mozzarella,
Marinara Sauce, & Basil on Garlic Baguette.
Choice of Salad or Soup.

Market Fish | \$MKT
Herb Risotto, Grilled Asparagus,
Lemon Caper Sauce

Beef Stroganoff | \$30
Rigatoni Pasta, Wild Mushrooms, Onions,
& Sour Cream. Served with Garlic Bread

Thai Chili Prawn Pasta | \$28
Fettuccine, Jalapeños, Cilantro,
Spicy Garlic Coconut Cream Sauce

Mushroom Risotto | \$28
Wild Mixed Mushrooms,
Truffle Oil, Shaved Parmesan (V)

PLEASE NOTE THAT CONSUMING RAW OR UNDERCOOKED EGGS, MEAT OR SEAFOOD MAY
INCREASE THE RISK OF FOODBORNE ILLNESS

*GF = Gluten Free *V= Vegetarian

RED CORK BISTRO
