

CORK & BARREL

CHOP HOUSE AND SPIRITS

STARTERS



CHEESE AND CHARCUTERIE - 15

CHEF'S SELECTION OF CHEESES, MEATS AND ACCOUTREMENT

MARYLAND CRAB CAKES - 14

CAJUN REMOULADE

TUNA WONTONS - 15

SEARED AHI TUNA , CRISPY WONTON CHIPS,
GINGER SOY GLAZE, WASABI CREME FRAICHE

SEARED SCALLOPS - 22

SEARED SCALLOPS, BUTTERNUT SQUASH PUREE,
SQUASH CAPONATA

SHRIMP COCKTAIL - 14

TEQUILA LIME COCKTAIL SAUCE

FRIED GREEN TOMATOES - 12

FRIED GREEN TOMATO, JALAPENO TOMATO JAM,
PIQUILLO AND CHEESE, CRISPY PORK BELLY

Our Mission



*" WE PROVIDE ARTISAN CUISINE, ARTISAN COCKTAILS
AND AN ARTISAN EXPERIENCE THAT INSPIRES OUR
GUESTS TO SHARE THE TASTE OF CORK & BARREL
CHOP HOUSE AND SPIRITS."*

SALADS



CHOP HOUSE SALAD - 16

CHOPPED ROMAINE, SLICED TENDERLOIN, CHERRY TOMATOES, BACON, HARD BOILED EGGS, DANISH BLEU CHEESE, CREAMY DANISH BLEU CHEESE DRESSING

SPINACH SALAD - 14

BABY SPINACH, ROASTED BUTTERNUT SQUASH, POMEGRANATE SEEDS, TOASTED GOAT CHEESE, CANDIED WALNUTS, SORGHUM MOLASSES VINAIGRETTE

SALMON SALAD - 28

MESCLUN GREENS, COLD SMOKED SALMON, RED ONIONS, CHERRY TOMATOES, CUCUMBER, HARD BOILED EGGS, CREAMY DILL DRESSING

BEET AND BURRATA SALAD - 12

TRICOLOR BEETS, BURRATA CHEESE, WALNUTS, FENNEL, RED WINE FIG REDUCTION

DRESSINGS:

ALL OUR DRESSINGS ARE HOUSE MADE

DANISH BLEU CHEESE DRESSING, SORGHUM MOLASSES VINAIGRETTE

CREAMY DILL DRESSING, RED WINE FIG REDUCTION, RANCH, CHOP HOUSE FRENCH

SOUP



SEAFOOD GUMBO

RICH STOCK COOKED WITH CRAWFISH TAILS, SHRIMP, SCALLOPS, OKRA AND CAJUN SPICE

CUP - 6 BOWL - 10

SOUP OF THE DAY

ASK YOUR SERVER

CUP - 4 BOWL - 6

ARTISAN PIZZA



MARGHERITA -16

BASIL PESTO, FRESH MOZZARELLA, SLICED TOMATOES

WILD MUSHROOM AND BLEU CHEESE -16

WILD MUSHROOMS, CARAMELIZED ONION, DANISH BLEU CHEESE, PORK BELLY LARDONS AND ARUGULA

BEET AND BURRATA -16

RED AND YELLOW BEETS, BURRATA CHEESE, FENNEL AND RED WINE FIG REDUCTION

BURGERS



ALL BURGERS ARE SERVED WITH OUR CHOP HOUSE FRIES

CAPE COD BURGER 16

8 OZ ANGUS BURGER, SLICED TOMATO, CREAMY LOBSTER SALAD ON A KAISER ROLL

BARREL BURGER -14

8 OZ ANGUS BEEF BURGER, BACON, CHEDDAR ON A KAISER ROLL

PASTA



SERVED WITH YOUR CHOICE OF A FIELD GREEN SALAD, CAESAR SALAD OR SOUP OF THE DAY.

*BUTTERNUT SQUASH CARBONARA -18

CAPELLINI PASTA, CREAMY BUTTERNUT SQUASH, BACON LARDONS, CRISPY SAGE AND CURED EGG YOLK

BLACKENED STEAK PASTA - 25

PENNE PASTA, BLACKENED TENDERLOIN PIECES, SPINACH, MUSHROOMS, BLEU CHEESE CREAM SAUCE

SHARED PLATE CHARGE - 5 | NO SPLIT TICKETS ON PARTIES OF 8 OR MORE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

STEAKS



AT CORK & BARREL CHOP HOUSE AND SPIRITS WE USE ONLY
THE FRESHEST AND HIGHEST QUALITY ANGUS BEEF
ALL OUR STEAKS AND CHOPS ARE HAND CUT IN-HOUSE

* ALL STEAKS AND CHOPS ARE COOKED TO ORDER AND SERVED WITH YOUR CHOICE OF A FIELD GREEN SALAD, CAESAR SALAD OR SOUP OF THE DAY AND A CHOICE OF TWO SIDES.

KC STRIP	12^{OZ}	28
RIBEYE	14^{OZ}	34
FILET	6^{OZ}	32
FILET	10^{OZ}	36

SIGNATURE STEAK TOPPERS

GORGONZOLA STEAK BUTTER - 3

WILD MUSHROOM RAGU - 4

SCAMPI SHRIMP - 8

BEER BATTERED LOBSTER TAIL - 22

SIGNATURE ENTREES



STEAK OSCAR - 42

10 OZ FILET MIGNON, ASPARAGUS, JUMBO LUMP CRAB AND BEARNAISE SAUCE

TRIPLE CITRUS SALMON - 28

CITRUS GLAZED PAN SEARED SALMON

SHRIMP AND GRITS - 24

GRUYERE GRITS, SAUTEED SHRIMP, ANDOUILLE SAUSAGE, PEPPERS, ONIONS AND BACON

BOURBON GLAZED 1/2 CHICKEN - 30

BOURBON GLAZED BIG GREEN EGG SMOKED CHICKEN

BONE-IN PORK CHOP - 34

APPLE AND GOCHUJANG CHUTNEY

DESSERTS



MADE IN HOUSE DAILY

ASK YOUR SERVER FOR TODAY'S SELECTIONS.

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