

Uncorked kitchen™ & wine bar

Food Menu

Miso Deviled Eggs - 12

Avocado - Pickled Fresno Pepper - Crispy
Wonton - Green Onion - Kabayaki Sauce

Corn & Bacon Chowder - 12

Parmesan Crostini - Creme Fraiche - Chives

Sautéed Striped Bass - 19

Mushrooms & Costata Zucchini - Bacon
Potato Croquettes - Lemon Glaze

Buffalo Chicken Caesar Sliders - 15

Fried Chicken Breast - Buffalo Sauce
Romaine - Caesar Dressing - Parmesan Cheese
Slider Bun - Chips

Artisan Cheese and Cured Meat Board**



*Build your Own Cheese and Meats Board
Combination of Cheeses and Meats Encouraged
Each board comes with:*

*Olive Mix ~ Chili Lime Nuts ~ Pickled Cherries ~ Cornichon
House Made Ale Mustard ~ Blueberry Chutney ~ Crostini*

2 Cheeses - \$14

2 Meats - \$14

4 Cheeses - \$27

4 Meats - \$27

Ask your server for suggested wine pairing and today's selection

Korean Glazed Wings - 14

Spicy Gochujang Glaze - Cauliflower
Scallions - Sesame Seed

Pickled Mushroom Bruschetta - 10

Grilled Baguette - Goat Cheese - Garlic Oil
Toasted Hazelnut

Grilled Chicken Ginger Salad - 13

Romaine - Mixed Greens - Zesty Ginger Dressing
Tomato - Cucumber - Crispy Tofu

Shrimp & Sausage Penne - 18

Rustic Tomato Sauce - Spicy Italian Sausage
Spinach - White Beans - Shaved Parmesan - Lemon Zest

Flatbread - 15

1 - Ricotta - Prosciutto - Arugula - Lemon - Honey

2 - Herbed Goat Cheese - Chicken - Caramelized Onion -
Sundried Tomatoes - Arugula - Balsamic Vinaigrette

Suggested Pairing: Retromarcia Chianti

Southern Style Shortcake - 10

Fresh Berries - Whipped Cream

French Press CORVUS Coffee - 7

Please allow a few "flavor dwelling" minutes.



***Contains peanuts and/or tree nuts*