

CORK

EAT + DRINK
GATHER

90 HADDON AVE | WESTMONT | CORKNJ.COM | 856.833.9800

SHARE

Edamame 4

Chili Lime Kosher Salt

House Made Fried Pickles 4

"Foley" Cheese Fries 4

"Anna" Old Bay Fries 3

Malt Vinegar Potato Chips 3

Mediterranean Plate 8

Hummus, Olive & Feta Salad

Salt & Pepper Calamari 9

Tempura Battered, Long Hots

Wings

Hoisin BBQ, Hot & Honey, Hellfire

10 wings 7.5

20 wings 14

Olmstead Smelts 8

Caper Lemon Remoulade

Mussels 11

Coconut Curry Broth

Chicken Quesadilla 7

Pico de Gallo, Chicken

Jalapeño Cilantro Creme Fraiche

DAILY

(selections change with season & availability)

Chef Soup MP

Pot Pie MP

Cheese Plate 6

Korean Tacos 3

Fish Tacos 4

Sides 5

Cheddar Grits, Seasonal Vegetables
Loaded Potato, Mashed Cauliflower,
Mushrooms, Mac & Cheese

PIZZA & FLATBREAD

Tomato Pizza 10

Tomato, Mozzarella, Basil Pesto, Roma Tomatoes

Shrimp & Pesto Pizza 12

Fontinella Cheese, Basil Pesto, Arugula, Grilled Shrimp

Bacon & Spinach Pizza 12

Applewood Smoked Bacon, Goat Cheese,
Basil Pesto, Wilted Spinach

Mushroom Pizza 11

Shiitake, Crimini, Oyster Mushroom, Basil Pesto, Truffle Essence

Duck Pizza 12

Caramelized Onions, Goat Cheese, Peking Duck, Olive Oil

Cork Madame Flatbread 12

Gruyere, Prosciutto, Poached Egg, Frisee

Peking Duck Flatbread 12

Hoisin Barbeque Sauce, Scallion, Cilantro

Pulled Pork Flatbread 12

Slow Smoked Pork, House BBQ

Vegetarian Chorizo Sausage Flatbread 12

Vegetarian Sausage, Spinach, Onions, Mozzarella Cheese

Sae's Poke Flatbread 14

Yellowfin Tuna Seared Rare,
Sweet Onion, Cucumber, Nori, Cilantro, Wasabi Cream

SMALL

Mesclun Green Salad 8

Candied Walnuts, Baked Pears, Gorgonzola,
Honey White Balsamic Vinaigrette

Caesar Salad 8

Seasoned Croutons, House Caesar Dressing

Add Shrimp 7 Salmon 7 Chicken 5

Vegetable Spring Rolls 7

Chili Citrus Sauce

Peking Duck Spring Rolls 9

Hoisin Sauce

Baked Eggs 5

Peppered Ham, Bacon, Mushrooms, Spinach

Pan Seared Day Boat Scallops 13

Wasabi Ginger Pasta, Soy Beurre Blanc

Yellowfin Tuna Tartare 12

Tobiko Caviar, Sesame Ginger Soy

MEDIUM

Fish & Chips 12

Red Curry Remoulade

Shrimp Mac & Cheese 12

Three Cheese, Streusel

Grilled Angus Burger 11

Vermont Cheddar, Caramelized Onions, Fries

Braised Beef Short Ribs 13

Jalapeno Cheddar Grits, Au Jus

Roasted Beet Ravioli 11

Honey Herb Goat Cheese, Wilted Mustard Greens,
Applewood Smoked Bacon Vinaigrette

LARGE PLATES

Jambalaya 22

Clams, Shrimp, Scallops, Mussels, Chorizo, Chicken

Hanger Steak 19

Gorgonzola Butter, Mashed Cauliflower,
Smoked Ham Braised Mustard Greens

Pappardelle Pasta 22

Braised Lamb Ragù

Seafood Pan-Fried Noodle 23

Scallops, Shrimp, Calamari, Mussels,
Chilean Sea Bass, Mixed Asian Vegetables

Half Roasted Chicken 16

Smoked Spanish Paprika Rubbed Chicken,
Chorizo Paella, Roasted Rosemary Garlic Reduction

Pan Roasted Atlantic Salmon 21

Crispy Sundried Tomato Polenta, Honey Glazed Carrots,
Kalamata Olive Infused Olive Oil

12 oz. Grilled N.Y. Strip 28

Loaded Baked Potato, Seasonal Vegetable,
Red Wine Demi

EXECUTIVE CHEF SAE AN
SOUS CHEF JOVAN CONSTANT

18% GRATUITY ADDED TO PARTIES OF 5 OR MORE