

CORK & FLAME

CHEF JUSTIN HAYES



BREAD SERVICE

DEMI BAGUETTE | 6
the seasons butter

THE BEGINNING

BURMESE GREEN TOMATO SALAD | 16
peanut, makrut lime, sesame, broad beans, ginger dressing

HAM & BISCUITS | 16
aged country ham, white cheddar, buttermilk biscuits, compressed melon, whipped honey

CRAB GÂTEAU | 26
sauce moutarde, caramelized apple fennel salad

COLLABORATIVE WEDGE | 16
caesar, black garlic crouton, tomato powder, aged parmesan - VR

THE MIDDLE

SHELLFISH & JIMMY RED CORN GRITS | 38
gulf shrimp, scallops, smoked tasso, jalapeño chutney
confit tomatoes, melted leeks

CHILEAN SEA BASS | 44
lemon grass curry, marinated cucumber, sumac onion
trout roe

FILET MIGNON | 52
wasabi potato, hearth grilled asparagus
"A1" braised vidalia onion, béarnaise

BONE-IN NY STRIP | 62
100 layer potato, sweet pepper collards
four peppercorn sauce

BISON | 42
charred corn, halloumi, chimichuri, scallion salad

GAME TRIO | 52
elk, bison, vension
Chef's Signature Dish & Selection of Accompaniments

VEGETARIAN

SPRING HARVEST | 22
selection of the season's bounty - V

BUTTER HALLOUMI CURRY | 24
masala, cauliflower, edamame - V

COLLABORATIVE WEDGE | 16
caesar, garlic crouton, tomato powder, aged parmesan - VR

BURMESE GREEN TOMATO SALAD | 16
peanut, makrut lime, sesame, broad beans, ginger dressing

THE END

DULCE DE LECHE | 12
vanilla sponge, toasted white chocolate crunch

DECONSTRUCTED APPLE PIE | 12
a la mode, salted caramel

BEIGNET CHEESECAKE | 12
raspberry, espresso crumble

OAXACAN POT DE CRÈME | 12
satsuma meringue

V - Vegetarian
VR - Vegetarian Upon Request
VGN - Vegan

Wine Spectator

2020
AWARD OF EXCELLENCE

2021
AWARD OF EXCELLENCE

2022
AWARD OF EXCELLENCE

2023
AWARD OF EXCELLENCE

A GRATUITY OF 20% MAY BE ADDED FOR PARTIES OF SIX OR MORE GUESTS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES & DIETARY RESTRICTIONS.

DRINK MENU



COCKTAILS | 15

OLD FASHIONED

Eagle Rare Bourbon, Turbinado Syrup
Angostura Aromatic Bitters

C&F MARTINI

Junipero Gin, St. George Terroir Gin, Dry Vermouth
Butterfly Pea Flower

SIDECAR

Cognac, Cointreau, Fresh Lemon, Simple Syrup

MANHATTAN

Eagle Rare Bourbon, Carpano Antica,
Angostura Aromatic and Orange Bitters

MAI TAI

Ten to One White Rum, Plantation 3-Star Rum, Cointreau
Orgeat, Fresh Lime, Turbinado Syrup, Mint Sprig

NOCINO

Old Forester 100 Proof, Hoodoo Chicory, Cynar
Black Walnut Bitters

SLOW YOUR ROLL

Nue Vodka, Pomegranate, Blueberry, Ginger

MARGARITA

Tequila Ocho Blanco, Cointreau, Fresh Lime, Agave Nectar

BREWS

Augustiner, Maximator Dark Beer | 10

Creature Comforts, Tropicalia IPA | 7

Ciderboys, Hard Cider | 7

Glutenberg, Blonde Ale | 10

Urban Artifact, Fire Iron Sour | 8

Heineken, Light Lager | 7

Michelob Ultra, Light Lager | 7

Modelo, Light Lager | 7

Miller Lite, Light Lager | 9

.....

ZERO PROOF COCKTAILS | 14

EARLY MORNING

Zero Proof Tequila | N/A Aperitivo | Lime
Jaritos Grapefruit Soda

MATTY'S NO-GRONI

Zero Proof Gin | Bitter Orange Aperitif
Rosso "Vermouth"

ZERO PROOF BREWS

Athletic Brewing, Upside Dawn Golden Ale | 7

High Rise CBD, Blackberry/Grapefruit Seltzer | 12

WINE BY THE GLASS

SPARKLING

Champagne Nicolas Feuillatte Brut Réserve | 14

Pasqua Rosé Prosecco | 12

Saracco Moscato d'Asti | 10

WHITE

Greywacke Sauvignon Blanc Marlborough 2022 | 13

Lando Chardonnay Heintz Vineyard RRV 2021 | 18

Pulenta Pinot Gris Mendoza 2022 | 13

Willamette Valley Vineyards Riesling 2022 | 12

ROSÉ

Ketcham Estate 'Savannah's' Russian River 2020 | 14

RED

Barón de Ley Tempranillo Rioja Reserva 2019 | 14

Ferrari-Carano Cabernet Sauvignon Sonoma 2021 | 16

The Paring Pinot Noir Santa Barbara County 2021 | 16

Malabaila 'Cardunaj' Brachetto Piedmont 2021 | 13

Pacific Rim Semi-Sweet Blend Columbia Valley | 13

Hourglass 'HGIII' Red Blend Napa County 2021 | 18

Switchback Ridge Merlot Napa Valley 2021 | 16

FEATURED WINERY

ALGODON ESTATES

Malbec Reserve 2018 | 18

Gran Cuvée 2012 | 18

