WINTER

CORK & CAP
RESTAURANT

2024

STARTERS

Crab Dip // 15

Pan-seared Diver Scallops // 16 GF
Braised pork belly, corn and tomato relish, lemon shallot vinaigrette, balsamic glaze

Edamame Potstickers // 9 Vegan
Thai chili sauce

Hush Puppies // 9 V
Sriracha aioli

Onion Rings // 8 V

Chicken Wings // 10 GF
Five wings, your choice of buffalo (mild, medium, or hot), garlic parmesan, bbq, or honey sriracha

SOUPS

Chicken & Waffle Soup // 7

Today's Soup // 7

SALADS

Garden GF Vegan
Small // 6 • Large // 10

Caesar
Small // 6 • Large // 10

Harvest Salad // 9
Warm Brussels sprouts, bacon, candied walnuts, dried cranberries, Parmesan, croutons, lemon vinaigrette

Dutch-bound Red Beet Salad GF
Mixed greens, pickled beets, red onion, red beet egg, walnuts, crumbled blue cheese, bacon, red beet vinaigrette
Small // 8 • Large // 14

Southwest Chicken Salad // 17
Mixed greens, grilled chicken, fried avocado, shredded cheddar and jack cheese, corn salsa, chipotle ranch dressing

Salad Additions GF
Chicken // 7
Salmon // 11
Tenderloin tips // 13

LOCAL COMFORTS

Short Rib Wellington // 24
Mushroom duxelles, roasted carrots, Boursin mashed potatoes, demi-glacé

Braised Beef Brisket // 21
Herb-infused gnocchi, rosemary port wine demi-glacé, roasted carrots, leeks, celery, tomatoes

Meatloaf with Three Cheese Macaroni // 20
Sweet tomato glaze, three cheese macaroni with tomato relish and wilted spinach, seasonal vegetable

Bourbon-glazed Pork Chop // 26 GF
Bone-in pork chop, fried leeks, PA Dutch pepper cabbage, roasted potatoes

Pan-seared Duck Breast // 25 GF
Honey glaze, Granny Smith apple and cranberry reduction, walnuts, roasted potatoes, seasonal vegetable

Rosemary Roasted Chicken // 22 GF
Rosemary lemon butter, collard greens, roasted potatoes

Ratatouille // 16 Vegan
Roasted egg plant, squash, tomatoes, herb tomato sauce, shaved vegan Parmesan, micro greens, toasted baguette

FISH FAVORITES

Served with seasonal vegetable unless noted

Sautéed Monkfish // 26
Spaetzle, carrot puree, fried leeks, sage butter sauce

Mustard and Panko Crusted Salmon // 25
Red pepper coulis, cauliflower rice

Crab Cakes
Sweet corn fritters, lemon dill aioli
One // 20 • Two // 34

BUTCHER BLOCK

Served with roasted potatoes and seasonal vegetable
Add a crab cake or three scallops • 14
Add Kennett mushrooms • 6

8oz Filet // 36 GF

14oz Ribeye // 32 GF
Gremolata, fried leeks

ON A ROLL

Served with house-cooked potato chips -or-
Fries, sweet potato fries, or onion rings • add 2
Three cheese macaroni • add 4

Crispy Chicken Sandwich // 16
Mayo, lettuce, tomato, pickle

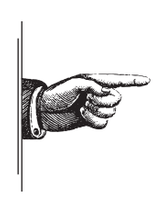
Cork Burger // 16
Boursin cheese, caramelized onions, roasted red pepper

Classic Burger // 14
American cheese, bibb lettuce, tomato, onion (add bacon • 2)

Impossible™ Burger // 16 Vegan
Sweet tomato glaze, peppers, red onion, arugula, root chips

LET'S POP a CORK!

Drink Menu on back



GF: Gluten-free V: Vegetarian
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
18% gratuity will be added to parties of 12 or more, including separate checks.

COCKTAILS

CORK & CAP
RESTAURANT

BEER & WINE

TAPS

Miller Light // 4
American Pilsner, 4.2% ABV

Yuengling Lager // 5
American Amber Red Lager, 4.5% ABV

Stella Artois // 6
European Pale Lager, 5.0% ABV

Blue Moon // 5
Belgian White, 5.4% ABV

Troegs Perpetual // 6
American IPA, 7.5% ABV

Guinness // 6
Irish Dry Stout, 4.2% ABV

CANS & CAPS

Michelob Ultra // 4
American Light Lager, 4.2% ABV

Troegs Dreamweaver Wheat // 6
German-style Hefeweizen, 4.6% ABV

Victory Hopdevil // 6
IPA, 6.7% ABV

Sly Fox Haze Fix // 5
Hazy IPA, 5.5% ABV

Flying Fish Hazy Bones // 6
Hazy IPA, 6.5% ABV

Victory Sour Monkey // 6
Sour, 9.5% ABV

COCKTAILS

Executive Manhattan // 11
Woodford Reserve, Disaronno Amaretto, orange bitters, Luxardo Cherrie

Boulevardier // 12
Rye, Campari, sweet vermouth

Factory Old Fashioned // 12
Bulleit Rye, orange bitters, muddled orange, cherry

Anejo Old Fashioned // 14
Casamigos Tequila, agave nectar, muddled orange, cherry

Tommy Gun Tequila // 9
Tequila, jalapeno simple syrup, pineapple juice

Paloma // 10
Tequila, prosecco, pomegranate Juice

Georgia Mule // 11
Bourbon, peach schnapps, ginger beer

Cucumber Gin Cooler // 13
Hendricks, St. Germain, Sprite, muddled cucumber

Skinny Orange Crush // 10
Vodka, muddled orange, soda

1865 // 13
Vodka, St. Germain, Prosecco

Cork Kiss // 9
Blood orange liqueur, champagne, cranberry juice

Chocolatini // 11
Vodka, Baileys, chocolate syrup

Substitution of cocktail ingredients may occur based on product availability.

A TASTE of HISTORY

If 19th century brick walls and wood ceilings could talk, they would speak a familiar narrative. Enterprise & industry. American vision. An honest day's work for an honest day's pay. The buildings that make up Cork Factory Hotel once housed the historic Armstrong Cork and Kerr Glass companies. Today, the hotel preserves and honors that history. And it is not just in the architecture, it's the attitude: honest, authentic, and welcoming.

Learn more at corkfactoryhotel.com/about

WINE

HOUSE WINE

Sycamore Lane // 7
Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet Sauvignon

SPARKLING WINE

Moscato d'Asti, Cupcake Vineyards 9 // 34
Tre Venezie, Italy

Rose, Ruffino Sparkling 10 // 37
Veneto, Italy

Prosecco, Acinum 11 // 40
Veneto, Italy

Sparkling, Freixenet Brut 10 (split) // 40
Penedes, Spain

Champagne, Veuve Clicquot Brut // 95
Reims, France

Champagne, Dom Perignon // 275
Champagne, France

WHITE WINE

Riesling, Kung Fu Girl 11 // 38
Washington State

Sauvignon Blanc, DAOU 13 // 48
Paso Robles, California

Chardonnay, Sonoma Cutrer 12 // 45
Russian River Valley, California

RED WINE

Pinot Noir, Fleur 12 // 44
Fleur, California

Merlot, The Velvet Devil 13 // 48
Washington State

Malbec, La Posta 12 // 46
Mendoza, Argentina

Cabernet Sauvignon, Louis Martini 11 // 42
Napa Valley, California

Cabernet Sauvignon, Penfold Max's 12 // 44
Southern Australia

Cabernet Sauvignon, DAOU // 95
Paso Robles, California