



C O R K

BRUNCH

Cork's perspective on breakfast favorites with a focus on locally-farmed ingredients, pick by the chef himself. Menu changes weekly according to seasonal availability.

“On The Circle” Breakfast Sandwich 10

grilled brioche, apple-smoked bacon, two fried eggs, select cheeses, CORK potatoes

Two Eggs your Way 8

apple-smoked bacon, or garlic sausage, CORK potatoes, toasted baguette

Steel Cut Oatmeal 6

whole grain, slow-cooked oats, pomegranate molasses, brown sugar, local seasonal fruit

Farm Fresh Grapefruit 4

halved florida citrus, brown sugar brulee

Vanilla Blueberry French Toast 7

tahitian vanilla batter, blueberries, sliced baguette, local seasonal fruit

“The Local” Omelet 8

locally farmed produce, select cheeses, CORK potatoes, toasted baguette

Nancy's Homemade Cinnamon Bun 5

freshly made dough, grand marnier, pecan glaze

Lido Benedict 10

toasted english muffin, jumbo lump crab cake, two poached eggs, classic hollandaise, CORK potatoes

CORK Market Quiche 10

layered on puff pastry and filled with locally farmed produce, dressed field greens

LIQUID BRUNCH

The fun starts here...try one of our specialty Bloody Marys or Champagne Cocktail and get you weekend started the way it should...relaxing at CORK

Fully-Loaded Bloody Mary 5

Thick mix, garnished to the brim with cooked shrimp, cornichons, stuffed olives, celery stick

Hot and Spicy Bloody Mary 4

Signature mix, horseradish, fresh cracked pepper, hot sauce, jalapeno, celery stick

Sweet Mary 4

sweetend mix, maple syrup, sugar cane, sugar rim

Classic Mimosa 3

Orange juice, triple sec, bubbly

R29 3

st. germain, bubbly, strawberry slice

Fresh Start 3

crème de menthe, bubbly, blueberry

*Brunch is served Saturday and Sunday from 11am-3pm
Don't forget your retail liquor from the BOTTLE SHOP*