

Cork & Bean
a mountain social house

THE SUPPER MENU FROM THE HEART & HANDS
OF CHEF NEIL RAVENNA

SAMPLE MENU ~ CALL 828-488-1934 FOR DAILY SPECIALS.

TAPAS & SMALL PLATES

- ROASTED BEET HUMMUS** ~ TOASTED MEDITERRANEAN FLATBREAD & CRISP VEGGIE STICKS 10.5
- PRINCE EDWARD ISLAND MUSSELS SCAMPI** ~ GARLIC & BUTTER INSALATA ~ TOAST POINTS 13.0
- ROASTED BRUSSELS SPROUTS** ~ SAUTÉED WITH NITRATE-FREE BACON & CARAMELIZED SWEET ONIONS
SHAVED PARMESAN & ROASTED GARLIC AIOLI 9.0
- DATES** ~ BLEU CHEESE STUFFED & BACON WRAPPED MEDJOL DATES, HONEY DRIZZLE 9.5
- TROUT CAKES** ~ FRESH LOCAL MOUNTAIN TROUT & CAJUN REMOULADE 10.5

SOUPS DU JOUR

“ **SPECIALTY SOUP** ” ~ OR ~ “ **CHILI & JALAPENO CORNBREAD** ”
CUP OR BOWL ~ PRICED DAILY

SIGNATURE SALADS

~ **SPINACH** ~

ORGANIC BABY SPINACH, HORMONE FREE BOILED EGGS, SWEET RED ONION,
CRISP NITRATE FREE BACON & MUSHROOMS 9.0

~ **CAESAR** ~

ARTISAN ROMAINE & CAESAR DRESSING, SHAVED PARMESAN & HOUSE CROUTONS
9.0

~ **ORGANIC MIXED GREENS** ~

FRESH SLICED TOMATO, CUCUMBER, CARROTS & RED ONION 9.0
HOUSE-MADE DRESSINGS: BALSAMIC OR CARROT GINGER VINAIGRETTE, BLEU
CHEESE, CAESAR AND RANCH

SPECIALTY BURGERS & CREPE

~ **THE BLACK & BLUE BACON BURGER * * * ~**

BLACKENED 7OZ OF JUICY BRASSTOWN ANGUS BEEF, BLEU CHEESE & CRISP
NITRATE FREE BACON
FRESHLY SLICED TOMATO, RED ONION, ROMAINE LETTUCE ON A HARVEST GRAIN
BUN

JUMBO IDAHO POTATO STEAK FRIES 15.5

~ **THE BLACK BEAN BURGER*** ~

GRILLED BLACK BEAN, SWEET BELL PEPPER, ONION, GARLIC & BROWN RICE
BURGER

SLICED TOMATO, RED ONION, CRISP ROMAINE LETTUCE ON A HARVEST GRAIN BUN
SWEET POTATO FRIES 11.0

~ **HIGH COUNTRY FROMAGE GRILLÉ** ~

GRILLED HOUSE-MADE PIMENTO CHEESE & BACON JAM ~ FRESH ORGANIC SPRING
MIX

CRISPY TOASTED FRENCH LOAF ~ JUMBO IDAHO STEAK FRIES 12.0

~ **C&B BISON BURGER* **** ~

GRILLED 7OZ GRASS & GRAIN FED BUFFALO ~ ROASTED RED PEPPER AND
ROSEMARY GOAT CHEESE

CARAMELIZED ONION & FIG WITH MIXED GREENS ON A HARVEST GRAIN BUN ~
JUMBO IDAHO STEAK FRIES 16.5

~ **CHEF'S SPECIAL CREPE DU JOUR * **** ~ 15.5

EAT WITH INTEGRITY ~ LIVE WITH GRATITUDE ~ CHEERS Y'ALL

CHEF SPECIALTY ENTRÉES

~ **OPEN RANGE MEATLOAF** ~

RIDGEFIELD FARM'S BRASSTOWN BEEF & MONTANA BISON, LOCAL PORK SAUSAGE
ROASTED ROOT VEGETABLES & GRILLED HARICOT VERT

22.5

CHEF'S PAIRING: FABRE MONTMAYOU MALBEC 6.5 OR THE DUCK RABBIT MILK
STOUT 5.5

~ **THE CRAB CAKE** ~

COLOSSAL LUMP CRAB CAKE ON A BED OF GARLIC ROASTED FRESH CUT CORN
TOPPED WITH SMOKED WILD CAUGHT SOCKEYE SALMON ~ BEURRE BLANC &
BLACKBERRY COULIS

25.5

CHEF'S PAIRING: PERRIN ORGANIC COTES DU RHONE 7.5 OR HI-WIRE HI-PITCH
PALE ALE 5.5

~ **CAROLINA MOUNTAIN TROUT** ~

PAN SEARED FRESH LOCAL CAROLINA MOUNTAIN TROUT ~ LEMON BASIL & PANKO
CRUST ~ CITRON GRAVY

ORGANIC BROWN RICE VEGGIE PILAF & SAUTÉED FALL VEGETABLE MEDLEY
22.5

CHEF'S PAIRING: PACIFIC RIM ORGANIC RIESLING 7.0 OR THE DUCK RABBIT
AMBER ALE 5.5

~ **FILET MIGNON **** ~

CERTIFIED BLACK ANGUS 8 OZ TENDER PRIME CUT FILET ~ APPLEWOOD SMOKED
BACONWRAPPED

CHEF HAND TRIMMED ~ GRILLED TO ORDER ~ TOPPED WITH BEURRE ROUGE
HONEY GLAZED CARROTS ~ SOUTHERN HAND-MASHED RED POTATOES

34.5

CHEF'S PAIRING: NATURAE ORGANIC CABERNET SAUVIGNON 7.5 OR SIERRA
NARWHAL IMPERIAL STOUT 7.5

~ EGGPLANT INVOLTINI ~

**TANGY GOAT CHEESE STUFFED ~ EXTRA VIRGIN OLIVE OIL SAUTÉED EGGPLANT
CHEROKEE PURPLE TOMATO POMODORO ~ BUTTERNUT SQUASH RISOTTO
19.5**

**CHEF'S PAIRING: MEZZACORONA PINOT NOIR 6.0 OR THE DUCK RABBIT AMBER
ALE 5.5**

~ DUCK & ANDOUILLE ÉTOUFFÉE ~

**SAVORY BROADLEAF FARM OREGON DUCK BREAST & ZESTY ANDOUILLE SAUSAGE
FIRE-ROASTED TOMATOES, PEPPERS, RED ONION, GARLIC, CELERY & APPLEWOOD
SMOKED BACON**

**RICH DARK DUCK ROUX WITH JASMINE BROWN RICE ~ ROSEMARY CORNBREAD
WITH RED PEPPER JAM
23.5**

**CHEF'S PAIRING: MEZZA CORONA PINOT GRIGIO 6.0 OR HI-WIRE PRIMETIME HI-
PITCH IPA 5.5**

~ VENISON OSSO BUCCO ~

**TENDER VENISON SHANKS ~ BRAISED IN ITALIAN RED WINE
CREAMY PARMESAN POLENTA & FRESHLY BRAISED ORGANIC RAINBOW CHARD
30.0**

**CHEF'S PAIRING: OTTO'S CONSTANT DREAM SAUVIGNON BLANC 7.0 OR THE DUCK
RABBIT BLACK IPA 5.5**

*GLUTEN-FREE OPTIONS AVAILABLE FOR CREPES, BREAD & TOAST FOR JUST AN EXTRA 1.5. WE DO NOT HAVE DESIGNATED
GLUTEN FREE COOKING SURFACES FOR ALL OPTIONS. **THIS ITEM IS COOKED TO ORDER AND MAY BE SERVED RAW OR
UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR
RISK OF FOOD-BORNE ILLNESS.

***EAT WITH INTEGRITY – LIVE WITH GRATITUDE
CHEERS Y'ALL***