cork
WINE BAR

Cheese and Charcuterie boards

Cheese boards

Gouda vibe (#1) $32
Gruyere, Comte
Aged Gouda (1,000 days)

French Board (#2) $32
Saint-André, Petit Basque,
Tomme De Savoie

Creamy & hard (#3) $32
Saint-André, Comte,
Parmigiano Reggiano

Goat, sheep and cow (#4) $32
Bucheron, Petit Basque, Gruyere

Classy Board (#5) $34
Comte, Roquefort,
Aged Gouda (1,000 days aged)

Single cheeses

Aged Gouda	$9
Comte	$9
Gruyere	$9
Petit Basque	$9
Saint-André	$12
Bucheron	$12
Roquefort Papillon	$14
Parmigiano Reggiano	$14

Cheese & Meat Board (#1) $46
Saint-André
Petit Basque
Aged Gouda (1,000 days)
Jamon Serrano
Beef Salami

Cheese and Meat Board (#2) $48
Parmiggiano Reggiano
Tomme De Savoie
Roquefort Papillon
Rosette De Lyon
Beef Salami

Salami Board $34
Rosette De Lyon (pork)
Beef Salami
Turkey Dry Salami

Pâté Board $16
Goose Pate, Cornichons & Fig

Single meats

Jamon Serrano	$12
Beef Salami	$14
Turkey Salami	$14
Rosette De Lyon (pork)	$14
Extra Bread	$5

Dessert $12

Chocolate cup with ice cream & berries, Macaroons (3 pcs, cocoa nibs)

Beverages

Sparkling water - $6, Coca-cola - $6, Ginger ale - $6

Juice: Mango, Peach, Passion fruit Mint Green tea- $10

Serving 11am-4pm

Coffee: Espresso reg/decaff - $6, Tea: English breakfast, earl gray, jasmine, mint - $6

* Please let the staff know about any food allergies and other imitations