

# CORK & BULL EASTER MENU

## STARTERS

CHARCUTERIE BOARD \$18/\$32  
DAILY SELECTION OF MEAT & CHEESE WITH  
ACCOMPANIMENTS AND CROSTINI'S

\*OYSTERS ON THE HALF MP  
DAILY SELECTION SERVED RAW,  
CHAR - BROILED, OR ROCKEFELLER (+10)

## SAVORY

HERB RUBBED LAMB CHOPS \$42  
MALIBU CARROTS AND  
MINT VERDE

BRUNCH POUTINE\* \$22  
HAND CUT FRIES TOPPED WITH SHREDDED  
SHORT RIB, PIMENTO CHEESE, SAUSAGE  
GRAVY AND 2 EGGS YOUR WAY

8 OZ FILET \* \$60  
HARICOT VERTS, ROASTED POTATOES AND  
VEAL DEMI GLACE

CHESAPEAKE BENEDICT\* \$29  
HOUSE BISCUITS, CRAB CAKES, POACHED  
EGGS, DILL & GARLIC HOLLANDAISE

C&B BISCUITS AND GRAVY\* \$20  
2 BISCUITS, OVER EASY EGGS, & SAUSAGE  
PATTIES TOPPED WITH SAUSAGE GRAVY

STEAK & EGGS \$45  
16 OZ RIBEYE SERVED OVER HASH WITH  
2 EGGS YOUR WAY

HAM & EGGS\* \$26  
BOURBON AND MUSTARD GLAZED HAM  
STEAK WITH SEASONED HOME FRIES, AND 2  
EGGS YOUR WAY

SHRIMP & GRITS \$32  
SHRIMP, CREAMY STONE GRITS,  
SPICY ANDOUILLE, TRINITY, CRISPY HAM

TRADITIONAL BENEDICT\* \$19  
HOUSE BISCUITS, COUNTRY HAM, POACHED  
EGGS, HOLLANDAISE

SALMON BEET SALAD\* \$29  
ROASTED RED & GOLDEN BEETS, WALNUTS,  
GOAT CHEESE, MIXED GREENS, ARUGULA  
WITH BALSAMIC DRESSING

\*\* ASK YOUR SERVER ABOUT OTHER STEAK OPTIONS  
THAT MAY BE AVAILABLE TODAY

## SWEET

BERRY PARFAIT \$12  
YOGURT TOPPED WITH FRESH BERRIES  
AND GRANOLA

OG FRENCH TOAST \$19  
MAPLE SYRUP, BOURBON BUTTER,  
POWDERED SUGAR

CHICKEN AND FRENCH \$26  
GRANOLA CRUSTED FRENCH TOAST,  
3 JUMBO WINGS & MAPLE SYRUP

## SIDES

FRESH FRUIT \$6  
LOCAL SAUSAGE OR HOUSE BACON \$6  
STONE GROUND GRITS \$5  
POTATO HASH \$5

## BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS \$16  
C&B BLOODY MARY \$12

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
THESE ITEMS MAY BE COOKED TO ORDER. \*  
20% GRATUITY WILL BE ADDED TO ALL PARTIES OF 5 OR MORE.