

the cob + cork

GENERAL STORE

summer menu

MRS. SMITH'S RHUBARB CRUMBLE

Stewed strawberries and rhubarb with a crunchy, buttery rolled oat streusel topping best served warm with our Vanilla Bean ice cream

-8" square-

DOUBLE DARK BROWNIE CAKE

Gently reheat for a decadent, light, vegan and gluten-free chocolate indulgence, includes candied pecans and vegan dulce de leche to serve with it

-mini or 8" round-

STRAWBERRY CHEESECAKE

Rich and velvety, our baked cheesecake includes strawberry compote and whipped cream to serve with it

-mini or 8" round-

FLOURLESS CHOCOLATE TORTE

The absence of flour, minimal sugar and truffle-like texture showcase the pure taste of locally made K'UL chocolate, includes raspberry coulis and whip

-8" round only-

*mini cakes 1-2 servings
8" square or round 6-12 servings*

ICE CREAM

Our ice cream is freshly churned in small batches using carefully selected ingredients and milk from our neighbors across the street at Samish Bay Cheese

*Caramel Macchiato
Dark Chocolate
Madagascar Vanilla Bean
Fresh Mint Chocolate Chip*

-300 gram tub-

FRIED CHICKEN BOX

2 pieces of hand dredged, buttermilk brined, boneless chicken thighs, roasted corn wheel, baby carrots, mashed potatoes, gravy, biscuit and butter with green salad and berry lime vinaigrette

-recommended one box per person-

BISCUITS

Flakey buttermilk biscuits made the old fashioned way with butter, cream and buttermilk; reheat for fresh-from-the-oven enjoyment

-half dozen or baker's dozen-

BUTTERS

Blended to be a delicious topping for biscuits, bread, mashed potatoes, vegetables, fish and grilled meat

*Scallion Chili Cheddar
Sundried Tomato Pesto
Blackberry Whiskey
Honey + Salt*

-250 gram tub-

BREAD

Freshly baked Pane di Casale is our homage to the daily ritual of small batch bread baking.

Inspired by rustic Tuscan farmhouse breads, we make ours with extra virgin olive oil, sea salt and '00' flour to yield a delicate crust and slightly dense, spongy crumb.

The perfect choice for soaking up oil and sauces, slicing for sandwiches, toasting to smother with butter, preserves, cheese and charcuterie, or our favorite, on it's own, tearing and sharing while it's still warm, breaking bread together.

-500 gram loaf-

Please note that because we care about food, ingredients and the art of cooking, we do not take short cuts or use artificial 'enhancements' (such as preservatives, emulsifiers, thickeners, colorings, flavorings) and

we do not do anything to artificially alter consistency or shelf life, (such as aerating ice cream to create an illusion of quantity or texture, or using agents to prevent the natural aging process inherent in real food).

coming soon!