

LAND

Traditional Schnitzel	27.
hand-pounded breaded pork loin, gravy, port-berry compote, rustic mashed potatoes, cumin roast carrots	
5oz. Snake River Farms American Wagyu Tenderloin*	51.
balsamic-onion jam, caramelized garlic, bacon, truffle salt, gravy, rustic mashed potatoes, cumin roast carrots	gf
Fried Jidori Chicken	38.
buttermilk brined thighs, dark gravy, rustic mashed potatoes, slaw, freshly baked biscuit, honey, butter	
Hawaiian BBQ Rice Bowl	21.
BBQ rub wild salmon or organic tofu, avocado, pineapple, steamed rice, nori, sesame, yuzu ponzu	gf
Slow Roasted Baby Back Ribs	33.
smokey BBQ sauce, rustic mashed potatoes, cumin roast carrots, green cabbage slaw, warm biscuit + butter	
The Tenderloin Tower*	70.
5oz. SRF tenderloin, crab cake, prawns, arugula, bacon, roast garlic, mashed potatoes, cumin roast carrots, gravy	
Burgers	
Half Pound Double R Ranch, Bacon + Cheddar	24.
Wild Salmon + Pickled Ginger	26.
served with lettuce, tomato, onion, pickles, oven fries, craft ketchup + aioli	gfo
SEA	
Seared Ahi*	18.
black sesame, wasabi-avocado cream, grilled ginger oil, yuzu tamari ponzu	gf
Wild Caught Fisherman Direct Salmon*	39.
blackened salmon, hazelnut butter, grilled lemon, rosemary apples, rustic mashed potatoes, roast carrots	gf
Crab Mac	23.
100% Dungeness crab, macaroni, heavy cream, 3 cheese blend, garlic, onion, herbs, toasted panko	
Crab + Sweet Corn Cakes	28.
100% Dungeness crab, red pepper, panko crust, arugula, lemon, aioli	
Grilled Prawn Skewers	17.
lime, salt flakes, habañoero aioli, garlic toast points	gfo
Raw Oysters on Ice*	18.
a half dozen, pink peppercorn mignonette or horseradish cocktail sauce	gf
Steamers By The Pound	Clams 17. Mussels 15.
baguette and choice of broth: creamy corn chowder, garlic-white wine, saffron-marinara or thai coconut	gfo



cob + cork

the corner house at the crossroads

gfo-gluten free option available
gf-gluten free v-vegan

vo-vegan option available
vgf-vegan + gluten free

charges apply for special requests - menu items based on availability.
washington state warning: consuming raw or undercooked
* shellfish, meat or eggs can cause serious illness.

START

Oven Roasted Yam + Yukon Wedge Fries 18.
spanish salt flakes, craft ketchup, garlic aioli gf vo

Corn Tortilla Soup 5. | 9.
carrots, onions, celery, sweet red pepper, corn, tortilla chips, avocado, chipotle crema, cilantro v gf

Biscuits + Butter 7. | 13.
served warm, made from scratch buttermilk biscuits, honey butter, salty butter

Finesto Firebread 19.
from our woodstone oven: fiddlehead, nettle, basil + pistachio pesto, roast tomatoes, chèvre, arugula, balsamic crema

Arugula Salad 5. | 10.
chèvre, blueberries, candied pecans, mint, ginger-lime vinaigrette vo gf

Kale Avo Caesar 6. | 11.
baby romaine leaves, croutons, lemon, reggiano gfo

Beet + Arugula Salad 14.
balsamic drizzle, blueberries, candied pecans, mint, ginger-lime vinaigrette v gf

Stromboli 17.
italian herbs, cheese + meat rolled and baked in hand-stretched dough, marinara sauce

SIDES

Mac + Cheese 8. Garlic Toast 8.

Baguette, Balsamic + EVOO 10. Biscuit or Baguette + Butter 3.5

Salt Flake + EVOO Firebread 12. Steamed Rice 5.5

VEG

Rustic Roast Garlic Mashed Potatoes 6. Grilled Prawn Skewer 7.

Oven Fries 8. Dungeness Crab Meat 10.

Balsamic Beets 7. Seared Sockeye Fillet* 12.

Asparagus Spears 7. Roasted Jidori Chicken Thigh 8.

Cumin Roasted Carrots 7. Fried Jidori Chicken Thigh 10.

PROTEIN

Thank you to our partners:

Slack Tide Fisheries

Dear Table Farm

Harmony Fields

Bear Creek Farm

Samish Bay Cheese

Bow Hill Blueberries

Taylor Shellfish

Maniac Coffee Roasting

Farmstrong Brewing

Skagit Crest Vineyard

Terramar Brewstillery

a gratuity of 22% is added to parties of 7+ guests