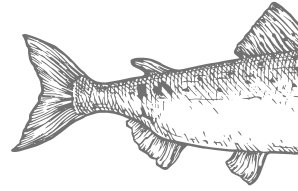
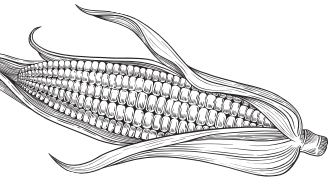


c o b + c o r k



LAND

- Traditional Schnitzel** 30.
panko breaded pork loin, port berry compote, cumin roast carrots, rustic roast garlic mash, gravy
- Jaeger Schnitzel** 32.
panko breaded pork loin, port berry compote, cumin roast carrots, rustic roast garlic mash, mushroom white wine cream
- Steak + Guinness Pie** 23.
aromatic beer braised beef stew topped with Irish cheddar-potato crust, a biscuit + butter on the side
- Fried Jidori Chicken** 38.
buttermilk brined thighs, cumin roast carrots, rustic roast garlic mash, gravy, freshly baked buttermilk biscuit, honey butter, salt flake butter
- Double R Ranch Burger** 24.
hand pressed 8oz beef patty*, toasted brioche bun, Hempler's bacon, cheddar, lettuce, tomato, pickles, onion, yukon + yam oven fries, aioli, craft ketchup gfo

STARTERS

- Baby Spinach Bowl** 9. | 16.
house pickled beet + onion, fresh pear, dried cherries, hazelnuts, lime vinaigrette vgf
- Arugula Salad** 8. | 14.
goat cheese, fresh blueberries, candied pecans, lime vinaigrette vo gf
- Kale Avo Caesar** 7. | 12.
kale, avocado, baby romaine, hand cut croutons, house caesar dressing, lemon, reggiano gfo
- Tomato Soup** 10.
basil, red pepper, onion, garlic, coconut milk, balsamic, extra virgin olive oil, scallions vgf

SHARE PLATES

- Fungi Fire Cracker** 21.
chanterelles, fiddlehead, nettle + pistachio pesto, mozzarella, Woodstone fired '00' flour crust
- Honey + Pear Fire Cracker** 17.
mozzarella, fresh pear, goat cheese, honey, salt flakes, Woodstone fired '00' flour crust
- Pulled Pork Fire Cracker** 19.
pulled pork, caramelized onion, mozzarella, maple-Szechuan pepper glaze, scallions, Woodstone fired '00' flour crust
- Smoked Salmon Fire Cracker** 20.
locally caught + smoked wild salmon, mozzarella, herbs, chili flakes, lemon, olive oil, arugula, Woodstone fired '00' flour crust
- Stromboli** 18.
our blend of cheese, sausage + cured italian cold cuts wrapped and baked in hand-stretched '00' flour dough, served hot with house marinara sauce
- Warm Biscuits** 9. | 14.
flakey, made-from-scratch buttermilk biscuits, honey butter, salt flake butter, blackberry whiskey butter

- Sides:**
- prawn skewer 7.
 - fried chicken 9.
 - salmon strips 12.
 - mash, brussels or carrots 7.
 - mac-n-cheese, yellow rice 8.
 - biscuit or baguette + butter 4.

SEA

- Wild Salmon Bowl** 29.
seared salmon fillet*, yellow basmati rice, cumin roast carrots, coconut milk + lemongrass broth, basil oil, crispy garlic, scallions gf df
- Steamed Clams** 25.
tomato, saffron + white wine broth, fresh herbs, baguette + butter
- Crab Mac** 24.
100% Dungeness crab, macaroni, 3 cheese blend, garlic, onion, cream, herbs, toasted panko
- Panko Crusted Crab Cakes** 28.
100% Dungeness crab, red pepper, sweet corn, panko, arugula, lemon, aioli df
- Grilled Prawn Skewers** 18.
garlic, herbs, lime, salt flakes, habanero aioli, garlic toast points df gfo
- Raw Oysters on Ice*** 19.
a half dozen, pink peppercorn mignonette or horseradish cocktail sauce, fresh lemon gf df
- Sesame Seared Ahi Bites*** 20.
smashed avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gf df

SMALL BITES

- Bacon** 10.
Hempler's applewood smoked bacon, candied pecan, crispy garlic gf df
- Eggplant** 11.
roast, minced eggplant, thyme, garlic, basil-coconut oil, crostini vgfo
- Brussels** 12.
buffalo spice roasted brussel sprouts, honey drizzle, crispy garlic, habanero aioli gf df
- Mushrooms** 13.
crimini mushroom caps, chanterelle + cheese stuffing, garlic, reggiano, scallions gf



- Slack Tide Fisheries* *Farmstrong Brewing*
- Bear Creek Farm* *Samish Island Coffee*
- Samish Bay Cheese* *Terramar Brewstillery*
- Harmony Fields* *Bow Hill Blueberries*
- Taylor Shellfish* *Skagit Crest Vineyard*
- Wallace Farms* *K'Ul Chocolate*

we're grateful for our local partners.

gfo-gluten free option available v-vegan
gf-gluten free vgf-vegan + gluten free
df-dairy free vo-vegan option

*washington state warning:
consuming undercooked or raw shellfish,
meat or eggs can cause serious illness