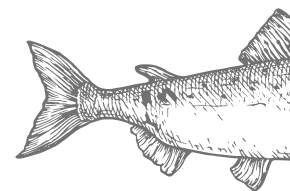


# c o b + c o r k



## LAND AND SEA

- Traditional Schnitzel** 28.  
hand-pounded panko breaded pork loin, dark gravy, port berry compote, cumin roast carrots, rustic roast garlic mash
- Jaeger Schnitzel** 30.  
schnitzel, mushroom white wine + herb cream sauce, port berry compote, cumin roast carrots, rustic roast garlic mash
- Fried Jidori Chicken** 38.  
buttermilk brined thighs, cumin roast carrots, rustic roast garlic mash, gravy, freshly baked buttermilk biscuit, honey butter, salt flake butter
- Rack of Ribs** 28.  
a pound of our slow roasted baby back ribs, green cabbage slaw, freshly baked buttermilk biscuit, butter, smokey craft barbeque sauce
- 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

- Wild Salmon** 39.  
fisherman-direct salmon fillet\*, blackberry + cedar whiskey butter, pickled onion, dill crème fraiche, cumin roast carrots, rustic roast garlic mash gf
- Clam Bake** 42.  
clams, salmon, prawns, corn, potatoes, herbs and spices steamed in white wine + butter, topped with chilled Dungeness crab meat, served with a biscuit
- Crab Mac** 23.  
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** 17.  
garlic, herbs, lime, salt flakes, habanero aioli, garlic toast points df gfo

## SIDES

- Blackberry + Cedar Whiskey Butter** 3.
- Mac + Cheese** 8.
- Baguette, Balsamic + EVOO** 12.
- Biscuit or Baguette + Butter** 4.
- Garlic Toast** 8.
- Rustic Mashed Potatoes** 7.
- Salt Roasted Brussels** 11.
- Cumin Roast Carrots** 8.
- Grilled Prawn Skewer** 7.
- Dungeness Crab Meat** 11.
- Seared Wild Salmon\*** 14.
- Jidori Chicken Thigh** 8.

- 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, cabbage, pickled ginger, jalapeño gf df

## STARTERS

- Oven Wedge Fries** 11. | 16.  
roasted yukons and yams, Spanish salt flakes, craft ketchup, garlic aioli df gf
- Squash + Wild Rice Soup** 7. | 11.  
squash, carrots, onions, celery, bell pepper, corn, cumin, rice medley, crème fraiche vo gf
- Warm Biscuits** 8. | 13.  
flakey, made-from-scratch buttermilk biscuits, honey butter, salt flake butter
- Arugula Salad** 9. | 14.  
goat cheese, fresh blueberries, candied pecans, ginger-lime vinaigrette vo gf
- Kale Avo Caesar** 7. | 12.  
kale, avocado, baby romaine, hand cut croutons, house caesar dressing, lemon, reggiano gfo
- Samish Bay Fire Cracker** 21.  
Slack Tide Fisheries 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

side dishes are served separately

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

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

23% gratuity on parties of 7 or more