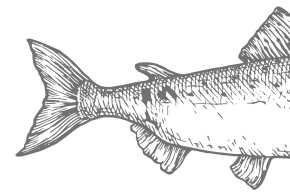


c o b + c o r k



LAND AND SEA

Traditional Schnitzel 30.
hand-pounded panko breaded pork loin, port berry compote, cumin roast carrots, rustic roast garlic mash and dark gravy or mushroom white wine cream

Beer Braised Beef Stew 32.
Guinness, red wine, carrot, onion, celery, tomato, garlic, herbs, rustic roast garlic mash, biscuit + butter

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

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

House Greens 16. | 21.
romaine, arugula, squash, curried chickpea, hazelnut, dried cherry, pickled onion, radish, lime vinaigrette vgf

Arugula Salad 9. | 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

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

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 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, cabbage, pickled ginger, jalapeño gf df

SIDES

Blackberry, Cedar Whiskey Butter 3.

Baguette, Balsamic + EVOO 12.

Biscuit or Baguette + Butter 4.

Garlic Toast 8.

Rustic Mashed Potatoes 7.

Mac + Cheese 8.

Curried Chickpeas 10.

Rosemary Roast Squash 8.

Cumin Roast Carrots 8.

Grilled Prawn Skewer 7.

Dungeness Crab Meat 11.

Seared Wild Salmon* 14.

Jidori Chicken Thigh 8.

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

23% gratuity on parties of 7 or more

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