

## CHARCUTERIE

*Garnished with seasonal jam, fresh and dried fruit, Spanish almonds, olives and brioche toast\*\**

**4 piece 28 | 6 piece 42 | 8 piece 54**

*Add Foie Gras Mousse 15*

### Cheese:

**Lincoln Log**, Zingerman's, French style goat cheese

**Trillium**, Tulip Tree, triple crème cow's milk

**Toma**, Point Reyes, aged semi-firm cow's milk cheese

**Bay Blue**, Point Reyes, cow's milk, aged 90 days

### Meat:

**Jamon Serrano**, Spanish ham, aged 24 months

**Speck**, Smoked Italian prosciutto

**Saucisson Rouge**, French style pork salami with red wine

**Finocchiona**, Tuscan style salami with fennel seed

## SAVORY

### Oysters\*

East Coast | 3 for 12

East Coast | Ponzu Sauce | Smoked Trout Roe | 3 for 15

### Hummus

Niçoise Olives | Crudité Vegetables | Warm Pita | 12

### Artisan Blend Salad

Watermelon Radish | Shaved Fennel | Navel Oranges | Parmesan |

Champagne Vinaigrette | 14

### Burrata

Nichols Farm Heirloom Tomatoes | Aged Balsamic of Modena | Basil | Sea Salt | 16

### Roasted Beets

Greek Feta | Toasted Pistachio | Red Wine Vinaigrette | 15

### Smoked Whitefish Dip

Dill | Lemon | Artisan Crackers | 14

### Shrimp Ceviche

Bell Peppers | Red Onion | Fresh Lime | Corn Chips | 17

### Foie Gras Mousse

Pear Liquor | Strawberry Jam | Brioche Toast | 18

### Beef Carpaccio\*

American Wagyu | Parmesan | White Truffle Porcini Vin | 24

### Caviar

Crème Fraîche | Chives | Brioche Toast | Champagne for Two | 75

## SPANISH CONSERVAS

*Served with Lemon, Aioli and Toast*

Small Sardines w/Piquillo Peppers | 11      Mussels in Escabeche | 12

Sardines in EVOO | 11      Squid in Ink Sauce | 15

Mackerel in EVOO | 11      Octopus in EVOO | 20

Skipjack Tuna in EVOO | 15      Cockles in Brine | 25

Razor Clams in Brine | 25

## FORK & KNIFE

### Ham Panini

Smoked Mozzarella | Sun Dried Tomato Purée | Honey | Sea Salt | 15

### Wagyu Burger

American Cheese | Kewpie Dijonnaise | Brioche Bun | 18

### North Atlantic Sea Trout

Sauce Gribiche | Lemon | 28

### Snake River Farms Wagyu Chuck Eye 10oz

Shallot Herb Butter | Watercress Salad | 36

## SWEET

### Panna Cotta

Vanilla | Candied Lemon | Pistachio | 8

### Chocolate Mousse

Raspberry Coulis | Chopped Marcona Almonds | 8

### Ameribella

Soft Italian Style Cheese | Red Wine Fig Syrup | Brioche | 12

## Brought to You By Our Badass Chef Crew:

Jessen Koelling  
*(Head Chef)*

Gaby Sanchez

Freddy Ortega

## The Front Of House Battalion:

Jonas Bittencourt  
*(Wine Director/Manager)*

Allison Kaman  
*(Wine Assistant)*

Natalia Moczybroda

Matthew Kubiak

Michael Kubiak

## Founded By Owners with a Passion for Food & Wine:

Ben Niernberg

JJ Niernberg

Greg Poulos

*\*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.*

*Our restaurant serves products with peanuts, tree nuts, soy, milk, eggs, and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that all food is 100% safe to consume for people with allergies.*

*\*\*Gluten Free crackers are available upon request only.*

# Corked

WINE BAR



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