

## CHARCUTERIE

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

**4 piece 30 | 6 piece 46 | 8 piece 58**

### Cheese:

**“Dirt Lover”**, Green Dirt Farm, soft ripened sheep’s milk

**MomtAmore**, Sartori, Semi Firm Italian Style Cheddar

**Goat Gouda**, Central Coast Creamery, Crumbly aged goat cheese

**“Creamy Sexy Blue”**, German triple cream cow’s milk with blue veining

### Meat:

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

**Stagberry**, Elk Salami with dried blueberries

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

**Pig & Fig Terrine**, Country style pork pate with dried figs, cinnamon, ginger

## SAVORY

### Oysters\*

East Coast | Mignonette | 6 for 20

### Hummus

Masala Roasted Chickpeas | Crudité Vegetables | Warm Pita | 12

### Corked Wedge

Iceberg Lettuce | Heirloom Tomatoes | Shaved Red Onion | Ranch | Point Reyes

Blue Cheese | Chives | Crispy Prosciutto | 16

### Mushroom Tartine

Oyster Mushrooms | Whipped Ricotta Cheese | Chives | Olive Oil |

Piparra Peppers | Sea Salt | Parmesan Crusted Sourdough | 16

### Burrata

Warm San Marzano Tomato Sauce | Basil Oil | Flake Sea Salt |

Sourdough Toast | 16

### Roasted Beets

Whipped Feta Cheese | Toasted Pistachio | Red Onion | Dill |

Red Wine Vinaigrette | 15

### Ginger Carrot Soup

Basil Oil | Crushed Marcona Almonds | 12

Sourdough Toast | 1

### Beef Carpaccio\*

American Wagyu | Parmesan | White Truffle Porcini Vin | 24

## SPANISH CONSERVAS

*Served with Lemon, Aioli and Toast*

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

### Chicken Tinga Panini

Tomato-Chipotle Chicken | Queso Oaxaca | Arugula | 15

*served with Salsa Verde & Guacamole*

### Second City Prime Triple Blend Burger

American Cheese | Kewpie Dijonnaise | Brioche Bun | Chips

Second City Prime “The Rub” | 19

### Blackened Salmon

Quinoa Salad | Bell Pepper | Orange | Roasted Cauliflower |

Red Onion | Orange Zest | 29

### Second City Prime Hanger Steak 8oz

Seared Broccolini | Charred Shallots | Demi Glace | 36

### Chicken Sandwich

Chicken Thigh | Arugula | Provolone | Bacon Aioli

Caramelized Onion | Brioche Bun | Chips | 17

## SWEET

### Carlota

Fresh Lime | La Lechera | Tea Cookies | 9

### Chocolate Mousse

Raspberry Coulis | Chopped Marcona Almonds | 9

### Point Reyes Bay Blue

Aged Balsamic | Honey | Brioche | 13

## Brought to You By Our Kitchen Brigade:

Saul Ramos

*(Consulting Chef)*

Gaby Sanchez

Freddy Ortega

## The Front Of House Battalion:

Allie Kaman

*(General Manager)*

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 

132 Old McHenry Rd  
Long Grove, IL 60047  
224-360-9460