

## CHARCUTERIE

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

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

*Add Foie Gras Mousse 18*

### 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 D'Alsace**, French style pork salami with red wine

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

## SAVORY

### Oysters\*

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

### Hummus

Roasted Red Pepper | Crudité Vegetables | Warm Pita | 12

### Four Star Mushrooms

Chardonnay | Egg Yolk | Chives | Croutons | 18

### Burrata

Warm San Marzano Tomato Sauce | Fresh Basil

Country Toast | 16

### Roasted Beets

Greek Feta | Toasted Pistachio | Red Wine Vinaigrette | 15

### Butternut Squash Soup

Crème Fraiche | Jamon Serrano | Chives | 12

Add Truffle | 6

### Foie Gras Mousse

Pear Liqueur | Strawberry Jam | Brioche Toast | 21

### Beef Carpaccio\*

American Wagyu | Parmesan | White Truffle Porcini Vin | 24

### Caviar

Crème Fraîche | Chives | Brioche Toast | 45

## 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 | 21

### Meatball Slider

Turkey | Prosciutto | San Marzano Tomato Sauce | Challah Bun |  
| Parmesan | 7

### North Atlantic Sea Trout

Sauce Gribiche | Lemon | 29

### Snake River Farms Wagyu Chuck Eye 10oz

Shallot Herb Butter | Watercress Salad | 38

## SWEET

### Panna Cotta

Vanilla | Candied Lemon | Pistachio | 9

### Chocolate Mousse

Raspberry Coulis | Chopped Marcona Almonds | 9

### Point Reyes Blue Cheese

Aged Balsamic | Honey | Brioche | 13

## Brought to You By Our Kitchen Brigade:

Jessen Koelling  
*(Executive Chef)*

Gaby Sanchez

Alex Mays

Freddy Ortega

## The Front Of House

### Battalion:

Jonas Bittencourt  
*(Wine Director/Manager)*

Allison Kaman  
*(Wine Assistant)*

Matthew Kubiak

Theresa Hojnacki

Isabella Kosoglaz

## 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