

## CHARCUTERIE

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

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

### Cheese:

**Renard's Bandaged Cheddar**, Holstein Cow's Milk, Aged 24 months  
**Goata Blanc**, Pasteurized Goat's Milk, Young Goat Gouda, Aged 6 months  
**Woolly Rind**, Green Dirt Farm, Sheep's Milk, Soft-Ripened, Camembert  
**"Creamy Sexy Blue"**, German Triple Cream Cow's Milk with Blue Veining

### Meat:

**Jamon Serrano**, Spanish Ham, Aged 24 months  
**Stagberry**, Elk Salami, Macerated Blueberries  
**Finocchiona**, Tuscan style Salami, Fennel Seed  
**Delaware Fireball**, Crepinette Pork Salami, Piment D'Ville Chili, Garlic, Paprika

## SAVORY

### Oysters\*

East Coast | Mignonette | 6 for 20

### Hummus

Olive Tapenade | Seasonal Crudités | Warm Pita | 14

### Corked Salad Niçoise

Greens | Egg | Tomatoes | Red Potatoes | Green Beans | Dijon Dressing | 16  
*Add 3oz Seared Saku Tuna 12 | Add Chicken 10*

### Burrata

Seasonal Tomatoes | Red Pesto | Basil Oil | Aged Balsamic Reduction | 19

### Shrimp Boats (3)

Sesame Marinated Shrimp | Romaine Lettuce | Avocado | Pico De Gallo | 19

### Roasted Beets

Whipped Feta Cheese | Toasted Pistachio | Orange Slices | Red Onion | Dill |  
Red Wine Vinaigrette | 15

### Salmon Mango Tower\*

Soy Marinated Salmon | Avocado | Mango | Crispy Leeks | Corn Chips | 21

### Beef Carpaccio\*

American Wagyu | Parmesan | White Truffle Porcini Vin | 26

### Smoked Fish Dip

Caramelized Onions | Cream Cheese | Crackers | Pickles | 15

### Extras

Gluten Free Crackers 3 | Seasonal Vegetables 8 | Side Mashed Potatoes or Rice 6 |  
Extra Shimp 3 each | Chips 3 | Bread 3

## SPANISH CONSERVAS

*Served with Lemon, Aioli and Toast*

Sardines in EVOO | 11

Octopus in EVOO | 20

Mackerel in EVOO | 11

Cockles in Brine | 21

Skipjack Tuna in EVOO | 14

Razor Clams in Brine | 21

## FORK & KNIFE

### Chicken Tinga Panini

Tomato-Chipotle Chicken | Queso Oaxaca | Arugula | 17  
*served with Salsa Verde & Guacamole*

### Seared Ahi Tuna Sandwich

Arugula | Cucumber | Tomatoes | Sauce Gribiche | Brioche Bun | 19

### Second City Prime Triple Blend Burger

American Cheese | Kewpie Dijonnaise | Brioche Bun | Chips  
Second City Prime "The Rub" | 19

### Seared Branzino Filets\*

Green Beans | Parsley | Basmati Rice | Grapefruit Beurre Blanc | 32

### Chicken Paillard

Herb Marinated Chicken | Seasonal Salad | Lemon Dressing | 24

### Second City Prime Hanger Steak 8oz

Whipped Potatoes | Asparagus | Demi Glace | 36

## SWEET

### Seasonal Fresh Berries

Vanilla Ice Cream | Caramel Sauce | Whipped Cream | Almonds | 12

### Chocolate Mousse

Raspberry Coulis | Chopped Marcona Almonds | 9

### Tiramisu

Traditional Recipe | 9

### Point Reyes Bay Blue

Aged Balsamic | Honey | Brioche | 13

## Brought to You By Our Kitchen Brigade:

Gaby Sanchez (Head Chef)

Alex Ayala

## The Front Of House Battalion:

Christele Garnier  
*(General Manager)*

Matthew Kubiak

Matheo Mendez

## 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