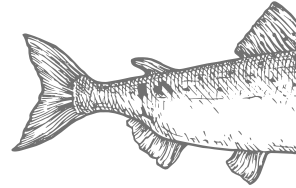
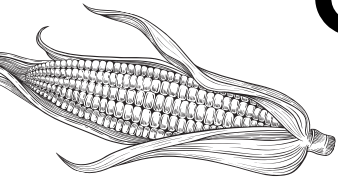


c o b + c o r k



LAND

- Traditional Schnitzel** 30.
panko breaded pork loin, port berry compote, cumin roast carrots, rustic roast garlic mash, dark gravy
- Jaeger Schnitzel** 32.
panko breaded pork loin, port berry compote, cumin roast carrots, rustic roast garlic mash, mushroom white wine cream
- Steak + Guinness Pie** 25.
aromatic beer braised beef stew topped with Irish cheddar-potato crust, a biscuit + butter on the side
- Fried Chicken** 38.
buttermilk brined thighs, cumin roast carrots, rustic roast garlic mash, gravy, freshly baked buttermilk biscuit, honey butter, salt flake butter
- Double R Ranch Burger** 24.
hand pressed 8oz beef patty*, toasted brioche bun, hardwood smoked bacon, cheddar, lettuce, tomato, pickles, onion, oven fries, aioli, craft ketchup gfo

STARTERS

- Baby Spinach Salad** 9. | 17.
house pickled beet, fresh pear, corn shoots, dried cherry, hazelnut, lime vinaigrette vgf
- Arugula Salad** 8. | 15.
feta crumbles, fresh blueberries, candied pecans, lime vinaigrette vo gf
- Kale Avo Caesar** 7. | 13.
kale, avocado, baby romaine, hand cut croutons, house caesar dressing, lemon, reggiano gfo
- Tomato Soup** 10.
basil, red pepper, onion, garlic, coconut milk, balsamic, extra virgin olive oil, scallions vgf

SMALL BITES

- Tamari Chicken** 14.
orange, scallion, sesame, 5 spice dipping sauce gdfd
- Fire Crackers** 12.
marinara, olive oil, balsamic, salt flakes v
- Bok Choy** 15.
peanut sauce, scallion, cilantro v
- Oven Fries** 14.
local yukons, yams, kraft ketchup, garlic aioli gdfd
- Mac + Cheese** 13.
3 cheese blend, garlic, onion, cream, herbs, panko
- Brussel Sprouts** 12.
buffalo honey, crispy garlic, habanero aioli gdfd
- Garlic Toast** 11.
baguette, olive oil, garlic v
- Bacon** 10.
crispy garlic, candied pecan gdfd
- Rice Bowl** 9.
sesame, scallion, cilantro, tamari vgf
- Beets** 8.
house pickled beets, feta, corn shoots gf

- Sides:** prawn skewer 7. biscuit or baguette, butter 4.
fried chicken 9. rice, mash, carrots, brussels 8.
salmon strips 12. bok choy or mushrooms 13.
salmon fillet 20. 2 baguettes, oil, balsamic 14.

SEA

- Blackthorn Salmon** 33.
seared wild Alaskan salmon fillet*, Scottish sea salt, baby bok choy, cumin roast carrots, steamed rice, lemongrass, basil, coconut broth, crispy garlic, scallions, lemon gdfd
- Fresh Local Shellfish** MP
tomato-white wine broth, garlic, fresh herbs, baguette + butter
- Crab Mac** 24.
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, corn shoots, garlic 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, lemon gdfd
- Sesame Seared Ahi Bites*** 20.
smashed avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gdfd

SHARE PLATES

- Fungi Fire Cracker** 17.
mushrooms, fiddlehead, nettle + pistachio pesto, mozzarella, Woodstone fired '00' flour crust
- Honey + Pear Fire Cracker** 16.
mozzarella, fresh pear, feta, honey, salt flakes, Woodstone fired '00' flour crust
- Pulled Pork Fire Cracker** 19.
pulled pork, Szechuan pepper-maple glaze, cilantro, caramelized onion, mozzarella, scallions, Woodstone fired '00' flour crust
- Smoked Salmon Fire Cracker** 20.
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
- Warm Biscuits** 9. | 14.
flakey, made-from-scratch buttermilk biscuits, honey butter, salt flake butter, blackberry whiskey butter



- Slack Tide Fisheries Farmstrong Brewing
Bear Creek Farm Samish Island Coffee
Samish Bay Cheese Terramar Brewstillery
MicroLife Gardens Bow Hill Blueberries
Samish Gold Skagit Crest Vineyard
Wallace Farms K'Ul Chocolate

gfo-gluten free option available v-vegan

gf-gluten free vgf-vegan + gluten free

df-dairy free vo-vegan option

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

23% gratuity on parties of 7 or more