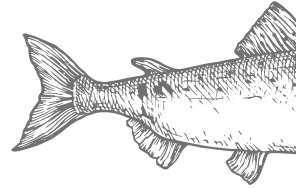
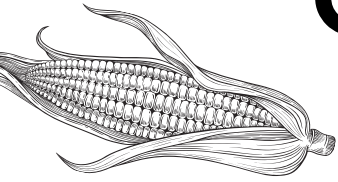


# c o b + c o r k



## LAND

## SEA

- Traditional Schnitzel** 26.  
panko breaded pork loin, port berry compote, cumin roast carrots, rustic roast garlic mash, dark gravy
- Jaeger Schnitzel** 28.  
panko breaded pork loin, port berry compote, cumin roast carrots, rustic roast garlic mash, mushroom white wine cream
- Irish Cheddar Bacon Burger** 25.  
8oz local pasture raised beef patty\*, toasted Water Tank Bakery bun, Guinness sauce, lettuce, tomato, pickles, onion, local yukon and yam oven fries, aioli, craft ketchup gfo
- Fried Chicken** 27.  
buttermilk brined thighs, cumin roast carrots, rustic roast garlic mash, gravy, freshly baked buttermilk biscuit, honey butter, salt flake butter
- ask about tonight's features

- Blackthorn Salmon** 31.  
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** 25.  
tomato-white wine broth, garlic, fresh herbs, baguette + butter
- Panko Crusted Crab Cakes** 23.  
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

## STARTERS

- Baby Spinach Salad** 9. | 17.  
house pickled beet, fresh pear, carrot, 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

- Sesame Seared Ahi Bites\*** 20.  
smashed avocado, yuzu, lime + ginger ponzu, arugula, pickled ginger, jalapeño gdfd

## SHARE PLATES

- Cream of Tomato Soup** 10.  
basil, red pepper, onion, garlic, coconut milk, balsamic, extra virgin olive oil, scallions vgf

- Fungi Fire Cracker** 17.  
mushrooms, fiddlehead, nettle + pistachio pesto, mozzarella, Woodstone fired '00' flour crust
- Honey + Pear Fire Cracker** 13.  
mozzarella, fresh pear, feta, honey, salt flakes, Woodstone fired '00' flour crust

## SMALL BITES

- Tamari Chicken Satay** 14.  
orange, scallion, sesame, cilantro, dipping sauce gdfd
- Fire Crackers** 12.  
marinara, olive oil, balsamic, salt flakes v
- Baby Choy** 15.  
peanut sauce, soy glaze, scallion, cilantro vgf
- 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

- Pulled Pork Fire Cracker** 15.  
pulled pork, Szechuan pepper-maple glaze, cilantro, caramelized onion, mozzarella, scallions, Woodstone fired '00' flour crust
- Smoked Salmon Fire Cracker** 16.  
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      Water Tank Bakery
- Bear Creek Farm      Farmstrong Brewing
- Del Fox      Samish Island Coffee
- Samish Bay Cheese      Terramar Brewstillery
- MicroLife Gardens      Bow Hill Blueberries
- Samish Gold      Skagit Crest Vineyard
- Wallace Farms      K'Ul Chocolate

- Sides:**
- |                    |     |                               |     |
|--------------------|-----|-------------------------------|-----|
| prawn skewer       | 7.  | biscuit or baguette, butter   | 4.  |
| fried chicken      | 9.  | rice, mash, carrots, brussels | 8.  |
| dungeness crab 2oz | 15. | bok choy or mushrooms         | 13. |
| salmon fillet 6oz  | 14. | baguette, olive oil, balsamic | 14. |

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