

CORK CAFE

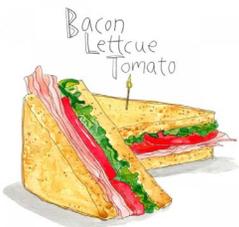
OPEN MONDAY THROUGH SATURDAY AT THE WINE SELLER

SALADS AND STARTERS



Mixed Greens lightly dressed with our housemade mustard-sherry vinaigrette and topped with grated Pecorino Grand Cru 4.49

Cobb Salad with thick cut bacon, boiled egg, Hass avocado, tomato, and blue cheese over mixed greens dressed with mustard-sherry vinaigrette 9.99



Traditional Greek Salad tossed in Balsamic vinaigrette and topped with Kalamata olives, barrel aged feta, tomatoes, cucumber slices, and red onion 7.49

Triple Plate: your choice of chicken, egg, or tuna salad, served with either potato salad or broccoli salad, mixed greens, and crackers 8.49

Soup of the Day served with your choice of bread or crackers 5.49

SANDWICHES

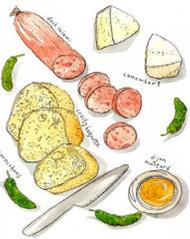
ALL SANDWICHES SERVED WITH CHIPS AND A PICKLE



Authentic New York Reuben with a 1/2 pound of corned beef and dressed with swiss cheese, house-crafted sauerkraut, and Thousand Island on seeded rye 8.99

Lighter Portion 6.99

“Beef & Blue” - slow cooked roast beef, marblejack blue cheese, carmelized onions, and house dressing on sourdough 7.99



“The Meredith” - roast turkey, havarti, and house dressing toasted in a wheat wrap, served with grapes (not chips), and named for one of our favorite people 6.49

1/2 Pound Hot Pastrami and Swiss Cheese with spicy deli mustard on rye 8.49

Lighter Portion 6.49

Tuna Melt made with our Albacore tuna salad and swiss cheese on sourdough 6.49



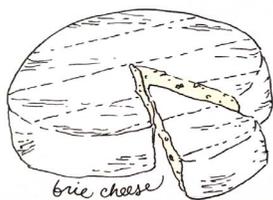
“The Italian” - Black Forest Ham and Genoa Salami with provolone, banana peppers, romaine, tomatoes and Italian dressing rolled in a sundried tomato wrap 6.99

Artisan Grilled Cheese made with Grafton smoked chili cheddar, tomatoes, and thick cut applewood smoked bacon on sourdough 6.99



Veggie Wrap - mixed greens, barrel aged feta, edamame, cucumber, tomato, and red onion dressed with Balsamic and served in a sundried tomato wrap 6.49

“The Ultimate BLT” - thick cut applewood bacon, local tomatoes, green leaf lettuce, avocado, and mayo on whole wheat 7.49



BUILD YOUR OWN SANDWICH

6.49

CHOOSE A MEAT

NAME YOUR BREAD

PICK A CHEESE

DRESS IT UP

- Black Forest Ham
- Chicken Salad
- Corned Beef
- Egg Salad
- Genoa Salami
- Pastrami
- Roast Beef*
- Roasted Turkey
- Tuna Salad

- Ciabatta
- French Baguette
- Pretzel Roll
- Sourdough
- Tomato Wrap
- Whole Wheat
- Wheat Wrap

- American
- Brie*
- Fresh Chevre*
- Havarti
- Marblejack Blue
- Provolone
- Sharp Cheddar
- Swiss

- Banana Peppers
- Carmelized Onion*
- Cucumbers
- Green Apple
- Lettuce
- Red Onion
- Sauerkraut*
- Thick Cut Bacon*
- Tomato



SELECT A SAUCE: Deli Mustard, Creamy Horseradish, House Dressing, Italian Dressing, Mayo, Thousand Island

* Add 75¢ for Brie, Carmelized Onion, Chevre, and Sauerkraut. Add \$1 for Thick Cut Bacon and Roast Beef.



DESSERTS

Gelato Bomba: milk chocolate covered chocolate and vanilla gelato with shaved almonds 4.99

Torta della Nonna: Lemon pastry cream on a flaky tart crust with toasted pine nuts, almonds, and powdered sugar 4.99

Whipped Chocolate Mousse 4.49

Sicilian Cannoli in a chocolate shell stuffed with ricotta and candied fruit 3.99



WINE, BEER, AND MORE

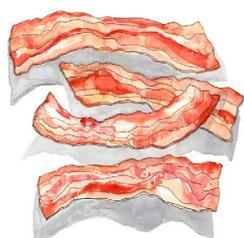
Beer on Draft - see our chalkboard for more information Market Price

Glass of House Red or White Wine 4.49

Glass of Featured Red or White Wine 7.99

Sprecher's Root Beer, Lo-Cal Root Beer, Cream Soda, or Cherry Cola 1.99

Iced Tea, Coke, Diet Coke, Sprite 0.79



ABOUT THE CORK CAFE

The Cork Cafe has been a part of The Wine Seller since 2012. We proudly support the local, sustainable food movement by always purchasing locally grown and harvested produce and dairy products. On our sandwiches, we serve only Thumann's finest deli meats, which are all natural and unbelievably tasty. All of our sliced meats and cheeses are available for purchase by the pound. Cheers!

