

CORKS

APPETIZERS, SOUPS & SALADS

ENOCH'S CHARCUTERIE assortment of cured meats, imported cheeses, fresh fruit, crackers & accompaniments	(Member price) \$26 (\$22)	CAPRESE HUMMUS PLATTER basil & garlic pesto hummus topped with balsamic marinated tomatoes, & burrata mozzarella served with grilled pita, cucumbers, and sweet peppers for dipping	\$13 (\$11)
STUFFED WILD GRAPE LEAVES fresh picked grape leaves filled with ground buffalo, wild rice & herbs, served with blood orange balsamic glaze	\$12 (\$10)	AUTUMN FIELD SALAD wild arugula, blueberry-vanilla goat cheese crumbled bacon, roasted pears, pumpkin seeds, with champagne vinaigrette	\$6 (\$5)
PANKO CRUSTED 4 CHEESE MAC & CHEESE elbow macaroni with smoked gouda, guinness cheddar, swiss, and pepper jack cheeses	\$10 (\$8.5)	YOUNG CAESAR SALAD organic baby romaine lettuces, house-made croutons, grilled lemon, shaved parmesan, and creamy Caesar dressing	\$6 (\$5)
QUAIL MEDALLIONS grilled plantation quail breasts with roasted pears, shallots, and balsamic glaze on a bed of peppery arugula	\$14 (\$12)	SOUP DU JOUR made weekly from fresh ingredients, chef inspired	\$6 (\$5)
ROASTED GRAPE CROSTINI balsamic roasted sweet grapes, creamy herb goat cheese, & toasted pecans on crusty bread	\$10 (\$8.5)		

ENTRÉES - no side substitutions allowed*

CLASSIC TROUT ALMONDINE almond crusted pan seared trout with arugula fennel salad, sage brown butter sauce, broccolini, black and mahogany rice	\$24 (\$20)	BONE IN, BACON WRAPPED PORK CHOP sou vide (6 hours) and grilled bone-in, bacon wrapped pork chop, Guinness cheddar grits, rosemary pumpkin butter	\$26 (\$22)
MERLOT VENISON TWO WAYS grilled venison chops plus venison sausage, with merlot blueberry sage sauce, confit fingerling potatoes, and bacon brusselsprout leaves	\$39 (\$33)	WILD MUSHROOM & GRILLED CHICKEN PASTA forest blend mushrooms, toasted pine nuts, lemon olive oil, burrata garlic sauce with herb grilled chicken breast	\$20 (\$17)
ASIAN CRUSTED WASABI CHICKEN tangy citric wasabi pea crusted fried chicken breast with wasabi mash, cilantro lime gastrique, and fresh vegetables	\$24 (\$20)		

ENTRÉES - includes choice of two sides

TRADITIONAL FILET center cut beef tenderloin seasoned in our house made seasoning. Grilled to your liking	\$33 (\$28)	BUFFALO FILET fork-tender grilled bison tenderloin rubbed in our house made seasoning. (Only 168 Calories!)	\$36 (\$31)
44 FARMS BLACK ANGUS STRIP STEAK 12oz Texas strip steak rubbed in our house made seasoning. Grilled to your liking	\$39 (\$33)	POMEGRANATE CHICKEN soy and ginger marinated grilled chicken breasts, with pomegranate glaze	\$24 (\$20)
BOURBON PECAN QUAIL whole char-broiled quail. medallion, & quail egg, roasted pears, bourbon-pecan glaze	\$27 (\$23)		

SIDES - available a la carte

BACON BRUSSELSPROUT LEAVES	\$6	SEASONED MASHED POTATOES	\$6
GUINNESS CHEDDAR GRITS	\$6	PUMPKIN PARSNIP HASH	\$6
BLACK AND MAHOGANY RICE	\$6	BROCCOLINI	\$6
DUCK CONFIT FINGERLING POTATOES	\$6		

Beverages

SODA, ICED TEA	\$2
COFFEE	\$3
ASSORTED WINE TASTING FLIGHTS flight of 5 wines served in miniature 1oz bottles Choose from dry, sweet, white, red, or dessert	\$8

Desserts

DARK CHOCOLATE MARQUIS	\$9
BERRY MOSCATO TIRAMISU CAKE	\$9
LIMONCELLO SORBET	\$8
CHOCOLATE THUNDER CAKE	\$9

Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

Meal preparation does NOT allow SIDE SUBSTITUTIONS with these entrees.

20% service charge automatically applied to tables of 6 or more.

(\$) = Enoch's Select - Wine Club member prices.