CORK

Good Food. Fine Wine. A View to Savor

APPETIZERS

CHARCUTERIE ... 30
Assortment of imported cheeses, meats, & accompaniments
* Enoch's Pairing~2022 Grenach *

JUMBO LUMP CRAB CAKES ... 18
Corn relish & remoulade topped with tobacco onions
* Enoch's Pairing 2024 Blanc du Bois Dry *

PARMESAN TRUFFLE FRIES ... 15
Shaved parmesan, white truffle oil, cracked black pepper, fresh herbs & garlic aioli
* Enoch's Pairing~ 2022 Chenin Blanc Off Dry *

STEAK TOAST ... 16
Grilled prime cut tenderloin on sliced baguette with creamy brie cheese, fire roasted tomatoes, balsamic & chimichurri aioli
* Enoch's Pairing~2023 TX Tempranillo *

FRIED RAVIOLI ... 13
Crispy raviolis over house red sauce topped with fresh shaved parmesan & alfredo drizzle
* Enoch's Pairing~ 2022 Pinot Noir- Chile *

SALADS

HOUSE SALAD ... 10
Mixed greens with cucumber, red onion, goat cheese, cranberries, walnuts & raspberry vinaigrette
* Enoch's Pairing~ Blanc du Bois Off Dry *

CAESAR ... 11
Romaine, shaved parmesan, house made crouton crumble & classic caesar dressing
* Enoch's Pairing~ 2025 Ambulo Blanc *

ENOCH'S WEDGE SALAD ... 12
Whole baby iceberg topped with red onion, tomatoes, Roquefort blue cheese, warm bacon with house ranch dressing & balsamic glaze
* Enoch's Pairing~ 2022 Chardonnay *

SOUP DU JOUR ... 9
Featured soup of the day

ENTRÉES

14OZ TEXAS PRIME RIBEYE ... 58
Garlic mashed potatoes, broccolini, parmesan peppercorn sauce
* Enoch's Pairing~Hubris *

BLACK ANGUS TENDERLOIN FILET ... 45
Garlic mashed potato, asparagus & red wine demi-glace
* Enoch's Pairing~ Hubris *

ROASTED DUCK ... 34
Sweet potato puree, balsamic cabbage & bourbon peach glaze
* Enoch's Pairing~ 2023 CDP *

TUSCAN CHICKEN ... 29
Herb-grilled chicken, roasted red pepper cream, spinach, sundried tomatoes & parmesan over linguini pasta
* Enoch's Pairing~ 2022 Sangiovese TX *

BLACKENED REDFISH ... 34
Jalapeno cheddar grits & creamy shrimp étouffée topped with crispy tobacco onions
* Enoch's Pairing~ 2021 Merlot-WA *

ATLANTIC SALMON ... 33
Pan seared salmon over horseradish mash potatoes & asparagus with caper beurre blanc sauce
* Enoch's Pairing~ 2024 Blanc du Bois Dry *

SHRIMP RISOTTO ... 34
Truffle parmesan risotto, fresh herbs & roasted red peppers
* Enoch's Pairing~ 2025 Albarinio *

RED WINE BRAISED BEEF ... 35
Garlic mashed potato, roasted carrots & red wine demi glace
* Enoch's Pairing~ 2022 Mourvedre *

SIDES

ASPARAGUS ... 9

BACON BRUSSEL SPROUTS ... 9

JALAPENO CHEDDAR GRITS ... 9

SWEET POTATO MASH ... 8

MASHED POTATOES ... 8

SOUTHERN GREEN BEANS ... 8

TRUFFLE PARMESAN FRIES ... 11

BROCCOLINI ... 9

DESSERTS

CHOCOLATE CAKE ... 12

NEW YORK STYLE CHEESECAKE ... 12

SEASONAL DESSERT ... 12

⁂ *Automatic service fee of 20% added to all parties of 6 or more. All menu items are prepared upon request; therefore, guests are responsible for payment of all menu items without exception.*