

-TAPAS

HOUSE FRITES | 8.5

seasoned potato fries | bacon
garlic & parsley | asiago

CASK & CORK SLIDERS {3} | 15

choice of: crab cakes or cordon bleu | seasoned fries

SEASONAL CHARCUTERIE half | 16 whole | 22

sliced, cured, or aged meats & cheeses

ASIAN LETTUCE WRAPS | 11

chef's choice of protein | iceberg

🔥 SHRIMP DIABLO | 14

blackened gulf shrimp | chili spices | lime-avocado
crème fraiche | sweet polenta cakes

BULGOGI TACOS | 12 + a taco | 3 🔥

seared top sirloin | crispy wonton wrapper
shaved radish | sweet chili dressing

BRUSCHETTA | 10

grilled bread | tomato | onion | basil | olive oil
balsamic vinegar | parmesan

CALAMARI | 12

lightly breaded | veges | roasted tomato marinara

JAM & GOAT VASI | 14

grilled sourdough | whipped goat & ricotta cheese
chef's choice of jam | crushed almonds

BALTIMORE CRAB CAKES {3} | 16

with lemon-tarragon aioli

Sample C



Parmesan Cheese *Parmigiano-Reggiano*

FLATS & PIES

try our pizzas with a
cauliflower crust
for a gluten free option

🔥 SPICY PESTO & PARMESAN FLATBREAD | 13

spicy pesto | parmesan flatbread | arugula
pepper confetti

🔥 THE GAUCHO FLATBREAD | 15

beef steak | avocado crema | red onion
tomato | parmesan | jalapeño | chimichurri

STEAKHOUSE FLATBREAD | 14

thin sliced beef | horseradish & chive creme fraiche
crispy shallots | parmesan

CHICKEN & BACON FLATBREAD | 13

mozzarella | chipotle aioli | sauteed onions | chives

BLACKBERRY HAM & GOAT PIZZA | 14

blackberries | rosemary ham | goat cheese | olive oil
honey | parmesan | chopped pistachio

ROASTED MUSHROOM & GARLIC PIZZA | 13

house crema | sliced roasted mushrooms | garlic | thyme

12" PEPPERONI 3 WAYS | 14

sliced | diced | fried

🔥 GREEN CHILE PORK PIZZA | 14

pulled pork | three cheese blend | green chiles | pickled onions

SMOKED SALMON FLATBREAD | 14

smoked salmon lox | cream cheese spread | parmesan
cucumber | scallions

SALADS

WEDGE | 8

iceberg | bleu cheese crumbles | red onion
tomatoes | bacon

BRUSSELS SALAD | 8.5

sauteed Brussels sprouts | wilted kale
crisped shallots | cilantro | sweet chili dressing

SPINACH & GOAT CHEESE SALAD | 9

baby spinach greens | glazed walnuts
sliced strawberries | artisan goat cheese

COBB SALAD | 10

lettuce | bleu cheese crumbles | bacon
hard-boiled egg | avocado | corn | cherry tomatoes
tomato vinaigrette

signature dressings:

ranch | honey-mustard | champagne vinaigrette
creamy red wine vinaigrette | bleu cheese | green goddess
sweet chili | Caesar

HOUSE SALAD | 6

mixed greens | shaved vegetables | asiago

CAESAR | 6

Romaine | parmesan | croutons | Caesar dressing

ADD A PROTEIN TO YOUR SALAD

GRILLED CHICKEN
BREAST | 4

SALMON FILET | 8

TIGER SHRIMP | 6

FLAT IRON
STEAK | 10

ASK YOUR SERVER ABOUT OUR
SOUP OF THE DAY

UNIQUE SIDES

GREEN CHILI CREAM CORN | 5

DRUNKEN MUSHROOM | 5

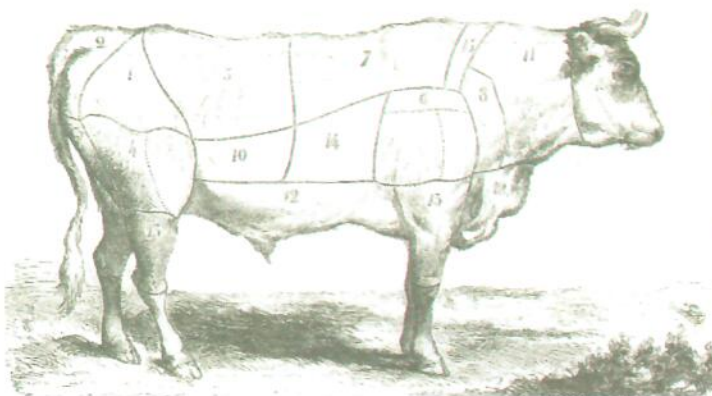
BRUSSELS & BACON | 6

ASPARAGUS &
CHARRED HAM | 6

🔥 HAS SOME HEAT

*We are obliged to tell you that consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please enjoy your time with us. Bon Appétit!

— HOUSE SPECIALTIES —



CHICKEN FRIED STEAK | 18
garlic mashed potatoes | Texas toast
country gravy | veg of the day
ask about the lunch portion

PISTACHIO-CRUSTED SALMON | 28
champagne-dill beurre blanc | whole grain
quinoa | veg of the day
ask about the lunch portion

CHICKEN SANDWICH | 13
chicken breast | bacon | onions & peppers
avocado | tarragon aioli | Texas toast
seasoned fries

CLUB WRAP | 12.5
turkey | ham | bacon | avocado | tomato
lettuce | ranch | sun dried tomato tortilla

BLACKENED DIVER SCALLOPS | 35
whole grain quinoa | veg of the day | puréed
mango-pomegranate arils (*limited availability*)

GRILLED CHICKEN | 22
house-marinated chicken | au jus
roasted potatoes | veg of the day
ask about the lunch portion

FISH TACOS | 13.5
grilled fish | brined red onion | avocado crema

CUBANO | 13
pulled pork | ham | mustard | fried egg | pepper relish
hoagie roll

BERKSHIRE PORK CHOP | 34
sous vide | maple-bourbon reduction | sweet potato grits
veg of the day

CASK & CORK BURGER | 13
9 oz. black Angus beef | Dijon mustard | smoked Gouda

BRAISED SHORT RIB | 28.5
braised short rib | beef demi-glace with mushrooms
garlic mashed potatoes | veg of the day

BEDROCK RIBEYE | 44
30 oz. bone-in ribeye | au jus | roasted potatoes | veg of the day
we recommend cooking to up to medium

PAN-SEARED SALMON FILET | 23
whole grain quinoa | veg of the day | asiago sauce
ask about the lunch portion

PASTA PUTTANESCA | 12
linguine pasta | tomatoes | olives | capers | fresh parsley
fresh oregano | garlic | arugula | red chili oil | grated parmesan
+ grilled chicken | 16 + shrimp | 18

PHILLY CHEESESTEAK | 13
flat-iron steak | grilled onions & peppers
provolone | hoagie roll

FETTUCCHINE WITH LOBSTER | 22
black fettuccine | lobster cream sauce
chunks of fresh lobster
wild mushrooms | chili flakes

BISON TENDERLOIN | 38
choice of chipotle Hollandaise or
cherry-red onion chutney
roasted potatoes | veg of the day

RIBEYE STEAK | 33
16 oz. boneless ribeye
herb compound butter
roasted red potatoes | veg of the day

*missing one of your favorites? ask your server...
we may be able to accommodate*

[KILDERKIN]

CHILDREN'S MENU
all served with fries

**CHICKEN
TENDERS** | 8

**TWO BURGER
SLIDERS** | 8

KIDS STEAK | 8.5
mashed potatoes

**GRILLED
CHEESE** | 8

DESSERTS ALL DAY, EVERYDAY!

CAST-IRON COOKIE | 8

CRÈME BRÛLÉE | 8

BREAD PUDDING | 8

FRESH FRUIT COBBLER | 8

CHOCOLATE CAKE | 8

LEMON DROP CAKE | 8

We take pride in preparing our food from scratch every day. Some items will have limited availability and we respectfully cannot guarantee steaks prepared to medium-rare or medium-well.