

UNCORK

CHARLESTON

Whipped Goat Cheese Crostini
Prosciutto, Balsamic Strawberries
 -9-

Three Cheese Tortellini
Tomato Basil Cream Sauce, Baked Mozzarella
 -17-

Grilled Asparagus & Roasted Tomatoes
Shaved Asiago, Lemon Zest, Red Pepper Coulis
 -13-

Waygu Beef and Pork Ravioli
Roasted Garlic Alfredo, Truffled Cheddar, Peppercorn
 -17-

Meatballs
Toasted baguette, marinara
 -12-

Citrus Pulled Chicken Sandwich
Coleslaw, Peppadew Peppers, Smoked Gouda
 -15-

Stuffed Portabello Mushrooms
White Cheddar, Prosciutto, Thyme-Balsamic Glaze
 -13-

Berry and Brie Salad
Mesclun Mix lettuce, Candied Pecans, Honey-Garlic Vinaigrette
 -14-

4 selection assortment **\$37**
 6 selection assortment **\$49**

Boards are accompanied with garnish and baguettes by Evo Bakery expressly made for Uncork.

Fromage

Hombolt Fog Goat Cheese* \$15
 Mozzarella..... \$14
 Asiago \$12
 Wensleydale w/ Dried Apricot \$14

Irish White Cheddar \$14
 Truffled White Cheddar* \$15
 Smoked Gouda \$14
 Brie* \$15

Charcuterie

Genoa Salami \$12
 Spiced Juniper Hard Salami \$14
 Calabrese Hard Salami \$14
 Duck Prosciutto* \$18

Bresaola* \$15
 Ham Prosciutto \$13

* Indicates a \$3.00 supplemental charge for assortments.

Ask About Our Desserts!!

Please make sure to close out all checks with your bartender or server prior to leaving. Unclosed checks are subject to 20% gratuity.
 Parties of 6 or more are subject to an automatic 20% Gratuity *No Split Checks for Parties of 6 or more

UNCORK CHARLESTON IS AVAILABLE FOR PRIVATE EVENTS

854.222.3939 / INFO@UNCORKCHARLESTON.COM / UNCORKCHS.COM