

UNCORK

CHARLESTON

Dinner Menu

Whipped Goat Cheese Crostini*Prosciutto, Balsamic Reduction, Strawberries, Basil*
-9--**Meatballs***Toasted baguette, Marinara, Basil, Shaved Asiago*
-12-**Stuffed Portabello Mushrooms***Mozzarella, Prosciutto, Thyme-Balsamic Glaze*
-13-**Pork & Beef Agnolotti***Cheddar-Ale Cream Sauce, Caramelized Onions & Asparagus,
Shaved Asiago*
-18-**Tzatziki Grilled Skewers***Grilled Peppers-Onions, Steak(2) or Chicken (3), Tzatziki*
-16-**Citrus Pulled Chicken Sandwich***Coleslaw, Peppadew-Pepercorn Sauce, Red Dragon*
-15-**Baked Brie***Sugared Peaches & Lemon Zest*
-15-**La Tur Cheese Ravioli***Housemade Vodka-Herb Sauce, Smoked Sea Salt,
Hombolt Fog Goat Cheese,*
-18-

4 selection assortment \$39

6 selection assortment \$52

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

Fromage

Hombolt Fog Goat Cheese*	\$15
Asiago	\$12
Wensleydale with Cranberry	\$14
Wensleydale Lemon & Honey	\$14

Truffled White Cheddar*	\$15
Brie*	\$15
Gorgonzola*	\$15
Red Dragon Cheddar	\$14

Charcuterie

Apple Brandy Salami	\$14
Duck Prosciutto*	\$18
Genoa Salami	\$14
Ham Prosciutto	\$13

Pistachio Citrus Salami*	\$15
Spiced Juniper Salami*	\$15
Hot Capicola	\$14
Sopressata	\$13

* Indicates a \$3.00 supplemental charge for assortments.

Desserts \$8

Hot Fudge Brownie / Warm Peach Crumble / Crisp Apple Tart

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