



Cork
Street
Tavern

8 West Cork Street
Winchester, VA
(540) 667-3777

LOCATED IN THE HEART OF THE HISTORIC DISTRICT

www.jesara.com

SOUPS AND CHILI

Soup Du Jour
Cup.....\$2.25
Bowl.....\$3.25

French Onion Soup
Bowl.....\$4.25

Homemade Chili
Cup.....\$2.50
Bowl.....\$3.25

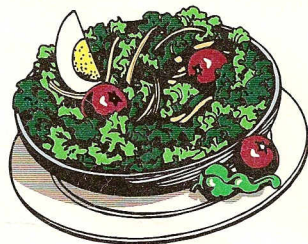


APPETIZERS

Rib'ens.....\$6.00
Nachos.....\$7.00
Tortilla chips topped with chili, cheese, tomatoes, black olives, jalepenos
Potato Skins.....\$5.75
with cheese, bacon bits & sour cream
Jalapeno Poppers.....\$5.50
A jalapeno stuffed with cheddar cheese
Onion Orgy.....\$6.00
A loaf of onion rings
Stuffed Mushroom Caps.....\$6.75
with crabmeat, garlic & butter

Buffalo Wings (6).....~~\$6.00~~
1 dozen (12).....\$11.00
Fried Mozzarella Sticks.....\$6.50
Handmade right in our own kitchen
Super Skins.....\$6.50
With chili, cheese, tomatoes & onions
Chicken Tenders.....\$6.25
Sampler.....\$8.00
A pair of mozzarella sticks, poppers, wings, potato skins and chicken tenders.
Limit one substitution.
Hot Spinach Dip.....\$7.00
served with chips
Smoked Chicken Quesadilla Rolls....\$6.75
Smoked Chicken mixed with pepper jack cheese and rolled up in a tortilla shell

HAPPY HOUR
Mon-Fri, 4-6 p.m. & during Redskin Games



SALADS

Chicken Ceasar Salad\$7.25
a choice of grilled chicken or grilled steak over romaine lettuce
Chicken Breast Salad\$7.00
a boneless, skinless chicken breast, grilled and sliced over mixed greens
Taco Salad\$6.50
mixed greens topped with chili, cheese, tomatoes & olives with salsa & sour cream
Stuffed Tomato\$5.75
tomato halves stuffed with tuna salad, cottage cheese & hard boiled egg
Chef Salad\$6.25
mixed greens with ham, turkey, cheese, egg, tomato & onion
Soup & Salad\$6.00
bowl of "soup du jour" and house salad
Spinach Salad\$6.50
fresh spinach greens, egg, bacon bits, feta cheese, black olives, mushrooms, croutons.
Served with vinagarette dressing
House Salad\$3.25
Side Spinach Salad\$4.50
Side Caesar Salad\$4.50

* Dressings: Bleu Cheese, Golden Italian, French, Ranch, Fat-Free Ranch, 1000 Island, Honey Mustard, Parmesan Peppercorn, Oil & Vinegar, Sweet Vidalia Onion, Red Wine Vinagrette.

Soups & Chili

French Onion Soup

Crock 4.95

Tavern Chili

Cup 2.95 Bowl 4.25

Soup du Jour

Cup 2.95 Bowl 4.25

Appetizers

Touchdown Skins potato scoops filled with cheddar, bacon, and green onion, served with sour cream for dipping' 6.95

Macho Nachos crisp tortilla chips piled high with Tavern chili, melted cheddar, olives, tomatoes, jalapeños, and served with salsa and sour cream 7.95

Home-run 'Corker' Fries crispy fries smothered in cheddar, bacon bits, green onion, and drizzled with ranch 7.95

Kickin' Crab Dip served with a generous supply of dipping' chips 9.95

Buffalo Wings choose mild or angry ..served with celery and bleu cheese
(6) 4.95 (12) 8.95 (24) 15.95

Hawg Wings once you eat these deep fried pork delights, you'll never go back to chicken! served tossed in a sweet sauce 8.95

Bloomin' Shrooms large mushroom caps stuffed with crabmeat and broiled with a garlic herb butter, topped with parmesan and served with tartar sauce 8.95

Mozarella Stix homemade deep fried mozzarella lightly breaded and seasoned, served with marinara 6.95

Chicken Tenders southern style chicken tenders, battered lightly and deep fried golden brown, served with honey mustard 7.95

Screamin' Jalapeños spicy peppers filled with cream cheese lightly battered and fried, served with salsa and sour cream 7.95

Tavern Sampler A pair of mozzarella stix, screamin' jalapeños, buffalo wings, touchdown skins, and chicken tenders served with all your favorite dipping' sauces. 10.95

Salads

Jumbo Caesar Salad

Grilled Steak & Portabella 8.25 or **Grilled Chicken** 7.95

generous portions of sliced steak or chicken atop a classic Caesar salad

Grilled Chicken Salad

Fried Chicken Salad

boneless chicken breast either grilled or fried sliced over mixed greens with tomato, hard-boiled egg, cucumbers, cheddar cheese, and home-style croutons served with your choice of dressing 7.95

Taco Salad mixed greens topped with chili, cheddar cheese, diced tomato, and olives, served in a fried tortilla bowl with salsa and sour cream 6.95

Spinach Salad fresh spinach greens with egg, bacon bits, mushrooms, feta cheese, black olives, and croutons served with balsamic vinaigrette. 6.95

House Salad 3.95

Tavern Chef Salad mixed greens topped with ham, turkey, cheddar cheese, hard-boiled egg, cherry tomatoes, cucumbers, and croutons with your choice of dressing 6.95

Stuffed Tomato tomato halves stuffed with a generous portions of fresh tuna salad, served with cottage cheese and hard-boiled egg 6.95

Soup & Salad bowl of soup du jour and a house salad with your favorite dressing 6.95

***Dressing:** Bleu Cheese, Golden Italian, Ventura French, Ranch, 1000 Island, Honey Mustard, Parmesan Peppercorn, Raspberry Vinaigrette, Oil and Vinegar

Entrees

All entrees are served with your choice of two sides.



Barbecued Babyback Ribs A full rack of our award-winning pork ribs, with our famous original sauce. So tender they melt in your mouth 17.95

Half Rack 13.95

BBQ Chicken 8 oz boneless breast marinated, grilled and smothered in our famous original sauce, then served with fresh chutney on the side 12.95

Sautéed Chicken 8 oz boneless breast pan-seared with a flavorful blend of spices, mushrooms, sun-dried tomato and wine 13.50

Chicken Melanie Swiss cheese and dried beef stuffed in a chicken breast, topped with bacon and even more Swiss, then finished with a creamy mushroom sauce. 13.95

The Ultimate BBQ A monster feast of ½ racks of ribs, 8 oz chicken and a skewer of our shrimp on the Barbie 29.95

The Tavern Delmonico A huge 14 oz Reserve beef ribeye grilled to your liking and topped with heaps of grilled mushrooms and onions. 18.95

Blackberry filet Pan-seared 8 oz cut of Reserve beef tenderloin glazed with a rich blackberry sauce 22.95

New Yorker 12 ounces of hand-cut Reserve strip loin of beef flame grilled to your preference. 17.95

Sirloin of Beef 10 oz of mouth-watering Reserve top sirloin of beef grilled with a zesty Montreal seasoning 14.50

Spring House Steak The best-kept secret in Woodstock is now out in the open! A uniquely flavorful marinated strip steak from the finest Reserve beef. 18.95

Add some surf to your Turf!

5 oz Broiled Lobster Tail Market price
Crab Cake 7.00
5 Large Gulf Shrimp 7.00
Skewer of BBQ Shrimp 7.00

Side Dishes ala carte

Tavern Chips
Hobo Beans
Applesauce
Potato Salad

French Fries
Onion Rings
Cottage Cheese
Stir Fry Mixed Veggie
House Salad

Baked Potato
(after 4 p.m.)
Wild Rice Pilaf
Ragin' Cajun Cole Slaw

Our steaks are prepared as follows:

RARE- cool red center
MEDIUM RARE- warm red center
MEDIUM -warm pink center
MEDIUM WELL-- hot, slightly pink center
WELL-Cooked throughout

Fish & Seafood

Seafood Entrees are served with your choice of two (2) sides.

Lobster Tails two 5 oz. tails lightly seasoned and broiled to perfection *Market Price*

Broiled Trout farm raised fresh water trout broiled in lemon, garlic and butter with a pinch of old bay seasoning 12.95

Southern Fried Catfish two catfish filets lightly breaded, deep fried, and seasoned with lemon pepper 12.95

Blackened Scallops Large deep sea scallops coated with seasonings and cooked to perfection 14.95

Crab Cake Dinner two of our homemade Maryland style crab cakes, grilled and served with tartar sauce 17.95

Ahi Tuna Steak 8 oz. sushumi grade tuna grilled to your liking topped with a fresh fruit chutney 13.95

Gulf Shrimp 10 large shrimp fried to a golden brown and served with cocktail sauce 13.95

Drunken Salmon 8 oz. salmon filet marinated in a sweet honey bourbon mixture and flame grilled 13.95

Pasta Specialties

Our Pasta Dishes are served with a house salad

Seafood Alfredo shrimp and scallops sautéed and blended with squash and zucchini in a rich and creamy alfredo topped with parmesan and tossed with fettucini 13.95

Shrimp Scampi glorious shrimp pan seared with butter and garlic then simmered in wine, diced tomato, and served over angel hair 13.95

Shrimp Diablo spicy shrimp pan seared in garlic and butter and tossed with marinara and angel hair pasta 13.95

Margherita Chicken a generous portion of sliced chicken sautéed with red peppers and tossed with fettuccine with a rich tequila-lime alfredo sauce 13.95

Chicken Alfredo 8 oz. of sliced breast simmered with broccoli florets and mushrooms and tossed with alfredo sauce and fettuccine 13.95

Eggplant Parmesan large battered eggplant fried and served over fettuccine with marinara, mozzarella and parmesan 11.95

Consuming raw or undercooked foods may increase your risk of foodborne illness

Sandwiches

All of our sandwiches are served with our freshly made Tavern chips and a pickle

Cork Street Club ham, turkey, cheddar and a BLT stacked up on white toast 7.95

New Town Reuben 7.95

Philly Cheese Steak thin sliced steak with onions, jalapeños, lettuce, tomato, mayo, and provolone cheese, on a toasted sub roll 7.95

Spring House Wrap sliced fried white meat chicken dipped in hot sauce wrapped up in a tortilla with lettuce, tomato, and ranch sauce 7.95

BBQ Chicken smothered in sweet BBQ sauce topped with lettuce, tomato, bacon, and melted American cheese on a toasted Kaiser roll 7.95

Royal Oak Wrap club fixin's plus cheddar cheese rolled up in a fresh flour tortilla 7.95

Grilled TBS grilled turkey, bacon, and Swiss cheese on fresh sourdough 7.50

Portabella Delight A huge grilled portabella cap seasoned and topped with roasted red pepper hummus and mozzarella cheese on a toasted ciabatta roll 7.95

Big Pork BBQ slow roasted pulled pork mixed with our house BBQ sauce, served on a toasted Kaiser roll and topped with cole slaw 6.95

Groovin' Reuben turkey, Swiss cheese, cole slaw, and 1000 island dressing on grilled sourdough 7.50

Crab Cake Sandwich homemade jumbo Maryland style crab cake on a toasted ciabatta roll with lettuce, tomato, and tartar sauce 8.25

French Dip thin sliced roast beef grilled with onions then topped with horseradish Havarti on a toasted sub roll with au jus for dippin'. 7.95

Fish Sandwich potato and herb-crust cod deep fried and served on a toasted Kaiser roll with melted cheddar cheese and tartar sauce 7.95

Fried Chicken Sandwich lightly breaded chicken breast, on a toasted Kaiser roll with lettuce, tomato, mayo, and American cheese 7.95

Berry BLT A classic served on toasted whole grain wheat berry bread 5.95

Tavern Tuna fresh tuna salad with American cheese on toasted wheat berry bread 7.25

Burgers

All of our burgers are 8 oz of the finest, fresh Angus beef hand made daily, and are served with our freshly made Tavern chips and a pickle

Tavern Burger topped with grilled mushrooms, onions, Canadian bacon and your choice of cheese. 8.25

Alice's Favorite Portabella Mushrooms piled high and layered with melted Swiss cheese 7.95

Spicy Southwest Fire up your day with this burger topped with jalapeños, pepperjack cheese and chipotle sauce 8.25

Plain ol' Hamburger 6.95

Plain ol' Cheeseburger 7.25

Confederate Burger topped with grilled ham and your choice of cheese 7.95

Bacon Cheeseburger choose your cheese and add crisp bacon 7.95

Veggie Burger For those determined to save farm animals, try this tasty treat topped with red pepper hummus, lettuce and tomato 6.75

CORK STREET and the CORK STREET TAVERN

A BRIEF HISTORY

Cork Street, one of the oldest streets in Winchester, still retains its original name – the one given in 1759 by Lord Fairfax and his agent. The building lots along Cork Street were listed in the original city plans.

The building in which Cork Street Tavern originally existed, 8 West Cork Street, was completed in the 1830's. It survived heavy shelling from three major campaigns during the Civil War. During this time, the city changed hands over seventy times.

This site was home to several businesses up until 1932. In that year, with the repeal of Prohibition, two enterprising young men, John Hockman and William W. Warrick, opened a small beer parlor, The Rustic Tavern. The Tavern survived "The Great Depression" and World War II. Post War Winchester saw prosperity and the Tavern expanded to a full service restaurant. Throughout the forties and fifties, the excellent reputation of the Tavern grew and it was not uncommon, on the weekends, to see lines of patrons out the door and along Cork Street eagerly waiting to get in.

As time passed, there were changes in ownership. Eventually the Rustic Tavern became a one man operation. He moved the business next door, into a building where a church had previously been located. The original Rustic Tavern site, in the

mid-seventies, became the Colonial Inn. This enterprise underwent several ownership changes through the early eighties.

In 1985, five young people got together and, along with the building's owner, extensively remodeled. On the 19th of August it opened as The Cork Street Tavern. Within a few weeks, a sixth person joined them. The building was designated an historical site in 1986. Over the next several years the Tavern built a reputation for good food, friendly service, and reasonable prices. Once again, it wasn't unusual to see lines along Cork Street.

On February 19, 1993, the sixth partner, Anthony Andriola, and one of the original five, Joel E. Smith, bought out the interests of the others. The next month they bought the Rustic Tavern. In 1994 they bought the property on the other side of the Rustic Tavern, Polly's Cab, which had been there for over thirty years. Both buildings were demolished and the Cork Street Tavern expanded to take up all three properties, with the expansion opening in December of 1995.

The Staff and management of The Cork Street Tavern hope you enjoy yourself. We welcome any comments you may have, and we look forward to seeing you again.

NOTICES

We Accept Major Credit Cards • Carry-Out Available (call ahead for pick-up)

Appropriate attire and behavior at all times

Management reserves the right to refuse service to ANYONE!

Gift Certificates make great gifts! (ask your server) • Tavern T-Shirts and Sweatshirts Available

OPEN:

Monday through Saturday 11:00 AM - 1:00 AM (Kitchen Closes at Midnight)

Sunday 12:00 Noon to 11:00 PM



Approved

