

Cask

RESTAURANT & BAR
— EST. 2025 —

STARTERS & SHARED PLATES

DINNER ROLLS | 10

whipped feta, greek olives, za'atar spice

CLASSIC BUFFALO CHICKEN DIP GFA | 16

roasted chicken breast, sharp cheddar, buffalo, cream cheese, toasted pita
{sub veggies for pita}sub GF pita + 2

TUNA TARTARE* ⑧ | 17

avocado purée, sesame ginger soy vinaigrette, sriracha, rice crackers

CALAMARI ⑧ | 17

smoked tomato aioli, grilled lemon, arugula, cherry pepper relish

BRUSSELS ⑧ | 15

bacon bourbon jam, bleu cheese, pickled grapes

BACON-WRAPPED DATES ⑧ | 14

goat cheese, hot honey

GRILLED LAMB CHOPS* ⑧ | 25

shaved fennel, marinated olive, arugula

STICKY HERITAGE PORK RIBS ⑧ | 19

gochujang aioli, pickled radish, red onion, mint salad

SHAVED PRIME RIB PIZZA* | 23

onion jam, wild mushrooms, parmesan cheese, arugula, truffle oil

HOT HONEY RICOTTA PIZZA | 21

marinara, mozzarella, pepperoni, ricotta, hot honey

OYSTERS ON THE HALF SHELL *
3 EACH

LITTLENECKS ON THE HALF SHELL*
1.5 EACH

COLOSSAL U-8 SHRIMP COCKTAIL
MKT PRICE

PETITE PLATTER* | 26
6 oysters, 4 littlenecks, 2 U-8
shrimp

RAW BAR PLATTER* | 45
12 oysters, 6 littlenecks, 4 U-8
shrimp

HALF SHELL HAPPY HOUR
TUES-THURS 4-7PM 1.50 OYSTERS

SALADS

HOUSE CAESAR* GFA | 14

romaine, house caesar, grana padano, breadcrumb

GRILLED CABBAGE SALAD ⑧ | 15

napa cabbage, red cabbage, broccolini, radish, edamame, scallion,
carrot & ginger vinaigrette

CHOPPED SALAD GFA | 16

egg, capers, red onion, beets, herbs, fingerlings, cucumber, whole-grain
mustard vinaigrette, romaine lettuce, lavash

CORK COBB ⑧ | 20

sliced chicken, romaine, bleu cheese, egg, bacon, black bean, red onion,
cucumber, tomato, avocado ranch dressing

+ chicken \$10 | + salmon \$12 | + 10 oz hanger steak \$24 | + shrimp \$14

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness,
especially if you have certain medical conditions.

Please inform your server of any allergies at the start of service. ⑧ denotes Gluten Free; GFA gluten free available upon request.

Please note: we offer Dual Pricing which reflects either a cash price or 3% surcharge for credit processing. Thank you.

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ENTRÉES

BRAISED SHORT RIB | 30

coffee-rubbed short rib, broccolini, crispy cheddar-scallion polenta, chimichurri

GRILLED HANGER STEAK* | 36

green onion, spring greens, steak fries, au poivre sauce

HERB-ROASTED STATLER CHICKEN | 28

spring garlic & mushroom risotto, peas, lemon

GRAFFITI EGGPLANT PARM GFA | 27

crispy eggplant, marinara, burrata, linguine pasta, parmesan cheese

SESAME CRUSTED FAROE ISLAND SALMON* | 29

braised bokchoy, heirloom carrots, broccolini, peas, shiitake broth

MAFALDINE PASTA GFA | 28

littleneck clams, garlic confit, chili crunch, parsley, breadcrumbs, miso butter

HANDHELDS & BURGERS

SHAVED PRIME RIB SANDWICH* | 23

prime rib, roasted garlic aioli, arugula, shaved parmesan, ciabatta

GRILLED CHICKEN SANDWICH | 18

creamy brie, pesto, roasted peppers, arugula, balsamic reduction, house-made focaccia

CUBAN SANDWICH | 19

ham, roasted pork, pickles, swiss, honey mustard, ciabatta

LOBSTER ROLL | MKT

lightly dressed with lemon, dill, celery, mayo, lettuce, brioche torpedo

FIG AND BRIE BURGER* | 22


arugula, prosciutto cracker, brioche

CASK BURGER* | 20

smoked cheddar, bacon, crispy shallots, pickles, comeback sauce, brioche

All handhelds and burgers served with your choice of house-made hand cut french fries or house salad
Substitute: truffle fries +2 | caesar salad +3 | broccolini +3 | fried brussels +3 | steak fries +3 | GF bun +3

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