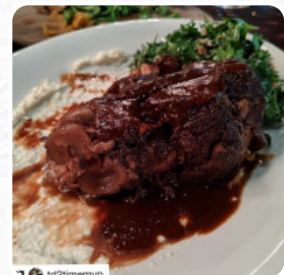
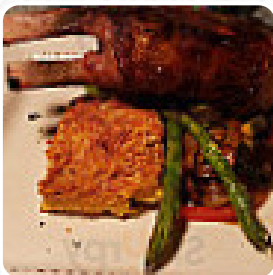




## Under The Cork Tree Menu

<https://menuweb.menu>

5600 Roswell Rd. Suite 2 Sandy Springs, GA 30342, Atlanta, United States  
+14042287470 - <http://www.corktreerestaurant.com/>



The place from Atlanta offers **310** different **dishes and drinks** on [the menu](#) at an average price of \$28.3. Under the Cork Tree invites guests to savor the diverse flavors of the Northern Mediterranean, paired with a selection of wines from around the world. With an extensive menu featuring small plates, pastas, and entrees, we also offer brunch on Saturdays and Sundays from 12:00 to 3:00.

# Under The Cork Tree Menu



## Desserts

BASQUE CHEESECAKE \$10.0

## Alcoholic Drinks

SANGRIA

## Soups

MINISTRONE

## Primi

TRUFFLE CACIO E PEPE \$14.0

## Vegetarian

STRAWBERRY SALAD \$13.0

## Antipasti

BURRATA

## Toast

FRENCH TOAST

## Meat Dishes

MEATBALLS

## Drinks

DRINKS

## Rice

RISOTTO

## Vegetarian Dishes

CARROT CAKE

## Appetizer

CAÑA DE CABRA

## Fish

GRILLED SALMON \$11.0

## Beef Dishes

FILET MIGNON

## Warm Tapas

MEATBALLS \$11.0

## Main Course

LAMB RACK \$36.0

## Special Rolls

SEARED SALMON \$30.0

## Formaggi

TALEGGIO

## Omelettes

SPANISH OMELETTE \$17.0

## Main

WHOLE ROASTED BRANZINO \$38.0

## Vegetables

FIRE ROASTED EGGPLANT \$10.0

## Digestivi - Digestifs

LIMONCELLO \$10.0

# Under The Cork Tree Menu



## Yakitori

ASPARAGUS AND BACON \$13.0

## Pizza Speciale - Piccola Ø 26Cm

COPPA

## Bebidas

SUMMER RED WINE \$8.0

## Quesos

VALDEON

## For The Table

PARRILLADA\* (MIXED GRILL) \$45.0

## Vegetable Dishes

PROSCIUTTO

## Appetizers And Small Plates

CRISPY ARTICHOKE \$9.0

## Open Sandwich

CROQUE MADAME \$13.0

## Featured Items

THE GRAND TASTING \$73.0

## Hand-Crafted Cocktails

BLACKBERRY BRAMBLE \$13.0

## Draught

CREATURE COMFORTS BIBO PILSNER \$6.0

## Merlot

MONTICELLO VINEYARDS, OAK KNOLL, NAPA CA \$62.0

## Sea

GRILLED SALMON \$13.0

## Cheeses

MITIBLEU

## Piatti

PAN ROASTED HALF CHICKEN \$29.0

## Beer List

CREATURE COMFORTS TROPICALIA IPA \$7.0

## Columbia City Bakery Bread

MARINATED OLIVES MARCONA ALMONDS \$9.0

## Omakase

CHEF'S TASTING \$33.0

## Cabernet & Cabernet Blends

CHAPPELLET MOUNTAIN CUVÉE, NAPA VALLEY \$80.0

# Under The Cork Tree Menu



## Tasting Flights

### WHITE WINE FLIGHT

## Washington State

CHATEAU ST. MICHELLE INDIAN  
WELLS \$52.0

## Spain & Portugal

ÁLVARO PALACIOS CAMINS DEL  
PRIORAT \$75.0

## Ipas

NEW REALM HAZY LIKE A FOX IPA \$7.0

## After Dinner

CHOCOLATE MARTINI \$15.0

## Charcuterie & Cheese With Traditional Accoutrements

TOSCANO SALAME

## House-Made Pastas

SUMMER SQUASH RISOTTO \$13.0

## After Dinner Cocktails

CAFÉ MARTINI \$15.0

## Custom Eggs

2 EGGS \$3.0

## Shared | Starters

SPICY MUSSELS \$15.0

## Meat & Cheese

### COMBINATION BOARDS

## Premium Bottle

ST. PAULI GIRL NON-ALCOHOLIC \$6.0

## Featured Beer

ESTRELLA DAMM SPANISH LAGER \$7.0

## Vienna All Beef Hot Dogs & Sausags

GARLIC SAUSAGE \$6.0

## Bieren

HOEGAARDEN WHITE BEER \$7.0

## Condiments And Sauces

HUMMUS

## Con huevos

THE AMERICANO \$15.0

## Sides

CHEESE BOARD

## Sangría & Specialty Cocktails

SANGRIA BLANCO \$8.0

## Aromatic + International

PIEROPAN SOAVE CLASSICO IT \$15.0

# Under The Cork Tree Menu



## Wines \$4 To \$6

HOUSE CABERNET SAUVIGNON CA \$7.0

## Firm\*

MAHON

## Salcombe Dairy Ice Cream & Sorbet (Vegetarian)

RASPBERRY SORBET \$3.5

## Formaggi & Salumi / Cheese And Meat

FINOCCHIONA

## Clean, Crisp, Refreshing

COOL AS A CUCUMBER \$13.0

## Latin American Food

PAELLA

## Entrées

SIMPLE GREEN SALAD \$8.0

BRESOLA \$14.0

## Mains

SAFFRON MUSSELS \$15.0

GRILLED HANGER STEAK\* \$17.0

## Gnocchi

GNOCCHI PESTO \$14.0

GNOCCHI

## Sandwiches

LAMB MERGUEZ \$12.0

FRIED CHICKEN SANDWICH \$16.0

## From The Grill

MIXED GRILL

RIBS

## Ala Carte

SIDE PAN PERDUE MAPLE SYRUP \$7.0

SPANISH BREAKFAST POTATOES \$4.0

## Add To Any Salad

SHRIMP A LA PLANCHA (5) \$11.0

SPANISH CHICKEN SKEWERS \$9.0

## Italian Specialties

CACIO E PEPE

FOCACCIA

## White Pinot

ALVERDI PINOT GRIGIO IT \$10.0

LIVON BRAIDE GRANDE PINOT GRIGIO, COLLIO, ITALY \$56.0

## Side Dishes



SPICY BROCCOLINI \$13.0

STONE GROUND GRITS \$4.0

RICE

## Tapas

JAMON SERRANO

MEDJOL DATES \$9.0

# Under The Cork Tree Menu



PATATAS BRAVAS \$9.0

## Beer

STELLA ARTOIS \$7.0

CREATURE COMFORTS  
TROPICALIA \$7.0

SCOFFLAW BASEMENT IPA \$7.0

## Tapas Frías – Kalte Tapas

MANCHEGO

ACORN-FED IBERIAN HAM \$24.0

IBERIAN HAM

## Sauvignon Blanc

LA GALOPE, COTES DE GASCONNE  
FR \$10.0

MASSEY DACTA, MARLBOROUGH  
NZ \$12.0

HENRI BOURGOIS LES  
BARRONES SANCERRE FR \$75.0

## Rosé Wines

CASAS DEL BOSQUE  
CASABLANCA CH \$10.0

ANGELS COWBOYS SONOMA  
COUNTY CA \$12.0

FRANCOIS MONTAND BRUT  
SPARKLING FR \$12.0

## Wine Feature

2019 NOTICO ALVARINHO  
PORTUGAL \$10.0

2020 SEND NUDES PINOT NOIR CA \$14.0

MUGA 2018 RIOJA RESERVA

## Seafood



SCALLOP RISOTTO \$20.0

OCTOPUS AND ORZO

CALAMARI

CRISPY CALAMARI \$15.0

## Large Plates

FIRE ROASTED DUCK CONFIT \$37.0

WOODFIRED BOUILLABAISSE \$36.0

PAN SEARED SKATE WING \$25.0

SPICY SHRIMP TAGILATELLE \$30.0

## Rose

LIQUID GEOGRAPHY SP \$11.0

(RAW) REALLY AWESOME WINES  
SP \$13.0

CHARLES BOVE, TOURAINE  
SPARKLING ROSE FR \$15.0

CHATEAU DES ANNIBALS ,  
PROVENCE FR \$75.0

## Zinfandel

SEGHEISIO FAMILY, ANGELA'S  
TABLE, SONOMA COUNTY \$48.0

GEHRICKE, RUSSIAN RIVER  
VALLEY \$72.0

TURLEY, JUVENILE CA \$80.0

ORIN SWIFT, EIGHT YEARS IN  
THE DESERT (ZINFANDEL  
BLEND) \$100.0

## Ports & Sweet Wines

NOBLE MURAT LBV PORTO 2014 \$15.0

GRAHAM'S 10 YEARS OLD TAWNY  
PORT \$11.0

# Under The Cork Tree Menu



GRAHAM'S 20 YEARS OLD TAWNY PORT \$19.0

CHATEAU LA FLEUR D'OR SAUTERNES 2013 \$10.0

## Spanish Paella

LOBSTER TAIL, PRAWNS, SHRIMP, MUSSELS \$42.0

ORGANIC CHICKEN AND CHORIZO \$29.0

ARTICHOKES, PEPPERS, CHERRY TOMATOES, ARUGULA, CUCUMBER \$27.0

CHICKEN AND SPANISH CHORIZO \$29.0

## Malbec & South America

BODEGA CATENA ZAPATA \$60.0

CLOS DE LOS SIETE, MENDOZA ARG \$15.0

LUIGI BOSCA SINGLE VINEYARD D.O.C. \$64.0

EL ENEMIGO MALBEC \$72.0

## Succulent Hard Seltzers

STRAWBERRY LIME, VODKA, SELTZER

RASPBERRY CRANBERRY, VODKA, SELTZER

MANGO ORANGE, VODKA, SELTZER

BLUEBERRY LEMON SELTZER, VODKA SELTZER

## Brunch

AMERICANA GORDO \$24.0

PAN PURDUE FOIS GRAS TORCHON \$18.0

SHAKSHUKA SHRIMP AND GRITS \$20.0

6OZ FILET MIGNON EGGS\* \$38.0

SALT COD POTATO CAKE \$19.0

## Sparkling

BARCINO CAVA BRUT SP \$10.0

BELLINO PROSECCO IT \$10.0

GRUET BRUT NM \$48.0

GERARD BERTRAND CREMANT DE LIMOUX \$15.0

ROEDERER ESTATE BRUT, ANDERSON VALLEY CA \$100.0

## Tapas & Small Plates

BURRATA MELON \$16.0

CHICKEN SKEWERS ALA PLANCHA \$11.0

WOODFIRED BONE MARROW \$10.0

RATATOUILLE GRATIN \$12.0

MELON BURRAT \$16.0

## Chardonnay & White Burgundy

CORK TREE HOUSE CA \$8.0

MADDELENA, MONTEREY CA \$11.0

CAVE DE LUGNY MACON-LUGNY FR \$14.0

DAOU, PASO ROBLES CA \$56.0

SONOMA CUTRER THE CUTRER RRV, CA \$95.0

## Bordeaux & Italian Varietals

LAVIGNONE BARBERA D'ASTI \$48.0

ARGIANO NON CONFUNDITUR , TUSCANY IT \$60.0

DAMILANO LANGHE NEBBIOLO, MARGHE \$62.0

CHÂTEAU SUAU, CADILLAC GRAND VIN DE BORDEAUX \$72.0

# Under The Cork Tree Menu



VIGNETO DI CAMPOLUNGO  
CHIANTI CLASSICO \$75.0

## Restaurant Category

DESSERT

ITALIAN

VEGETARIAN

MEDITERRANEAN

FRENCH

## Northern Mediterranean Varietals

ST. COSME, COTE DE RHONE,  
GIGONDAS FR \$48.0

CELLARS CAN BLAU BLAU  
MONTSANT SP \$48.0

BORSAO TRES PICOS GARNACHA \$52.0

GERARD BERTRAND HERESIE  
CORBIERES, LANGUEDOC FR \$15.0

BLACK SLATE PORRERA PRIORAT \$67.0

JOSEP GRAU 'VESPRES ' GSM  
BLEND, MONTSANT SP \$72.0

## Springtime Favorites

LISE BERTRAND JOUSSET EXILE  
BLANC FR \$76.0

JOSEPH CATTIN PINOT BLANC \$12.0

NORTICO ALVARINHO, NONCAU  
AND MELGAO POR \$12.0

DR. LOOSEN RIESLING, MOSEL  
GER \$11.0

DOMAINE DU COLOMBIER  
CHABLIS, BURGUNDY FR \$75.0

MUCHO MAS WHITE BLEND \$10.0

## Dessert

WARM DATE CAKE \$10.0

DARK CHOCOLATE TART \$10.0

SPANISH ALMOND CAKE \$10.0

CINNAMON SPICY CHOCOLATE  
MACARONS \$9.0

CHEF LAUREN'S MACARONS \$9.0

PANNA COTTA

CHEESECAKE

## Small Plates

OCTOPUS ALA PLANCHA \$16.0

SALT COD CROQUETTES \$10.0

MELON BURRATA \$16.0

OCTOPUS TOMATO CEVICHE \$16.0

FIRE ROASTED RATATOUILLE \$13.0

POTTED CHARCUTERIER'S  
RILLETTE \$11.0

CHICKEN SKEWERS ALA PLANCH \$12.0

## Red Blends

MUCHO MAS SP \$40.0

BRADY PETITE SIRAH, PASO  
ROBLES \$56.0

STOLPMAN PARA MARIA DE LOS  
TECOLOTES CA \$64.0

TAKEN, NAPA VALLEY \$75.0

ABSTRACT BY ORIN SWIFT CA \$82.0

THE PRISONER CA \$92.0

ORRIN SWIFT 8 YEARS IN THE  
DESERT \$100.0

## Tempranillo & Rioja

CUNE, CRIANZA, RIOJA \$14.0

# Under The Cork Tree Menu



MARQUIS DE RISCAL, RESERVA,  
RIOJA \$56.0

TORRES CELESTE CRIANZA,  
RIBERA DEL DUERO \$62.0

NUMANTHIA TERMES TORO \$72.0

LA ANTIGUA CLASSICO,  
RESERVA, RIOJA \$75.0

MUGA RESERVA, RIOJA SP \$100.0

BODEGAS BERONIA GRAN  
RESERVA 2012, RIOJA SP \$100.0

## Starters



CRISPY PORK RIBS \$10.0

FIRE ROASTED LAMB  
RACK \$32.0

PAN SEARED  
SWORDFISH \$30.0

WOOD FIRED 6OZ FILET MIGNON\* \$38.0

SPICY SEAFOOD TAGLIATELLE \$30.0

SEARED SALMON FETTUCCINI \$27.0

PARRILLADA (MIXED GRILL) \$42.0

MUSHROOM RISOTTO

## Red Wines

LEFT COAST PINOT NOIR  
WILLAMETTE OR \$14.0

AU BON CLIMAT PINOT NOIR  
SANTA BARBARA CA \$15.0

BEAR FLAG CABERNET SONOMA  
COUNTY CA \$12.0

ALEXANDER VALLEY VINEYARDS  
CABERNET CA \$16.0

TERRAZAS RESERVA MALBEC  
MENDOZA ARG \$12.0

VINA ALBERDI RESERVA  
TEMPRANILLO RIOJA SP \$14.0

JANUIK RED BLEND COLOMBIA  
VALLEY WA \$17.0

BERRYLICIOUS \$12.0

## Pinot Noir

PAUL MAS RESERVE, PAYS D'OC  
FR \$12.0

DAOU VINEYARDS, CENTRAL  
COAST CA \$16.0

HOOK LADDER, RUSSIAN RIVER  
VALLEY CA \$64.0

AU BON CLIMAT, SANTA  
BARBARA CA \$67.0

THE FOUR GRACES, WILLAMETTE  
OR \$72.0

DOMAINE DE L'AIGLE,  
LANGUEDOC FR \$80.0

DROUHIN ROSEROCK, EOLA-  
AMITY HILLS OR \$84.0

MARCHARD-TAWSE MARSANNAY,  
BURGUNDY FR \$95.0

## Salads



GREEK SALAD \$12.0

WALNUT SALAD \$13.0

WATERMELON FETA \$11.0

CAPRESE SALAD \$12.0

NECTARINE PISTACHIO SALAD \$13.0

TOMATO SALAD

ROCKET SALAD

BEET SALAD

SALMON SALAD

## Cabernet Sauvignon

CORK TREE CABERNET CA \$8.0

LA FORGE, PAYS D'OC FR \$12.0

TORRES GRAN CORONAS  
RESERVA SP \$15.0

# Under The Cork Tree Menu



|                                               |         |
|-----------------------------------------------|---------|
| ALEXANDER VALLEY VINEYARDS,<br>SONOMA VALLEY  | \$62.0  |
| DAOU FAMILY VINEYARDS, PASO<br>ROBLES CA      | \$65.0  |
| OBSIDIAN RIDGE, LAKE COUNT<br>CA              | \$80.0  |
| CLOISONNE, NAPA CA                            | \$100.0 |
| STAGS' LEAP 125TH<br>ANNIVERSARY, NAPA VALLEY | \$120.0 |
| JORDAN, ALEXANDER VALLEY<br>CA                | \$165.0 |

## White Wines

|                                           |        |
|-------------------------------------------|--------|
| MAS FI CAVA BRUT SP                       | \$9.0  |
| BARONE FINI PINOT GRIGIO IT               | \$9.0  |
| L'ECOLE CHENIN BLANC YAKIMA<br>WA         | \$13.0 |
| PIERRE SPARR RIESLING ALSACE<br>FR        | \$11.0 |
| HUNT HARVEST SAUVIGNON<br>BLANC NAPA CA   | \$12.0 |
| TOHU SAUVIGNON BLANC<br>AWATERE VALLEY NZ | \$11.0 |
| ABALO MENDEZ ALBARINO RIAS<br>BAIXAS SP   | \$14.0 |
| RAEBURN CHARDONNAY<br>RRVALLEY CA         | \$12.0 |
| CALMERE CHARDONNAY NAPA<br>CA             | \$15.0 |
| HOUSE CHARDONNAY CA                       | \$7.0  |

## Cocktails

|                 |        |
|-----------------|--------|
| LUNA SOUR       | \$14.0 |
| VELVETEEN SPICE | \$13.0 |
| LA FÉE VERTE    | \$13.0 |
| PURPLE SERENITY | \$12.0 |
| BERRYLICIOUS    | \$12.0 |

|                      |        |
|----------------------|--------|
| ROJO SANGRIA         | \$8.0  |
| THE SPANISH AVIATION | \$14.0 |
| WATERMELON SMASH     | \$15.0 |
| RASPBERRY MARGARITA  | \$15.0 |
| WHITE PORT AND TONIC | \$12.0 |
| SANGRIA ROJO         | \$8.0  |

## Beer Can / Bottle

|                                          |       |
|------------------------------------------|-------|
| SCOFFLAW POG, IPA                        | \$6.0 |
| EVENTIDE KOLSCH ALE                      | \$6.0 |
| 3 TAVERNS RAPTUROUS SOUR                 | \$6.0 |
| PONTOON BLONDE ALE                       | \$6.0 |
| CR. COMFORTS BIBO PILSNER                | \$6.0 |
| TREE HORN DRY CIDER                      | \$7.0 |
| BREW DOG GRAPEFRUIT IPA (N/A)            | \$6.0 |
| ESTRELLA DAMN DAURA GLUTEN<br>FREE LAGER | \$6.0 |
| EVENTIDE CITRUS GROVE<br>HEFEWEIZEN      | \$6.0 |
| THREE TAVERNS RAPTUROUS<br>SOUR          | \$6.0 |
| ATLANTA CIDER CO. DRY CIDER              | \$7.0 |

## These Types Of Dishes Are Being Served



MEAT

SPAGHETTI

SALAD

MUSSELS

CHICKEN

LAMB

PORK CHOP

BREAD

DESSERTS

# Under The Cork Tree Menu



TOSTADAS

PASTA

LOBSTER

FISH

TUNA STEAK

SEAFOOD

TOMATO

RED SNAPPER

GARLIC

PORK MEAT

CHOCOLATE

PRAWNS

SHRIMP

ZUCCHINI

BRUSSEL SPROUTS

POTATOES

## Ingredients Used



ESCARGOT \$12.0

BRUSSELS SPROUTS \$11.0

BACON \$5.0

CHEESE

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## Under The Cork Tree

5600 Roswell Rd. Suite 2 Sandy  
Springs, GA 30342, Atlanta,  
United States

### Opening Hours:

Saturday 11:00-15:00 16:00-  
22:00

Sunday 11:00-15:00 16:00-21:00

Tuesday 16:00-21:00

Wednesday 16:00-21:00

Thursday 16:00-21:00

Friday 16:00-22:00

Made with [menuweb.menu](https://menuweb.menu)

