

STARTERS

Bavarian Pretzel Sticks

beer cheese, house mustard 8

House Chips (GF)

with beer cheese 5

Hummus

roasted chickpeas, garam masala, pickled vegetables, grilled naan bread 8

PEI Mussels

garlic, white wine, lemon, tomato broth 14

Cheese Plate

trio of cheeses, seasonal accompaniments 15

Marinated Mushroom Toast

whipped ricotta, sherry vinaigrette, mint 7

Cured Salmon Toast

lebneh, cucumber, radish, fennel, lemon, dill 8

Flatbread

tomato sauce, corn, basil, mozzarella 10

Chicken Wings (GF)

bleu cheese & celery

6PC 7 | 12PC 13 | 20PC 22

choose from:

house buffalo // tangy bbq // sticky asian

bleu dry rub

Blackend Shrimp Tacos (GF)

plum and peach salsa, guacamole, cotija, lime 14

HAND HELDS

House Blend (Sub. Turkey or GF Vegan Veggie Burger available no extra charge)

Served on Brioche Bun with Hand Cut Fries, Chips & Pickle or Simply Dressed Greens
Gluten Free Bun +2.5 | Sweet Potato Fries +2
Avocado +3 | Farm Egg +3 | Bacon +3

Corner Burger*

aged cheddar, tomato, lettuce, onion, corner sauce 14

Bourbon Bacon Burger*

pork belly, bourbon bacon jam, cheddar cheese, crispy onions 16

Beef on Weck

horseradish, jus, kimmelweck roll 14

Lobster BLT

heirloom tomato, applewood smoked bacon, garlic aioli, avocado, lettuce 17

Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 14

SALADS & SOUPS

French Onion

gruyere, swiss, wave hill bakery crouton 8

Seasonal Soup 7

Caesar

chopped romaine, parmesan crisp, garlic croutons 8

Cobb (GF)

pork belly, cucumbers, avocado, tomatoes, hard boiled egg, bleu cheese, buttermilk ranch 10

Heirloom Tomato & Stracciatella (GF)

arugula, EVOO, saba, maldon 12

Grilled Peach Panzanella

blistered tomatoes, cucumbers, red onion sourdough, roasted garlic lemon basil vinaigrette 12

Add Protein

grilled chicken 5 // grilled steak* 8 // salmon 8

ENTREES

Hanger Steak* (GF)

grilled romaine, grilled red onion, charred tomatoes, charred scallions, bleu cheese shallot vinaigrette 24

Pan Seared Bone-in Chicken

heirloom tomato and corn risotto, arugula, pan jus 18

Faroe Island Salmon

olive oil smashed fingerling potatoes, zucchini, tomato puree, peach and plums salsa 22

Cioppino

mussels, shrimp, clams, cod, corn, saffron tomato broth, fingerling potatoes, toast point 23

Pan Seared Halibut

plum, fennel, cucumber, radish, frizee, sungolds, watercress, lemon vinaigrette 25

Fish & Chips

cod, housemade coleslaw, tartar, lemon, old bay hand cut french fries 18

Mussels and Linguine

house made linguine, roasted tomatoes, white wine, garlic, lemon, toast point 18

Blueberry Peach Crisp

house made vanilla ice cream 8

Blueberry Cheesecake

lemon curd, minted blueberries 8

Warm Brownie Sundae

raspberry coulis 8

Strawberry Shortcake Trifle

pastry cream, chantilly cream, angel food cake 8

FOR THE KIDS

Tenders and Fries 5

Grilled Cheese and Fries 5

Hot Dog and Fries 5

Please inform us of any allergies before ordering. Although we may serve gluten free options, we are not a gluten free kitchen (no dedicated gluten free prep surfaces)
*Note: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

WINE ON TAP

Red Wines

G / ½C / FC

<i>Cabernet Sauvignon Joel Gott, CA</i>	12/28/54
<i>Cabernet Sauvignon, Sterling Vineyards, Central Coast, CA</i>	9/22/42
<i>Pinot Noir, OTWC, Willamette Valley, OR</i>	11/24/48
<i>Malbec, Altos Los Hormigas, Argentina</i>	8/20/38
<i>Tempranillo, Katas, Rioja, Spain</i>	9/22/42
<i>Merlot, 14 Hands, Columbia Valley, OR</i>	9/22/42
<i>Red Blend, Dreaming Tree Crush</i>	11/24/48

White Wines

<i>Chardonnay, Martin Ray, Russian River, CA</i>	11/24/48
<i>Chardonnay, Chateau St. Jean, CA</i>	9/22/42
<i>Pinot Grigio, Casa Lunardi, Veneto, Italy</i>	8/20/38
<i>Sauvignon Blanc, Matua, Marlborough, NZ</i>	10/24/46
<i>Gotham Project Riesling,</i>	10/24/46
<i>Rose, Sabine, France</i>	9/22/42
<i>Prosecco, Carletto, Veneto, Italy</i>	8/20/38

BEVERAGES

MAINE ROOT SODA

Mexican Cola, Ginger Brew, Root Beer, Mandarin Orange Natural Cane Sugar Soda 5

San Pellagrino 6

Acqua Panna 6

MOCKTAILS

Watermelon Limeade 5

Peach Lemonade 5

Pepsi, Diet, Mt. Dew, Sierra Mist, Ginger Ale, Tropicana Lemonade, House Brewed Iced Tea—Complimentary Refills 2.85

Lavazza

coffee 2.75, espresso 3.5, cappuccino 5
double espresso 4.5, americano 3.5 latte 5

Mighty Leaf Tea 2.75

FIVE CORNERS CRAFTED COCKTAILS

GIN & TONICS

CORNER TONIC

empress gin, aromatic tonic

11

SPANISH TONICA

gin mare, 1724

13

TRY A GIN & TONIC FLIGHT

a sampling of any 4 Gins

15

Monkey 47 Gin +2

WATERMELON BASIL MARGARITA

fresh watermelon purée, reposado tequila, combier, basil leaves

11

SPICED PINEAPPLE MOJITO

light rum, pineapple rum, spiced pineapple purée, lime, mint

10

COOL AS A CUCUMBER

junipero gin, cucumber juice, lime, prosecco

9

SUMMER GIN & TONIC

nolet's gin, q tonic, frozen raspberries, blueberries & blackberries, fresh mint

13

MISS PORTER'S COSMO

citrus vodka, triple sec, cinnamon syrup, fresh lime, pomegranate juice

11

MODERN MANHATTAN

bourbon infused with orange peel, cinnamon & cloves, carpano antica, aztec chocolate bitters

13

SMOKIN' MARGARITA

luna azul, del maguey vida mezcal, agave

10

BUTTERSCOTCHED SIDECAR

butterscotch & vanilla bean infused cognac, combier

11

OLD CUBAN

bacardi rum, zacapa 23 rum, prosecco, fresh mint leaves

9

**TRY A BEER FLIGHT
ASK YOUR SERVER!**