

CHARCUTERIE



three items 18 | six items 30
seasonal accoutrements, house bread

Meats

Soppressata — pork, black pepper, Italy
Spicy Coppa — pork, calabrian chile, Italy
Speck — pork, smoked prosciutto, Italy

Cheeses

Cheddar — aged two years, VT
Manchego — sheep's milk, Spain
Camembert — creamy, litchfield, CT

Wave Hill Bakery Bread Service
seasonal butter, olive oil 5

House Chips
cheese sauce 7

STARTERS

Corner Nachos

pickled jalapeño, pico de gallo,
cheese sauce, guacamole 13
add pulled pork +5 / add chicken +3

Cast Iron Meatballs

marinara, basil, mozzarella, crostini 13

Bavarian Pretzel

cheese sauce, house mustard 9

Hummus

roasted chickpeas, pickled vegetables, naan 11

Croquettes (4)

sweet potato, pork belly, maple glaze 12

Bar Tacos (2) (GF)

choice of pulled pork or cajun shrimp
pickled cabbage, pico de gallo, salsa verde 12

Flatbread

soppressata, coppa, marinara, chilies,
mozzarella 13

Mussels

sweet sausage, garlic, shallot, sherry,
pepper flake, crostini 16

Crab Stack

avocado, mango, grape tomato, roasted pepper,
remoulade, tortillas 19

Calamari

cherry peppers, marinara, house tartar 15

Chicken Wings (GF)

bleu cheese & celery
6PC 12 | 12PC 20 | 20PC 28

choice of:

house buffalo // tangy bbq
sticky asian // maple bourbon dry rub

TOASTED

Eggs Benedict*

choice of: speck // pulled pork
english muffin, hollandaise, home fries 17

Avocado Toast

smashed guacamole, cherry tomatoes,
kale chip 12 add egg* +3

Smoked Salmon

savory cream cheese, capers, pickled onions,
mixed greens, sourdough 15
add hard boiled egg +3

Banana's Foster French Toast

local challah, brown sugar, pecans,
fresh whipped cream 16

FLAMINGO BRUNCH PUNCH

Share with friends! Plantation 3
star white rum and pineapple rum,
gerard ferand dry curaçao, lime, house
fruit punch, prosecco. Served in a copper
flamingo punch bowl. Serves 3 or more. 60



SALADS SOUPS BOWLS

Seasonal Soup

kindly ask your server 9

French Onion

baked swiss, crouton 9

House Salad^o

field greens, tomato, cucumber, red onion, feta, balsamic, grilled naan 11

Caesar^o

romaine hearts, parmesan, garlic croutons 11

Cobb^o (GF)

pork belly, cucumber, avocado, tomato, egg, blue cheese, ranch 13

Chopped^o

butternut squash, beets, mushroom, brussels sprouts,
goat cheese, apple, pepitas, apple cider vinaigrette 13

Mediterranean Bowl^o (GF)

herbed quinoa, kalamata olive, tomato, cucumber, feta, salsa verde 12

Super Bowl^o (V)

kale, chickpeas, barley, pickled vegetables, pumpkin seed tahini 12

^o Additions

grilled chicken 6 / hanger steak* 11 / salmon* 11 / shrimp 10 / Meatballs 10

BRUNCH

House Made Greek Yogurt (GF) — granola, honey, seasonal fruit 8

French Toast Sticks — "churro style" cinnamon and sugar, nutella 9

Corned Beef Hash* — sunny eggs, caramelized onions, sourdough toast 16

Brunch Bowl — cheesy scramble, bacon, onions, peppers, home fries, corner sauce, toast 14

Frittata (GF) — choice of: seasonal vegetable or meat & cheese, home fries 16

Chicken & Waffles — belgian waffle, buttermilk fried chicken,
compound butter, buffalo maple syrup 17

Pan Fried Shrimp (GF) — local sweet corn polenta, garlic, sherry, pepper flake 22

Steak and Eggs* — hanger steak, fried eggs, home fries, salsa verde, sourdough toast 27

Roasted Asparagus & Three Cheese Ravioli — lemon, brown butter, black pepper 21

Fish & Chips — battered cod, old bay fries, house slaw, tartar sauce 25

BURGERS & HANDHELDS

choice of: burger // grilled chicken
GF vegan burger

Served on brioche bun with hand cut
fries, greens or house made chips.

Corner Burger*

lettuce, tomato, onion, cheddar,
corner sauce 16

Bourbon Bacon Burger*

cheddar, pork belly, fried onion,
bourbon bacon jam 19

Santa Fe Burger*

guacamole, roasted peppers,
lettuce, pepper jack 18

Served with hand cut fries, greens or house made chips.

Philly Cheesesteak

shaved ribeye, mushroom, pepper, onion,
cheese sauce 19

Turkey Focaccia

roasted turkey breast, bacon, onion, spinach,
cheddar, pesto aioli 16

Pulled Pork Grilled Cheese

bbq sauce, house slaw, pepperjack, sourdough 17

Green Goddess Wrap

chicken breast, swiss, pepper relish, avocado,
onion, spinach, green goddess, naan 16

Reuben on Rye

corned beef, sauerkraut, swiss, corner sauce 16

pure love bakery (avon) GF vegan bun +3 | sweet potato fries +2 |
truffle parm fries +2 | avocado +3 | farm egg +3 | bacon +3

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.
*cooked to your liking

BOTTLED WINE

RED

Barolo Damilano Lecinquevingne, Piemonte, Italy 2016	81
Cabernet Sauvignon Reserve, Josh, Lodi CA 2019	42
Cabernet Sauvignon Decoy, CA 2019	55
Cabernet Sauvignon Faust, Napa Valley, CA 2018	115
Chianti Badia a Coltibuono, Italy 2017	54
Petit Sirah Stag's Leap, Napa Valley, CA 2017	80
Pinot Noir Roserock, Enola-Amity Hills, OR 2018	80
Pinot Noir Siduri, Willamette Valley, OR 2019	66
Red Blend Dreaming Tree Crush, North Coast, CA 2019	39
Red Blend Lion Tamer, Napa Valley, CA 2017	84
Zinfandel Rombauer, CA 2020	80

WHITE

Chardonnay Crossbarn, Sonoma Coast, CA 2018	60
Chardonnay Hess Alomi, Napa Valley, CA 2019	68
Chardonnay Mer Soliel, Santa Lucia, CA 2019	48
Pinot Grigio Terlato Family Vineyards, Venezia, Italy 2019	48
Rose La Chapelle du Seuil, Provence, France 2022	45
Sauvignon Blanc 13 Celcius, Marlborough, NZ 2020	36
Sancerre Henri Bourgeois, La Barronnes, France 2021	54

SPARKLING WINE

LaMarca Prosecco (187ml)	12
Prima Perla Prosecco	33
Gloria Ferrer Sonoma Brut	65
Moet & Chandon Imperial Brut NV	110

WINE ON TAP

RED

6oz // 16oz // 32oz

Cabernet Sauvignon Joel Gott, CA	10/20/40
Cabernet Sauvignon, Leese Fitch, Sonoma, CA 2019	9/18/36
Pinot Noir, Angeline, CA	10/20/40
Malbec, Altos Los Hormigas, Argentina	8/16/32
Tempranillo, Katas, Rioja, Spain	8/16/32
Merlot, 14 Hands, Columbia Valley, OR	8/16/32

WHITE

Chardonnay, Martin Ray, Russian River, CA	10/20/40
Chardonnay, St. Francis, Napa, CA	9/18/36
Pinot Grigio, Stella, Sicily, Italy 2022	9/18/36
Sauvignon Blanc, Matua, Marlborough, NZ	9/18/36
Riesling, Steinmetz, Germany	9/18/36
Rose, Pomelo, California	9/18/36

BEVERAGES

Hosmer Mountain Soda (willimantic)
root beer, black cherry, cream soda, orange 4

San Pellagrino 6

Acqua Panna 6

MOCKTAILS

Cinnamon Pomegranate Soda 6

Cranberry Cider Mule 6

pepsi, diet, mt. dew, sierra mist, ginger ale, tropicana
lemonade, house brewed iced tea—complimentary refills 2.85

Alvarium Cold Brew Vanilla Coffee (12oz can) 5

Lavazza

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

Mighty Leaf Tea 2.75

BUY EM' A BEER FUND

The kitchen crew take pride and heart to prepare your meals. This is a fun way to say thank you! 5

BRUNCH COCKTAILS

MIMOSA — sparkling wine, fresh juice 8

BOTTOMLESS MIMOSAS 22

PEACH BELLINI — peach purée, sparkling wine 9

BRO-MOSA — counterweight headway IPA beer, fresh oj 7

BANGIN BLOODY — reyka vodka, housemade bloody mary mix, bacon strip, old bay rim, garnishes galore 13

CHAI-POMEGRANATE SPARKLER — gin, vodka or tequila, wild moon chai, pomegranate juice, fresh lemon, prosecco 9

GOODWIN SPRITZ — vanilla vodka, wild moon cranberry, aperol, apple cider, prosecco 10

CHAI MARTINI — house infused vanilla vodka, wild moon chai liquor, bailey's, cinnamon & nutmeg 11

CORNER COFFEE — tap maple rye, baileys, coffee, cinnamon infused whipped cream 10

MEXICAN MOCHA — bicerin milk chocolate liquor, ancho reyes ancho liquor, coffee, fresh whipped cream 9

CRAFT COCKTAILS

GIN & TONICS

SPANISH TONICA

gin mare, 1724 tonic, fresh thyme 13

CORNER TONIC

empress gin, aromatic tonic, juniper berries 11

GIN & CHRONIC

sono 1420 midnight new american gin, orange kush CBD oil, fever tree tonic, orange, lime wheel, mint 14

SEASONAL GIN & TONIC

harahorn norwegian gin, cranberry syrup, fever tree tonic, lime, orange, frozen cranberries 13

TRY A GIN & TONIC FLIGHT

a sampling of any 4 Gins 15

Monkey 47 Gin +2 / Ki No Bi gin +2

MAPLE OLD FASHIONED

tap 357 maple rye, maple syrup, orange & walnut bitters 12

OH! BEEHAVE

barr hill gin, chamomile, wildflower honey, lemon, bee pollen 13

DRIFTWOOD

hardshore barrel aged gin, sweet vermouth, amaro, crème de cocoa 14

DOPPELGÄNGER

brockman's gin, framboise, lemon, honey apple cider shrub 12

BLUE JAY

house infused blueberry vodka, elderflower, lavender, lemon, blueberries, mint 11

COOL BEANS

bulliet bourbon, cold brew syrup, angostura liquor, orange 12

ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans 11

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

FIVE CORNERS RED

OR WHITE PEACH SANGRIA glass 11
carafe 48

SPICY MARGARITA

house infused jalepeno tequila, triple sec, fresh lime, agave 11

SMOKIN' MARGARITA

lunazul reposado, del maguey vida mezcal, agave 11

HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt 11

LAVENDER MARGARITA

lunazul blanco, lavender infused syrup, creme de violette, fresh lime 11

TRY A BEER FLIGHT, ASK YOUR SERVER!