

STARTERS

Bavarian Pretzel

beer cheese, house mustard 9

House Chips

with beer cheese 6

Hummus

roasted chickpeas, garam masala, pickled vegetables, grilled naan bread 9

PEI Mussels

white wine, garlic, lemon, roasted tomatoes, tomato broth, toast points 14

BBQ Pulled Pork Tacos (2) (GF)

house coleslaw, pickled onions 10

Fresh Fish Tacos (2) (GF)

tequila aioli, pico de gallo, shredded lettuce 12

Fried Calamari

fried cherry peppers, siracha aioli 15

Margherita Flatbread

house made red sauce, fresh mozzarella, basil 11

Chicken Wings (GF)

bleu cheese & celery

6PC 8 | 12PC 14 | 20PC 23

choose from:

house buffalo // tangy bbq // sticky asian // honey habenero

ENTREES

Hanger Steak*

freekeh, local summer vegetables, sun-dried tomato chimichurri 25

Airline Chicken Breast (GF)

roasted broccolini, rosemary red potatoes, pesto white wine sauce 20

Faroe Island Salmon* (GF)

summer squash risotto, grilled baby zucchini, roasted pineapple salsa 24

Fish & Chips

cod, housemade coleslaw, tartar, lemon, hand cut old bay french fries 19

Baby Back Ribs (GF)

1/2 rack, rainbow kimchi, grilled herb corn-on-the-cob, yucca fries 21

Meatloaf

chipotle dijon glaze, loaded garlic mashed potato, haricot verts 19

PEI Mussels and Linguine

white wine, garlic, roasted tomatoes, lemon, tomato broth, toast points 19

Traditional Beef Bolognese

housemade linguine, fresh ricotta 18

Chicken Parm

house made linguine, fresh mozzarella 19

Lobster Ravioli

asparagus, heirloom tomato, fresh herb mascarpone, cajun corn cream sauce 28

Shrimp Scampi

house made linguine, white wine, garlic, butter, spinach, roasted tomatoes 22

Pulled Pork Mac & Cheese

housemade rotini, caramelized onions, pickled red onions, smoky BBQ sauce 17

PRIME RIB* (GF)

garlic whipped mashed potatoes, asparagus, horseradish cream, jus 24

(SERVED WEDNESDAY NIGHTS 5-close)

SALADS, SOUPS & BOWLS

French Onion

gruyere, swiss, wave hill bakery crouton 9

Roasted Tomato Bisque 8

Caesar

chopped romaine, parmesan, garlic croutons 10

Cobb (GF)

pork belly, cucumbers, avocado, tomatoes, hard boiled egg, bleu cheese, buttermilk ranch 11

Chopped (GF)

butternut squash, mushrooms, fried brussel sprouts, beets, pepitas, goat cheese, apple cider vinaigrette, apples 11

Watermelon Feta (GF)

arugula, cucumber, red onion, sorrento lemon & mint vinaigrette, balsamic glaze 11

Mediterranean Bowl (GF)

quinoa, salsa verde, herbs, kalamata, tomatoes, cucumbers, feta 11

Ancient Grain Bowl (V)

baby spinach, quinoa, root vegetables, beets, cous cous, shredded brussel sprouts, radishes, pomegranate vinaigrette 12

Add Protein

grilled chicken 5 // grilled steak* 10 // salmon* 10
grilled shrimp 10

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 17

Lobster BLT

heirloom tomato, applewood smoked bacon, garlic aioli, avocado, lettuce, sourdough 24

Shaved Rib Eye Sandwich

grilled red onions, horseradish cream sauce, spinach, balsamic glaze, baguette 16

Turkey on Housemade Focaccia

bacon, cheddar, red onion, spinach, walnut pesto aioli 14

BBQ Pulled Pork

smokey BBQ, house coleslaw, pickles, brioche bun 14

Green Goddess Grilled Chicken

gruyere, red pepper relish, avocado, grilled red onion, spinach, green goddess dressing, naan 14

Corned Beef Reuben

house made sauerkraut, thousand island, swiss, sourdough 14

Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 14

SIDES

Asparagus 7

Side Salad 5

Haricot Verts 6

Truffle Parm Fries 7

Loaded Mash 7

Assorted Wave Hill Bakery Rolls (4) 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.

WINE ON TAP

Red Wines

6oz/16oz/32oz

Cabernet Sauvignon Joel Gott, CA	10/20/40
Cabernet Sauvignon, Sterling Vineyards, Central Coast, CA	8/16/32
Pinot Noir, Acrobat, Oregon	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
Red Blend, Dreaming Tree Crush	9/18/36

White Wines

Chardonnay, Martin Ray, Russian River, CA	10/20/40
Chardonnay, Chateau St. Jean, CA	8/16/36
Pinot Grigio, Casa Lunardi, Veneto, Italy	9/16/36
Sauvignon Blanc, Matua, Marlborough, NZ	9/18/36
Gotham Project Riesling,	9/18/36
Rose, Sabine, France	9/18/36
Prosecco, Carletto, Veneto, Italy	7/14/28

BEVERAGES

Hosmer Mountain Soda (Manchester, CT)
Cola, Root Beer, Black Cherry,
Cream Soda, Orange 4

San Pellagrino 6
Acqua Panna 6

MOCKTAILS

Watermelon Limeade 6
Cucumber Mint Cooler 6
Lavender Lemonade 6

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, Ki No Bi gin +2

COOL AS A CUCUMBER

Tuck gin, cucumber juice, lime, prosecco 9

PINEAPPLE MOJITO

light rum, pineapple rum,
fresh pineapple purée, lime, mint 10

ENGAGED & CANTALOUPE

bullet bourbon, fresh cantaloupe purée,
honey syrup, lemon juice 11

SEASONAL GIN & TONIC

aviation gin, 1724 tonic, lavender, oranges, lime 13

BLUEBERRY FOGCUTTER

house infused blueberry gin, ginger beer, lime, mint 10

TRIPLE CHOCOLATE OLD FASHIONED

cacao infused rye, cacao liquor, chocolate bitters 12

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 10
carafe 45

WATERMELON BASIL MARGARITA

fresh watermelon purée, reposado tequila,
combier, basil leaves 11

SMOKIN' MARGARITA

luna azul, del maguey vida mezcal, agave 10

HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt 10

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