

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

(more cocktail & wine options on the back)

STARTERS

Bavarian Pretzel

beer cheese, house mustard 9

Hummus

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

Breakfast Nachos

scrambled eggs, bacon, onions, red pepper, jack cheese, pepper relish, avocado crema 12

Breakfast Flatbread

pork belly, scrambled eggs, mozzarella, hollandaise, candied bacon, scallions 12

Smoked Salmon Flatbread

caper dill cream cheese, pickled red onions, arugula, lemon vinaigrette 16

Sausage Corndogs

Lamberti's breakfast sausage, maple syrup 8

Churro French Toast Sticks

cinnamon, sugar, nutella cream 8

Housemade Greek Yogurt

granola, wildflower honey, berries 7

Chicken Wings (GF)

bleu cheese & celery

6PC 11 | 12PC 19 | 20PC 27

choose from:

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

SALADS & SOUP

French Onion

gruyere, swiss, wave hill bakery crouton 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

Add Protein

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

BENNY'S

<< all served with home fries >>

Lobster Benny

sauteed spinach, shallots 22

Avocado

pepper relish, hollandaise 13

Pork Belly

gochujang, scallions, hollandaise 15

Crabcake

lump crab, hollandaise 15

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ENTREES

Corned Beef Hash

sunny side eggs, home fries 15

Chocolate Almond French Toast

nutella chocolate dipped, salted marcona almonds, seasonal berries, whipped cream 15

Housemade Biscuits & Gravy

poached eggs, sausage gravy, home fries 15

Veggie Frittata

red peppers, tomatoes, mushrooms, onion, avocado crema, ranchero, dressed greens, home fries 14

Chicken and Waffles

blueberry bacon waffles, buttermilk fried chicken, honey butter, blueberry maple syrup 14

Shakshouka

seasonal veggies, kalamata olives, rich tomato broth, poached eggs, feta, avocado, ciabatta toast, homefries 14

Brunch Bowl

scrambled eggs, breakfast sausage, onions, peppers, homefries, pepper relish, chipolte aioli, sourdough toast 13

Steak and Eggs*

ranchero sauce, black beans, avocado, home fries, lime crema, siracha 22

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, Hash Browns or Simply Dressed Greens. Pure love Bakery (Avon) Gluten Free Bun +3 | Sweet Potato Fries +2 | Truffle Parm 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

Turkey on Housemade Focaccia

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

Green Goddess Grilled Chicken

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

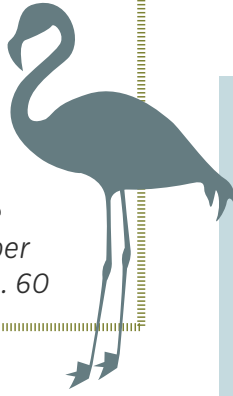
Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 14

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.

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



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, 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

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, Caposaldo, 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

Lavazza Coffee 2.75

Mighty Leaf Tea 2.75

Lavazza Espresso 3.5

Cappuccino 5

Double espresso 4.5

Americano 3.5

Latte 5

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

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

SPICED PINEAPPLE MOJITO

light rum, pineapple rum, spiced 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

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

lunaazul, del maguey vida mezcal, agave 10

HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt 10

ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans 11

CHAI MARTINI

van gogh vanilla vodka, wild moon chai liquor, bailey's, cinnamon & nutmeg 11

CORNER COFFEE

tap maple rye, baileys, coffee, cinnamon infused whipped cream 10