

STARTERS

Bavarian Pretzel

beer cheese, house mustard 9

House Chips (GF)

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

Brisket Tacos (2) (GF)

salsa verde, lime crema, ranchero, red onion, cilantro, cotija 10

Fried Calamari

fried cherry peppers, siracha aioli 14

Margherita Flatbread

house made red sauce, fresh mozzarella, basil 11

Chicken Wings (GF)

bleu cheese & celery

6PC 7 | 12PC 13 | 20PC 22

choose from:

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

ENTREES

Hanger Steak* (GF)

smashed fingerlings & purple potatoes, white & green asparagus, wild mushroom butter, house demi glacé 25

Airline Chicken Breast (GF)

spring vegetables, brown & wild rice, serrano lemon beurre blanc 19

Faroe Island Salmon*

sweet miso glaze, ginger baby bok choy, red miso broth, rice noodles 23

Fish & Chips

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

Stuffed Pork Loin

spinach herb cream cheese, spring vegetable risotto, wilted spinach, cherry pepper cream sauce 18

Meatloaf

chipotle dijon glaze, loaded garlic mashed potato, haricot verts 18

PEI Mussels and Linguine

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

Traditional Beef Bolognese

housemade linguini, fresh ricotta 17

Chicken Parm

house made linguini, fresh mozzarella 17

Wild Mushroom Ravioli

goat cheese, maitake marsala cream sauce 19

Shrimp Scampi

house made linguini, white wine, garlic, butter, spinach, roasted tomatoes 20

Brisket Mac & Cheese

housemade rotini, caramelized onions, pickled red onions, ranchero sauce 16

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 9

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 10

Spring Sunburst (GF)

baby peas, sunburst squash, spinach & veggie power blend, tomato, feta, serrano lemon vinaigrette 11

Mediterranean Bowl (GF)

chicken, quinoa, salsa verde, herbs, kalamata, tomatoes, cucumbers, feta 14

Ancient Grain Bowl (V)

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

Add Protein

grilled chicken 5 // grilled steak* 9 // salmon* 9
grilled shrimp 9

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

Lamb burger*

caramelized onions, shaved feta, harissa ketchup 18

Shaved Ribeye Sandwich

grilled red onions, horseradish cream sauce, spinach, balsamic glaze, baguette 15

Turkey on Housemade Focaccia

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

Meatloaf Grilled Cheese

garlic mashed potato spread, cheddar cheese, bacon, chipotle dijon glaze 14

Green Goddess Grilled Chicken

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

Corned Beef Rieben

house made sauerkraut, thousand island, swiss, sourdough 13

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

Housemade Parker 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	7/14/28
Pinot Noir, Acrobat, Oregon	11/22/44
Malbec, Altos Los Hormigas, Argentina	8/16/32
Tempranillo, Katas, Rioja, Spain	7/14/28
Merlot, 14 Hands, Columbia Valley, OR	8/16/32
Red Blend, Dreaming Tree Crush	8/16/32

White Wines

Chardonnay, Martin Ray, Russian River, CA	9/18/36
Chardonnay, Chateau St. Jean, CA	7/14/28
Pinot Grigio, Casa Lunardi, Veneto, Italy	7/14/28
Sauvignon Blanc, Matua, Marlborough, NZ	8/16/32
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

Cinnamon Pomegranate Soda 5
Sparkling Lavender 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, Ki No Bi gin +2

FIG OLD FASHIONED

fig infused rye, fig syrup, walnut & orange bitters 12

SEASONAL GIN & TONIC

grey whale gin, q tonic, oranges, mint, lime 13

BLOOD ORANGE DIAQUIRI

blood orange infused rum, pierre ferrand dry
curaçao, blood orange concentrate, lime 11

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

HAIKU

roku gin, ginkoubai hannya tou plum sake,
lemon peel 11

SMOKIN' MARGARITA

lunaazul, del maguey vida mezcal, agave 10

HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt 10

OH! BEEHAVE

barr hill gin, wildflower honey syrup,
chamomile liquor, lemon 13

FIVE CORNERS SANGRIA

tempranillo, house infused brandy, glass 10
orange liquor, cinnamon syrup, fresh fruit carafe 45

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