

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, tortilla chips 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

HOUSE MADE PASTA

gluten free pasta +3

Traditional Bolognese

sweet sausage, beef, tomato, basil, ricotta 24

Roasted Asparagus & Three Cheese Ravioli

lemon, brown butter, black pepper 21

Seafood Linguine

shrimp, calamari, mussels, garlic,
pepper flake, sherry 28

Chicken Parm

marinara, mozzarella, basil 24

Sweet Potato Gnocchi (GF)

smoked prosciutto, garlic, spring peas, cream 22

PRIME RIB* (GF)

roasted garlic mash, asparagus,
horseradish cream, jus 30
(SERVED WEDNESDAY NIGHTS 5-close)

Seasonal Soup

kindly ask your server 9

French Onion

baked swiss, crouton 9

House Salad[°]

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

Caesar[°]

romaine hearts, parmesan, garlic croutons 11

Cobb[°] (GF)

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

Chopped[°]

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

Mediterranean Bowl[°] (GF)

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

Super Bowl[°] (V)

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

[°] Additions

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

SALADS SOUPS BOWLS

THE BROILER cooked at 1000 degrees fahrenheit

Hand Cut 14oz Ribeye* (GF) — potato gratin, brussels, green peppercorn brandy sauce 39

Half Roasted Chicken (GF) — creamy polenta, lemon, mushroom, cherry pepper 24

Cider Brined Pork Chop* (GF) — sweet potato and maple bacon hash, apple chutney 28

Hanger Steak* (GF) — truffle parmesan fries, asparagus, house steak sauce 30

MAINS

Salmon* (GF) — peas, saffron risotto, kale & pistachio pesto 29

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

Rack of Lamb (GF) — herb quinoa, feta, tomato, tzatziki, 37

Pan Seared Scallops (GF) — carrot ginger puree, root vegetable hash 32

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
Sparkling 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

CRAFT COCKTAILS

GIN & TONICS

SPANISH TONICA gin mare, fresh thyme	13
CORNER TONIC empress gin, juniper berries	11
GIN & CHRONIC sono 1420 midnight new american gin, orange kush CBD oil, orange, lime wheel, mint	14
SEASONAL GIN & TONIC etsu japanese gin, cherry blossom simple, lime, orange	13
TRY A GIN & TONIC FLIGHT a sampling of any 4 Gins Monkey 47 Gin +2 / Ki No Bi gin +2 / Monkey 47 distiller's cut +8	16

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

MAPLE OLD FASHIONED

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

TIPSY DOVE

lunazul reposado tequila, fresh squeezed grapefruit,
lime juice, agave, prosecco 12

CITRUS EQUINOX

cara cara orange infused rum, blood orange purée,
dry curaçao, lime, agave 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 jalapeno 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!

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