

CHARCUTERIE



three items 18 | six items 30

seasonal accoutrements, house bread

Meats

Soppressata — pork, black pepper
Spicy Coppa — pork, calabrian chile
Bresaola — Beef, Air-Dried

Cheeses

Gorgonzola Dolce — blue, italy
Manchego — sheep's milk, spain
Camembert — creamy, mystic, CT

Wave Hill Bakery Bread Service

seasonal butter, olive oil 4

STARTERS

Corner Nachos

pickled jalapeño, pico de gallo, cheese sauce, guacamole 13
add braised beef +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 10

House Chips

cheese sauce 6

Bar Tacos (2) (GF)

*choice of braised beef or fish
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 Cake

house tartar, pepper relish 18

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

Traditional Bolognese

sweet sausage, beef, tomato, basil, ricotta 22

Autumn Ravioli

butternut squash, sweet potato, warming spices, sage 20

Seafood Linguine

shrimp, calamari, mussels, garlic, pepper flake, sherry 25

Chicken Parm

marinara, mozzarella, basil 22

Corner Mac & Cheese

braised beef, tangy BBQ, pickled onion 19

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 10

Caesar[°]

romaine hearts, parmesan, garlic croutons 10

Cobb[°] (GF)

pork belly, cucumber, avocado, tomato, egg, blue cheese, ranch 12

Chopped[°] (GF)

*butternut squash, beets, mushroom, brussels sprouts,
goat cheese, apple, pepitas, apple cider vinaigrette 11*

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 purée, brussels sprouts, herb salsa 36

Airline Chicken Breast (GF) — spiced squash mash, mushroom bourbon glaze 24

Cider Brined Pork Chop* (GF) — sweet potato and maple bacon hash, apple chutney 27

Hanger Steak* (GF) — truffle parmesan fries, asparagus, house steak sauce 28

MAINS

Faroe Island Salmon* — mushroom barley, pistachio kale pesto 28

Fish & Chips — battered cod, old bay fries, house slaw, tarter sauce 22

Meatloaf — chipotle glaze, roasted garlic mash, crispy onions, haricot verts 21

24-Hour Short Rib (GF) — local sweet corn polenta, braised kale 30

BURGERS & HANDHELDS

*choice of: burger // turkey burger
GF vegan burger // grilled chicken*

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

Corner Burger*

*lettuce, tomato, onion, cheddar,
corner sauce 15*

Bourbon Bacon Burger*

*cheddar, pork belly, fried onion,
bourbon bacon jam 17*

Santa Fe Burger*

*guacamole, roasted peppers,
lettuce, pepper jack 16*

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

Philly Cheesesteak

*shaved ribeye, mushroom, pepper, onion,
cheese sauce 17*

Turkey Focaccia

*roasted turkey breast, bacon, onion, spinach,
cheddar, pesto aioli 15*

Short Rib Grill Cheese

braised beef short rib, cheddar, onion, 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 15

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

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	160
Chianti Badia a Coltibuono, Italy 2017	54
Petit Sirah Stag's Leap, Napa Valley, CA 2017	87
Pinot Noir Roserock, Enola-Amity Hills, OR 2018	80
Pinot Noir Siduri, Willamette Valley, OR 2019	66
Red Blend Lion Tamer, Napa Valley, CA 2017	84

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 Cloud Chaser, Coates du Provence, France 2019	45
Sauvignon Blanc 13 Celcius, Marlborough, NZ 2020	36

SPARKLING WINE

LaMarca Prosecco (187ml)	10
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, 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
Red Blend, Dreaming Tree Crush	9/18/36
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, Sassi, Venezia, Italy	9/18/36
Sauvignon Blanc, Matua, Marlborough, NZ	9/18/36
Riesling, Steinmetz, Germany	9/18/36
Rose, Pomelo, California	9/18/36
Prosecco, Carletto, Veneto, Italy	7/14/28

BEVERAGES

Hosmer Mountain Soda (manchester)
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

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, 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 Monkey 47 Gin +2 / Ki No Bi gin +2	15

CIDER MULE

house infused apple cinnamon vodka, apple cider, ginger beer, lime, cinnamon sugar rim, apples 11

R U FIGGIN' KIDDING ME?

fig infused rye, honey syrup, lemon juice, walnut bitters, red wine float 12

NOT YOUR GRAMMA'S APPLE PIE

house infused apple cinnamon vodka, apple cider, honey syrup, lime, cinnamon sugar rim, apple slice 11

MAPLE OLD FASHIONED

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

TIPSY DOVE

el Jimador reposado tequila, fresh squeezed grapefruit, lime juice, agave, prosecco 12

SPICED PUMPKIN DAIQUIRI

bumbu aged rum, spiced pumpkin puree, lime, cinnamon syrup, grated nutmeg 12

MATCHA-CHA!

grey whale gin, yuzu, egg whites, matcha syrup, lime, angostura bitters 14

ROYAL RED CARPET

sipsmith london dry gin, dubonnet, dry curacao, orange peel 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

SPICY MARGARITA

tanteo jalepeno tequila, triple sec, fresh lime, agave 10

SMOKIN' MARGARITA

lunazul reposado, 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

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