

STARTERS

Local Cheese Board

selection of local & artisan cheeses, mixed nuts, marinated olives, local honeycomb, crostini 18

Pulled Pork Nachos (GF)

pico de gallo, pickled jalapenos, beer cheese, avo-lime crema 14 +guacamole 3

Cast Iron Meatballs

vodka sauce, fresh mozzarella, basil, toast points 12

Wild Mushroom Crostini

rosemary herbed ricotta, mushroom garlic pan sauce, micro greens 10

Three Cheese Arancini

roasted red pepper cream sauce 10

Crab Stack (GF)

jonah crab, cucumber, toy box tomatoes, guacamole, red bell pepper, Thai sweet chili, fried wonton chips 18

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 11 | 12PC 19 | 20PC 27

choose from:

house buffalo // tangy bbq

sticky asian // maple bourbon dry rub

PASTA

Traditional Beef Bolognese

housemade linguine, fresh ricotta 18

Chicken Parm

house made linguine, fresh mozzarella 19

Wild Mushroom Ravioli

goat cheese, maitake marsala cream sauce 19

Shrimp Scampi

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

Nashville Mac & Cheese

crispy chicken, nashville hot sauce, scallions, dill pickles 17

SIDES

Asparagus 7

Side Salad 5

Roasted Lemon Garlic Risotto 7

Haricot Verts 6

Truffle Parm Fries 7

Assorted Wave Hill Bakery Rolls (4) 3

Bacon, Cheddar Mash 7

Assorted Spring Vegetables 7

SALADS, SOUPS & BOWLS

French Onion

gruyere, swiss, wave hill bakery crouton 9

Coconut Green Curry Lentil Soup

spring vegetables, lemon grass 9

Caesar^o

chopped romaine, parmesan, garlic croutons 10

Cobb^o (GF)

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

Chopped^o (GF)

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

House Salad^o (GF)

mesculin mix, tomatoes, cucumbers, red onion, feta, honey balsamic, grilled naan 10

Spring Salad^o (GF)

Baby Chioggia beets, pickled red onion, toy box tomatoes, arugula, candied walnuts, fresh mozzarella, grilled lemon vinaigrette 11

Mediterranean Bowl^o (GF)

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

Ancient Grain Bowl^o (V)

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

Ramen Bowl

crispy pork belly, pea shoots, grilled baby corn, scallions, hard boiled egg, rice noodles, rich pork broth 15

^o Add Protein

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

ENTREES

Grilled 14oz Ribeye* (GF)

roasted broccolini, japanese eggplant, japanese sweet potato purée, ginger-lemon grass jus 34

Hanger Steak* (GF)

truffle parmesan fries, grilled asparagus, house-made steak sauce 26

Airline Chicken Breast

okra, chayote & pattypan squash, orzo, toybox tomatoes & cherry pepper pan jus 22

Faroe Island Salmon* (GF)

thumbelina carrots, fiddleheads, baby corn, french lentils, rich seafood broth 25

Fish & Chips

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

Pork Chop (GF)

seasonal veggies, smashed purple potatoes, smoky peach BBQ sauce 24

Meatloaf

chipotle dijon glaze, bacon cheddar garlic mashed, haricot verts 19

Braised Short Ribs (GF)

creamy herbed polenta, crispy brussels, root vegetable hash, demi glace 28

Seafood Risotto (GF)

bay scallops, shrimp, mussels, calamari, roasted garlic lemon risotto 32

PRIME RIB* (GF)

garlic whipped mashed potatoes, asparagus, horseradish cream, jus 25

(SERVED WEDNESDAY NIGHTS 5-close)

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 or Simply Dressed Greens.

Pure love Bakery (Avon) Gluten Free-Vegan 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

Santa Fe Turkey Burger

roasted poblano peppers, pepper jack cheese, guacamole, shredded lettuce 15

Five Corners Philly Cheesesteak

shaved ribeye, roasted poblano peppers, grilled red onions, house beer cheese 16

Turkey on Housemade Focaccia

bacon, cheddar, red onion, spinach, basil aioli 14

Short Rib Grilled Cheese

caramelized onions, cheddar, pickled onions, arugula, sourdough 15

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, rye 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.

4/2022

BOTTLED WINE

RED

Barolo Damilano Lecinquevingne, Piemonte, Italy 2016	81
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 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
Red Blend, Dreaming Tree Crush	9/18/36
Merlot, 14 Hands, Columbia Valley, OR	8/16/32

White Wines

Chardonnay, Martin Ray, Russian River, CA	10/20/40
Chardonnay, St. Francis, Napa, CA	9/18/36
Pinot Grigio, Sassi, Venetie, Italy	9/18/36
Sauvignon Blanc, Matua, Marlborough, NZ	9/18/36
Gotham Project Riesling, NY	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 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

FIVE CORNERS CRAFTED COCKTAILS

GIN & TONICS

SPANISH TONICA

gin mare, 1724 tonic, fresh thyme 13

CORNER TONIC

empress gin, aromatic tonic, juniper berries 11

SEASONAL GIN & TONIC

ha'penny rhubarb gin, 1724 tonic, rhubarb infused syrup 13

STRAWBERRY GIN & TONIC

brockman's gin, 1724 tonic, strawberry infused syrup, lime, mint 13

TRY A GIN & TONIC FLIGHT

a sampling of any 4 Gins 15

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

NAUGHT-TEA-BOURBON

dickel bourbon, ginger liquor, green tea 11

BLUEBERRY ELDERFLOWER SPARKLER

blueberry infused citadel gin, elderflower liquor, fresh lemon juice, mint 11

MISS PORTER'S COSMO

citrus vodka, triple sec, cinnamon syrup,
fresh lime, pomegranate juice 11

BLOOD ORANGE DIAQUIRI

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

OH! BEEHAVE

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

MAPLE OLD FASHIONED

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

PEACH OLD FASHIONED

peach infused bourbon, giffard peach liquor, angostura bitters 12

MODERN MANHATTAN

bourbon infused with orange peel, cinnamon &
cloves, carpano antica, aztec chocolate bitters 13

BISTRO MARTINI

harahorn norwegian gin, tuscan dry vermouth,
lemon peel 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 resposado, hibiscus agave, lime, lava salt 10

LAVENDER MARGARITA

lunazul blanco, lavender infused syrup, creme de violette, fresh lime 10

ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans 11

CHAI MARTINI

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

TRY A BEER FLIGHT
ASK YOUR SERVER!

BUY EM' A BEER FUND

Chef Dylan and his kitchen crew take pride and heart to prepare
your meals. This is a fun way to say thank you! 5