

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

Brunch Eggrolls

tequila aioli choose from below 10

Veggie: eggs, mozzarella, peppers, onions, seasonal veggies

Bacon: eggs, pepper jack, peppers, onions

Breakfast Nachos (GF)

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 // maple bourbon dry rub

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 >>

Braised Short Rib

caramelized onion, demi, hollandaise 16

Irish

corned beef hash, braised cabbage, hollandaise 15

Veggie

asparagus, sweet potato, roasted fennel, hollandaise 13

Pork Belly

gochujang, scallions, hollandaise 15

Crabcake

lump crab, hollandaise 17

2/2022

ENTREES

Corned Beef Hash

sunny side eggs, home fries, sourdough toast 15

Chocolate Almond French Toast

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

Housemade Biscuits & Gravy

poached eggs, sausage gravy, home fries 15

Veggie Frittata (GF)

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

Chicken and Waffles

belgian waffle, buttermilk fried chicken, bacon, honey butter, blueberry maple syrup 14

Shakshouka

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

Brunch Bowl

scrambled eggs, pepper jack cheese, breakfast sausage, onions, peppers, home fries, pepper relish, chipotle aioli, sourdough toast 13

Steak and Eggs*

sunny side eggs, black bean & corn salsa, ranchero, avo-lime crema, home fries, sourdough toast 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

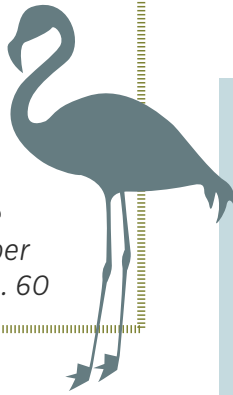
Nashville Hot Fried Chicken Sandwich

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: Cooked to order or cooked to liking. 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



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	9/18/36
Pinot Grigio, Caposaldo, Veneto, Italy	9/18/36
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

BEVERAGES

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

CranCider Mule 6

Cinnamon Pomegranate Soda 6

Hibiscus 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

SPANISH TONICA

gin mare, 1724 tonic, fresh thyme 13

CORNER TONIC

empress gin, aromatic tonic, juniper berries 11

SEASONAL GIN & TONIC

opihr, 1724, anise, orange peel 13

TRY A GIN & TONIC FLIGHT

a sampling of any 4 Gins 15

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

NOT GRANDMA'S APPLE PIE

cinnamon apple infused vodka, apple cider, honey syrup, lime, cinnamon sugar 11

CIDER MULE

cinnamon apple infused vodka, apple cider, ginger beer, lime 10

MISS PORTER'S COSMO

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

FIG OLD FASHIONED

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

MAPLE OLD FASHIONED

tap 357 maple rye, maple syrup, walnut & orange 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 reposado, hibiscus agave, lime, lava salt 10

ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans 11

CHAI MARTINI

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

CORNER COFFEE

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

TRY A BEER FLIGHT ASK YOUR SERVER!