

BRUNCH COCKTAILS

MIMOSA

sparkling wine, fresh juice 8

BOTTOMLESS MIMOSAS 20

PEACH BELLINI

peach purée, sparkling wine 9

BRO-MOSA

counterweight headway IPA beer, fresh oj 7

BANGIN BLOODY

reyka vodka, housemade bloody mary mix, beef jerky straw, 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

Breakfast Flatbread

pork belly, scrambled eggs, mozzarella, hollandaise, candied bacon, scallions 12

Sausage Corndogs

Lamberti's breakfast sausage, maple syrup 8

Housemade Greek Yogurt

granola, whipped honey, berries 7

Chicken Wings (GF)

bleu cheese & celery

6PC 7 | 12PC 13 | 20PC 22

choose from:

house buffalo // tangy bbq // sticky asian
maple bourbon dry rub

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. Yogurt bowl available at an upcharge +3
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

Beef on Weck

horseradish, jus, kimmelweck roll 14

Pork Belly BLT

maple aioli 15

Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 14

SALADS & SOUP

French Onion

gruyere, swiss, wave hill bakery crouton 8

Caesar

chopped romaine, parmesan, garlic croutons 9

Cobb (GF)

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

Fall Chopped (GF)

butternut squash, mushrooms, fried brussel sprouts, beets, pepitas, goat cheese, apple cider vinaigrette, apples 10

Add Protein

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

ENTREES

Eggs Benny

poached eggs, oven roasted ham, hollandaise, hash browns 14

Corned Beef Hash

sunny side eggs, hash browns 15

Brioche French Toast

lemon curd, fresh blueberries
whipped cream 11

Housemade Biscuits & Gravy

poached eggs, sausage gravy, hash browns 15

Chicken and Waffles

blueberry bacon waffles, buttermilk fried chicken, honey butter, blueberry maple syrup 14

PEI Mussels and Linguine

white wine, garlic, roasted tomatoes, lemon, tomato broth, toast points 18

Mediterranean Bowl (GF)

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

Steak and Eggs

ranchero sauce, black beans, avocado, hash browns, lime crema, siracha 22

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

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

Cinnamon Pomegranate Soda 5

Cranberry Cider Mule 5

Pepsi, Diet, Mt. Dew, Sierra Mist, Ginger Ale, Tropicana Lemonade, House Brewed Iced Tea—Complimentary Refills 2.85

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

CIDER MULE

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

FIG OLD FASHIONED

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

APPLES NEVERSINK

neversink gin, house infused brandy,
apple cider, cassia bitters, cinnamon sugar rim 11

AUTUMN GIN & TONIC

dry fly barrel reserve gin, q tonic, apples,
mint, lime 13

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

SMOKIN' MARGARITA

luna azul, del maguey vida mezcal, agave 10

BUTTERSCOTCHED SIDECAR

butterscotch & vanilla bean infused cognac,
combier 11

FIVE CORNERS AUTUMN SANGRIA

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

ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans 11

CHAI MARTINI

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

CORNER COFFEE

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