

## 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, 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

## 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 // honey habenero

## SALADS &amp; 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

## 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

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.

## BENNY'S

<< all served with hash browns >>

## Brisket Benny

caramelized onions, hollandaise 15

## Avocado

pepper relish, hollandaise 13

## Pork Belly

gochujang, scallions, hollandaise 15

## Crabcake

lump crab, hollandaise 15

## ENTREES

## Corned Beef Hash

sunny side eggs, hash browns 15

## Brioche French Toast

lemon curd, fresh blueberries  
whipped cream 11

## Housemade Biscuits &amp; Gravy

poached eggs, sausage gravy, hash browns 15

## Veggie Frittata

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

## 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

## 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

## Turkey on Housemade Focaccia

bacon, cheddar, red onion, arugula, walnut pesto aioli 14

## Green Goddess Grilled Chicken

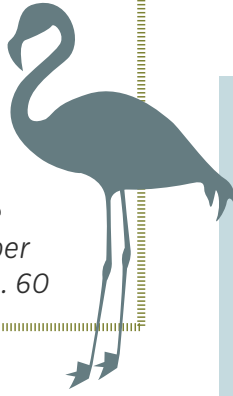
gruyere, red pepper relish, avocado, grilled red onion, arugula, green goddess dressing, naan 14

## Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 14

# 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



## 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

**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**

**Sparkling Lavender Lemonade 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, Ki No Bi gin +2

### SEASONAL GIN & TONIC

grey whale, q tonic, lime, orange, mint 13

### HAIKU

roku gin, ginkoubai hannya tou plum sake, lemon peel 11

### OH! BEEHAVE

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

### BLUEBERRY FOGCUTTER

house infused blueberry gin, ginger beer, lime, mint 10

### 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

### FIG OLD FASHIONED

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

### SMOKIN' MARGARITA

luna azul, del maguey vida mezcal, agave 10

### HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt 10

### FIVE CORNERS 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