

## STARTERS

### 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 // honey habenero

## ENTREES

### Hanger Steak\*

freekeh, local summer vegetables, sun-dried tomato chimichurri 25

### Airline Chicken Breast (GF)

roasted broccolini, rosemary red potatoes, pesto white wine sauce 20

### Faroe Island Salmon\* (GF)

summer squash risotto, grilled baby zucchini, roasted pineapple salsa 24

### Fish & Chips

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

### Baby Back Ribs (GF)

1/2 rack, rainbow kimchi, grilled herb corn-on-the-cob, yucca fries 21

### Meatloaf

chipotle dijon glaze, loaded garlic mashed potato, haricot verts 19

### PEI Mussels and Linguine

white wine, garlic, roasted tomatoes, lemon, tomato broth, toast points 19

### Traditional Beef Bolognese

housemade linguine, fresh ricotta 18

### Chicken Parm

house made linguine, fresh mozzarella 19

### Lobster Ravioli

asparagus, heirloom tomato, fresh herb mascarpone, cajun corn cream sauce 28

### Shrimp Scampi

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

### Pulled Pork Mac & Cheese

housemade rotini, caramelized onions, pickled red onions, smoky BBQ sauce 17

### PRIME RIB\* (GF)

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

(SERVED WEDNESDAY NIGHTS 5-close)

## SALADS, SOUPS & BOWLS

### French Onion

gruyere, swiss, wave hill bakery crouton 9

### Roasted Tomato Bisque 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

### Watermelon Feta (GF)

arugula, cucumber, red onion, sorrento lemon & mint vinaigrette, balsamic glaze 11

### Mediterranean Bowl (GF)

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

### Ancient Grain Bowl (V)

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

### Add Protein

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

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

### Lobster BLT

heirloom tomato, applewood smoked bacon, garlic aioli, avocado, lettuce, sourdough 24

### Shaved Rib Eye Sandwich

grilled red onions, horseradish cream sauce, spinach, balsamic glaze, baguette 16

### Turkey on Housemade Focaccia

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

### BBQ Pulled Pork

smokey BBQ, house coleslaw, pickles, brioche bun 14

### 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, sourdough 14

### Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 14

## SIDES

Asparagus 7

Side Salad 5

Haricot Verts 6

Truffle Parm Fries 7

Loaded Mash 7

Assorted Wave Hill Bakery Rolls (4) 3

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	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	8/16/36
Pinot Grigio, Caposaldo, Veneto, Italy	9/16/36
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

**Hosmer Mountain Soda** (Manchester, CT)  
Cola, Root Beer, Black Cherry,  
Cream Soda, Orange 4

San Pellagrino 6  
Acqua Panna 6

### MOCKTAILS

Watermelon Limeade 6  
Cucumber Mint Cooler 6  
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

#### 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

### COOL AS A CUCUMBER

Tuck gin, cucumber juice, lime, prosecco 9

### PINEAPPLE MOJITO

light rum, pineapple rum,  
fresh pineapple purée, lime, mint 10

### ENGAGED & CANTALOUPE

bullet bourbon, fresh cantaloupe purée,  
honey syrup, lemon juice 11

### SEASONAL GIN & TONIC

aviation gin, 1724 tonic, lavender, oranges, lime 13

### BLUEBERRY FOGCUTTER

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

### TRIPLE CHOCOLATE OLD FASHIONED

cacao infused rye, cacao liquor, chocolate bitters 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

### WATERMELON BASIL MARGARITA

fresh watermelon purée, reposado tequila,  
combier, basil leaves 11

### SMOKIN' MARGARITA

luna azul, del maguey vida mezcal, agave 10

### HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt 10

**TRY A BEER FLIGHT  
ASK YOUR SERVER!**