

# CHARCUTERIE



three items 18 | six items 30  
seasonal accoutrements, house bread

## Meats

Soppressata — pork, black pepper  
Spicy Coppa — pork, calabrian chile  
Bresaola — Beef, Air-Dried

## Cheeses

Gorgonzola Dolce — blue, italy  
Manchego — sheep's milk, spain  
Camembert — creamy, mystic, CT

Wave Hill Bakery Bread Service  
seasonal butter, olive oil 4

## STARTERS

### Corner Nachos

*pickled jalapeño, pico de gallo, cheese sauce, guacamole 13*  
add braised beef +5 / add chicken +3

### Cast Iron Meatballs

*marinara, basil, mozzarella, crostini 13*

### Bavarian Pretzel

*cheese sauce, house mustard 9*

### Hummus

*roasted chickpeas, pickled vegetables, naan 10*

### House Chips

*cheese sauce 7*

### Bar Tacos (2) (GF)

*choice of braised beef or fish  
pickled cabbage, pico de gallo, salsa verde 12*

### Flatbread

*soppressata, coppa, marinara, chilies, mozzarella 13*

### Mussels

*sweet sausage, garlic, shallot, sherry, pepper flake, crostini 16*

### Crab Cake

*house tartar, pepper relish 18*

### Calamari

*cherry peppers, marinara, house tartar 15*

### Chicken Wings (GF)

*bleu cheese & celery  
6PC 12 | 12PC 20 | 20PC 28*

*choice of:  
house buffalo // tangy bbq  
sticky asian // maple bourbon dry rub*

## TOASTED

### Eggs Benedict\*

*choice of: braised beef // pork belly  
english muffin, hollandaise, home fries 17*

### Avocado Toast

*smashed guacamole, cherry tomatoes, kale chip 12 add egg\* +3*

### Smoked Salmon

*savory cream cheese, capers, pickled onions, mixed greens, sourdough 15  
add hard boiled egg +3*

### Banana's Foster French Toast

*local challah, brown sugar, pecans, fresh whipped cream 16*

## 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



## SALADS SOUPS BOWLS

### Seasonal Soup

*kindly ask your server 9*

### French Onion

*baked swiss, crouton 9*

### House Salad<sup>°</sup>

*field greens, tomato, cucumber, red onion, feta, balsamic, grilled naan 11*

### Caesar<sup>°</sup>

*romaine hearts, parmesan, garlic croutons 11*

### Cobb<sup>°</sup> (GF)

*pork belly, cucumber, avocado, tomato, egg, blue cheese, ranch 13*

### Chopped<sup>°</sup> (GF)

*butternut squash, beets, mushroom, brussels sprouts, goat cheese, apple, pepitas, apple cider vinaigrette 12*

### Mediterranean Bowl<sup>°</sup> (GF)

*herbed quinoa, kalamata olive, tomato, cucumber, feta, salsa verde 12*

### Super Bowl<sup>°</sup> (V)

*kale, chickpeas, barley, pickled vegetables, pumpkin seed tahini 12*

### <sup>°</sup> Additions

*grilled chicken 6 / hanger steak\* 11 / salmon\* 11 / shrimp 10 / Meatballs 10*

## BRUNCH

House Made Greek Yogurt (GF) — granola, honey, seasonal fruit 7

French Toast Sticks — "churro style" cinnamon and sugar, nutella 9

Corned Beef Hash\* — sunny eggs, caramelized onions, sourdough toast 16

Brunch Bowl — cheesy scramble, bacon, onions, peppers, home fries, corner sauce, toast 14

Frittata (GF) — *choice of: seasonal vegetable or meat & cheese, home fries 15*

Chicken & Waffles — belgian waffle, buttermilk fried chicken, compound butter, buffalo maple syrup 16

Pan Fried Shrimp (GF) — local sweet corn polenta, garlic, sherry, pepper flake 22

Steak and Eggs\* — hanger steak, fried eggs, home fries, salsa verde, sourdough toast 25

Autumn Ravioli — butternut squash, sweet potato, warming spices, sage 20

Fish & Chips — battered cod, old bay fries, house slaw, tartar sauce 22

## BURGERS & HANDHELDS

*choice of: burger // turkey burger  
GF vegan burger // grilled chicken*

*Served on brioche bun with hand cut fries, greens or house made chips.*

### Corner Burger\*

*lettuce, tomato, onion, cheddar, corner sauce 16*

### Bourbon Bacon Burger\*

*cheddar, pork belly, fried onion, bourbon bacon jam 18*

### Santa Fe Burger\*

*guacamole, roasted peppers, lettuce, pepper jack 16*

*Served with hand cut fries, greens or house made chips.*

### Philly Cheesesteak

*shaved ribeye, mushroom, pepper, onion, cheese sauce 17*

### Turkey Focaccia

*roasted turkey breast, bacon, onion, spinach, cheddar, pesto aioli 16*

### Short Rib Grill Cheese

*braised beef short rib, cheddar, onion, sourdough 17*

### Green Goddess Wrap

*chicken breast, swiss, pepper relish, avocado, onion, spinach, green goddess, naan 16*

### Reuben on Rye

*corned beef, sauerkraut, swiss, corner sauce 16*

*pure love bakery (avon) GF vegan bun +3 | sweet potato fries +2 |  
truffle parm fries +2 | avocado +3 | farm egg +3 | bacon +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.  
\*cooked to your liking

# BOTTLED WINE

## RED

<b>Barolo</b> Damilano Lecinquevingne, Piemonte, Italy 2016	81
<b>Cabernet Sauvignon</b> Reserve, Josh, Lodi CA 2019	42
<b>Cabernet Sauvignon</b> Decoy, CA 2019	55
<b>Cabernet Sauvignon</b> Faust, Napa Valley, CA 2018	115
<b>Chianti</b> Badia a Coltibuono, Italy 2017	54
<b>Petit Sirah</b> Stag's Leap, Napa Valley, CA 2017	87
<b>Pinot Noir</b> Roserock, Enola-Amity Hills, OR 2018	80
<b>Pinot Noir</b> Siduri, Willamette Valley, OR 2019	66
<b>Red Blend</b> Dreaming Tree Crush, North Coast, CA 2019	39
<b>Red Blend</b> Lion Tamer, Napa Valley, CA 2017	84
<b>Zinfandel</b> Rombauer, CA 2020	80

## WHITE

<b>Chardonnay</b> Crossbarn, Sonoma Coast, CA 2018	60
<b>Chardonnay</b> Hess Alomi, Napa Valley, CA 2019	68
<b>Chardonnay</b> Mer Soliel, Santa Lucia, Ca 2019	48
<b>Pinot Grigio</b> Terlato Family Vineyards, Venezia. Italy 2019	48
<b>Rose</b> Cloud Chaser, Coates du Provence, France 2019	45
<b>Sauvignon Blanc</b> 13 Celcius, Marlborough, NZ 2020	36

## SPARKLING WINE

<b>LaMarca Prosecco (187ml)</b>	10
<b>Prima Perla Prosecco</b>	33
<b>Gloria Ferrer Sonoma Brut</b>	65
<b>Moet &amp; Chandon Imperial Brut NV</b>	110

# WINE ON TAP

## RED

	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

## WHITE

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
Riesling, Steinmetz, Germany	9/18/36
Rose, Pomelo, California	9/18/36
Prosecco, Carletto, Veneto, Italy	7/14/28

# BEVERAGES

<b>Hosmer Mountain Soda</b> (willimantic) root beer, black cherry, cream soda, orange 4
<b>San Pellagrino 6</b>
<b>Acqua Panna 6</b>

## MOCKTAILS

<b>Cinnamon Pomegranate Soda 6</b>
<b>Cranberry Cider Mule 6</b>
pepsi, diet, mt. dew, sierra mist, ginger ale, tropicana lemonade, house brewed iced tea—complimentary refills 2.85
<b>Alvarium Cold Brew Vanilla Coffee (12oz can) 5</b>
<b>LavAZza</b> coffee 2.75, espresso 3.5, cappuccino 5 double espresso 4.5, americano 3.5 latte 5
<b>Mighty Leaf Tea 2.75</b>

**BUY EM' A BEER FUND**  
The kitchen crew take pride and heart to prepare your meals. This is a fun way to say thank you! 5

# BRUNCH COCKTAILS

<b>MIMOSA</b> — sparkling wine, fresh juice 8
<b>BOTTOMLESS MIMOSAS 22</b>
<b>PEACH BELLINI</b> — peach purée, sparkling wine 9
<b>BRO-MOSA</b> — counterweight headway IPA beer, fresh oj 7
<b>BANGIN BLOODY</b> — reyka vodka, housemade bloody mary mix, bacon strip, old bay rim, garnishes galore 13
<b>CHAI-POMEGRANATE SPARKLER</b> — gin, vodka or tequila, wild moon chai, pomegranate juice, fresh lemon, prosecco 9
<b>GOODWIN SPRITZ</b> — vanilla vodka, wild moon cranberry, aperol, apple cider, prosecco 10
<b>CHAI MARTINI</b> — house infused vanilla vodka, wild moon chai liquor, bailey's, cinnamon & nutmeg 11
<b>CORNER COFFEE</b> — tap maple rye, baileys, coffee, cinnamon infused whipped cream 10
<b>MEXICAN MOCHA</b> — bicerin milk chocolate liquor, ancho reyes ancho liquour, coffee, fresh whipped cream 9

# CRAFT COCKTAILS

## GIN & TONICS

<b>SPANISH TONICA</b> gin mare, 1724 tonic, fresh thyme	13
<b>CORNER TONIC</b> empress gin, aromatic tonic, juniper berries	11
<b>GIN &amp; CHRONIC</b> sono 1420 midnight new american gin, orange kush CBD oil, fever tree tonic, orange, lime wheel, mint	14
<b>SEASONAL GIN &amp; TONIC</b> harahorn norwegian gin, cranberry syrup, fever tree tonic, lime, orange, frozen cranberries	13
<b>TRY A GIN &amp; TONIC FLIGHT</b> a sampling of any 4 Gins Monkey 47 Gin +2 / Ki No Bi gin +2	15

## CIDER MULE

house infused apple cinnamon vodka, apple cider, ginger beer, lime, cinnamon sugar rim, apples	11
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## R U FIGGIN' KIDDING ME?

fig infused rye, honey syrup, lemon juice, walnut bitters, red wine float	12
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## NOT YOUR GRAMMA'S APPLE PIE

house infused apple cinnamon vodka, apple cider, honey syrup, lime, cinnamon sugar rim, apple slice	11
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## MAPLE OLD FASHIONED

tap 357 maple rye, maple syrup, orange & walnut bitters	12
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## CITRUS SOLSTICE

cara cara orange infused rum, blood orange purée, dry curaçao, lime, agave	12
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## MISS PORTER'S COSMO

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

bulliet bourbon, cold brew syrup, angostura liquor, orange	12
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## MODERN MANHATTAN

bourbon infused with orange peel, cinnamon & cloves, carpano antica, aztec chocolate bitters	13
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## FIVE CORNERS RED OR WHITE PEACH SANGRIA

glass 10  
carafe 45

## SPICY MARGARITA

tanteo jalepeno tequila, triple sec, fresh lime, agave	11
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## SMOKIN' MARGARITA

lunazul reposado, del maguey vida mezcal, agave	11
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## HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt	10
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## ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans	11
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**TRY A BEER FLIGHT, ASK YOUR SERVER!**