

STARTERS

Local Cheese Board

selection of local & artisan cheeses, mixed nuts, marinated olives, local honeycomb, crostini 18

Local Tomato Bruschetta

CT grown tomatoes, fresh basil & oregano, stracciatella, honey balsamic glaze 12

Brisket Nachos

pico de gallo, pickled jalapenos, beer cheese, avocado lime crema 16 +guacamole 3

Cast Iron Meatballs

vodka sauce, fresh mozzarella, basil, toast points 13

Crab Stack (GF)

jonah crab, cucumber, toy box tomatoes, guacamole, red bell pepper, Thai sweet chili, fried wonton chips 20

Bavarian Pretzel

beer cheese, house mustard 9

House Chips

with beer cheese 6

Hummus

roasted chickpeas, garam masala, pickled vegetables, grilled naan bread 9

Clams Dylan

applewood bacon, roasted red peppers, seasoned bread crumbs, compound butter 14

Portuguese Clams

chorizo, anchovy butter, grape tomatoes, white wine, lemon, rich pork broth, toast points 18

Slow cooked Brisket Tacos (2) (GF)

picked cabbage, carrots, bell peppers, cilantro, thai sweet chili sauce 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 12 | 12PC 20 | 20PC 28

choose from:

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

PASTA

Traditional Beef Bolognese

housemade linguine, fresh ricotta 21

Chicken Parm

house made linguine, fresh mozzarella 21

Summer Corn Ravioli

charred corn, roasted red pepper, ricotta, mozzarella, sherry pepper broth, grilled baby corn 20

Shrimp Scampi

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

Brisket Mac & Cheese

crispy pulled brisket, smokey BBQ sauce, pickled red onions, onion straws 18

SIDES

Asparagus 7

Side Salad 5

Roasted Lemon Garlic Risotto 7

Haricot Verts 6

Truffle Parm Fries 7

Assorted Wave Hill Bakery Rolls (4) 3

Bacon, Cheddar Mash 7

Assorted Summer Squashes 8

SALADS, SOUPS & BOWLS

French Onion

gruyere, swiss, wave hill bakery crouton 9

Southwest Corn Chowder 9

Caesar (GF)

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

House Salad (GF)

mesculin mix, tomatoes, cucumbers, red onion, feta, honey balsamic, grilled naan 10

Watermelon Feta (GF)

cucumber, fresh mint, basil, arugula, honey vinaigrette 12

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

Ramen Bowl

crispy pork belly, pea shoots, grilled baby corn, scallions, hard boiled egg, rice noodles, rich pork broth 15

(GF) Add Protein

grilled chicken 6 // grilled steak* 11 // salmon* 11 // blackened shrimp 10

ENTREES

Grilled 14oz Ribeye* (GF)

grilled baby zucchini, chayote squash, potato puree, cajun corn relish 36

Hanger Steak* (GF)

truffle parmesan fries, grilled asparagus, house-made steak sauce 28

Airline Chicken Breast (GF)

sunburst & patty pan squash, garlic rosemary fingerlings, hawaiian pineapple bacon glaze 24

Faroe Island Salmon* (GF)

summer vegetable ratatouille, purple cauliflower puree, tomato caper pan sauce 27

Fish & Chips

cod, housemade coleslaw, tartar, lemon, hand cut old bay french fries 20

Herb Crusted Bone-In Pork Chop

"milanese Style", red onion, sweet corn, kidney beans, local tomatoes, arugula-parsley-cilantro salad, bourbon honey pan sauce 25

Baby Back Ribs (GF)

four cheese grits, rainbow swiss chard, chayote squash-apple slaw, sweet chili BBQ sauce 25

Meatloaf

chipotle dijon glaze, bacon cheddar garlic mashed, haricot verts, crispy onions 20

Seafood Risotto (GF)

bay scallops, shrimp, local clams, calamari, roasted garlic lemon risotto 34

PRIME RIB* (GF)

garlic whipped mashed potatoes, asparagus, horseradish cream, jus 28
(SERVED WEDNESDAY NIGHTS 5-close)

HAND HELDS

Sub. Turkey or GF Vegan Veggie Burger available, no extra charge

Served on Brioche Bun with Hand Cut Fries, Chips & Pickle or Simply Dressed Greens.

Pure love Bakery (Avon) Gluten Free-Vegan 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 15

Bourbon Bacon Burger*

pork belly, bourbon bacon jam, cheddar cheese, crispy onions 17

Santa Fe Turkey Burger

roasted poblano peppers, pepper jack cheese, guacamole, shredded lettuce 16

Five Corners Philly Cheesesteak

shaved ribeye, roasted poblano peppers, grilled red onions, house beer cheese 17

Turkey on Housemade Focaccia

bacon, cheddar, red onion, spinach, basil aioli 15

Lobster Roll

(served on a toasted New England hot dog roll)

choose from:

CT style- warm, lemon thyme butter 30

chilled- house dressing, tarragon, chopped celery, scallions 30

Green Goddess Grilled Chicken

gruyere, red pepper relish, avocado, grilled red onion, spinach, green goddess dressing, naan 16

Corned Beef Reuben

house made sauerkraut, thousand island, swiss, rye 15

Nashville Hot Fried Chicken Sandwich

house made biscuit, pickles, maple aioli 15

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.

5/2022

BOTTLED WINE

RED

Barolo <i>Damilano Lecinquevingne, Piemonte, Italy 2016</i>	81
Cabernet Sauvignon <i>Faust, Napa Valley, CA 2018</i>	160
Chianti <i>Badia a Coltibuono, Italy 2017</i>	54
Petit Sirah <i>Stag's Leap, Napa Valley, CA 2017</i>	87
Pinot Noir <i>Roserock, Enola-Amity Hills, OR 2018</i>	80
Pinot Noir <i>Siduri, Willamette Valley, OR 2019</i>	66
Red Blend <i>Lion Tamer, Napa Valley, CA 2017</i>	84

WHITE

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

SPARKLING WINE

LaMarca Prosecco (187ml)	10
Prima Perla Prosecco	33
Gloria Ferrer Sonoma Brut	65
Moet & Chandon Imperial Brut NV	110

WINE ON TAP

Red Wines

6oz/16oz/32oz

<i>Cabernet Sauvignon Joel Gott, CA</i>	10/20/40
<i>Cabernet Sauvignon, Sterling Vineyards, Central Coast, CA</i>	8/16/32
<i>Pinot Noir, Angeline, CA</i>	10/20/40
<i>Malbec, Altos Los Hormigas, Argentina</i>	8/16/32
<i>Tempranillo, Katas, Rioja, Spain</i>	8/16/32
<i>Red Blend, Dreaming Tree Crush</i>	9/18/36
<i>Merlot, 14 Hands, Columbia Valley, OR</i>	8/16/32

White Wines

<i>Chardonnay, Martin Ray, Russian River, CA</i>	10/20/40
<i>Chardonnay, St. Francis, Napa, CA</i>	9/18/36
<i>Pinot Grigio, Sassi, Venetie, Italy</i>	9/18/36
<i>Sauvignon Blanc, Matua, Marlborough, NZ</i>	9/18/36
<i>Gotham Project Riesling, NY</i>	9/18/36
<i>Rose, Sabine, France</i>	9/18/36
<i>Prosecco, Carletto, Veneto, Italy</i>	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

Cinnamon Pomegranate Soda 6
Sparkling 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

SPANISH TONICA

gin mare, 1724 tonic, fresh thyme 13

CORNER TONIC

empress gin, aromatic tonic, juniper berries 11

SEASONAL GIN & TONIC

ha'penny rhubarb gin, 1724 tonic, rhubarb infused syrup 13

STRAWBERRY GIN & TONIC

brockman's gin, 1724 tonic, strawberry infused syrup, lime, mint 13

TRY A GIN & TONIC FLIGHT

a sampling of any 4 Gins 15

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

NAUGHT-TEA-BOURBON

dickel bourbon, ginger liquor, green tea 11

BLUEBERRY ELDERFLOWER SPARKLER

blueberry infused citadel gin, elderflower liquor, fresh lemon juice, mint 11

MISS PORTER'S COSMO

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

OH! BEEHAVE

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

PEACH OLD FASHIONED

peach infused bourbon, giffard peach liquor, angostura 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 resposado, hibiscus agave, lime, lava salt 10

LAVENDER MARGARITA

lunazul blanco, lavender infused syrup, creme de violette, fresh lime 10

ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans 11

CHAI MARTINI

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

TRY A BEER FLIGHT
ASK YOUR SERVER!

BUY EM' A BEER FUND

Chef Dylan and his kitchen crew take pride and heart to prepare your meals. This is a fun way to say thank you! 5