

# 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*

## HOUSE MADE PASTA

*gluten free pasta +3*

### Traditional Bolognese

*sweet sausage, beef, tomato, basil, ricotta* 22

### Butternut & Sweet Potato Ravioli

*warming spices, brown butter sauce, sage* 20

### Seafood Linguine

*shrimp, calamari, mussels, garlic, pepper flake, sherry* 25

### Chicken Parm

*marinara, mozzarella, basil* 22

### Corner Mac & Cheese

*braised beef, tangy BBQ, pickled onion* 20

### PRIME RIB\* (GF)

*roasted garlic mash, asparagus,  
horseradish cream, jus* 30  
(SERVED WEDNESDAY NIGHTS 5-close)

### 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*

## SALADS SOUPS BOWLS

# THE BROILER

*cooked at  
1000 degrees  
fahrenheit*

**Hand Cut 14oz Ribeye\* (GF)** — potato purée, brussels sprouts, herb salsa 36

**Airline Chicken Breast (GF)** — spiced squash mash, mushroom bourbon glaze 24

**Cider Brined Pork Chop\* (GF)** — sweet potato and maple bacon hash, apple chutney 27

**Hanger Steak\* (GF)** — truffle parmesan fries, asparagus, house steak sauce 28

## MAINS

**Faroe Island Salmon\*** — mushroom barley, pistachio kale pesto 28

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

**Meatloaf** — chipotle glaze, roasted garlic mash, crispy onions, haricot verts 21

**24-Hour Short Rib (GF)** — local sweet corn polenta, braised kale 30

## 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*

## 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	9/18/36
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, Venezia, 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

**Hosmer Mountain Soda** (willimantic)  
root beer, black cherry, cream soda, orange 4

**San Pellagrino 6**  
**Acqua Panna 6**

### MOCKTAILS

**Cinnamon Pomegranate Soda 6**  
**Cranberry Cider Mule 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**

## CRAFT COCKTAILS

### GIN & TONICS

#### SPANISH TONICA

gin mare, 1724 tonic, fresh thyme 13

#### CORNER TONIC

empress gin, aromatic tonic, juniper berries 11

#### GIN & CHRONIC

sono 1420 midnight new american gin, orange kush CBD oil,  
fever tree tonic, orange, lime wheel, mint 14

#### SEASONAL GIN & TONIC

harahorn norwegian gin, cranberry syrup, fever tree tonic,  
lime, orange, frozen cranberries 13

#### TRY A GIN & TONIC FLIGHT

a sampling of any 4 Gins 15

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

### CIDER MULE

house infused apple cinnamon vodka, apple cider, ginger beer, lime,  
cinnamon sugar rim, apples 11

### R U FIGGIN' KIDDING ME?

fig infused rye, honey syrup, lemon juice, walnut bitters, red wine float 12

### NOT YOUR GRAMMA'S APPLE PIE

house infused apple cinnamon vodka, apple cider,  
honey syrup, lime, cinnamon sugar rim, apple slice 11

### MAPLE OLD FASHIONED

tap 357 maple rye, maple syrup, orange & walnut bitters 12

### TIPSY DOVE

el Jimador reposado tequila, fresh squeezed grapefruit,  
lime juice, agave, prosecco 12

### CITRUS SOLSTICE

cara cara orange infused rum, blood orange purée,  
dry curaçao, lime, agave 12

### MATCHA-CHA!

grey whale gin, yuzu, egg whites, matcha syrup, lime, angostura bitters 14

### COOL BEANS

bulliet bourbon, cold brew syrup, angostura liquor, orange 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 11  
carafe 48

### SPICY MARGARITA

tanteo jalepeno tequila, triple sec, fresh lime, agave 11

### SMOKIN' MARGARITA

lunazul reposado, del maguey vida mezcal, agave 11

### HIBISCUS MARGARITA

lunazul reposado, hibiscus agave, lime, lava salt 10

### ESPRESSOTINI

tito's vodka, fresh espresso, espresso beans 11

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

### 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