

CHARCUTERIE

STARTERS

- Corner Nachos
pickled jalapeño, pico de gallo, cheese sauce, guacamole 17
add braised beef or chicken +6
- Cast Iron Meatballs (GF without crostini)
marinara, basil, mozzarella, crostini 14
- Bavarian Pretzel
cheese sauce, house mustard 13
- Pumpkin Seed Tahini Hummus (GF without na'an)
fresh chickpeas, pickled vegetables, na'an 14
- Italian Long Hots 🌶️🌶️
flash fried, sea salt, tomato relish, feta, crostini 14
- Bar Tacos (2) (GF)
choice of braised beef or cajun shrimp
pickled cabbage, pico de gallo, salsa verde 13
- Flatbread
spiced pumpkin, goat cheese, sage 15
- Mussels (GF without crostini)
sweet sausage, garlic, shallot, sherry, pepper flake, crostini 16 add linguini +7
- Calamari
cherry peppers, marinara, house tartar 18
- Chicken Wings
bleu cheese & celery
6PC 12 | 12PC 20

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

TOASTED

- Eggs Benedict*
choice of: spinach & artichoke // short ribs
english muffin, hollandaise, home fries 18
- Avocado Toast
smashed guacamole, cherry tomatoes, kale chip, sourdough 14 add egg* +3
- Smoked Salmon
savory cream cheese, capers, pickled onions, mixed greens, sourdough 17
add hard boiled egg +3
- French Toast
local challah, strawberry maple caramel, candied nut crumble 17

FLAMINGO
BRUNCH PUNCH

Share with friends! Planteray 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

- three items 18 | six items 30
seasonal accoutrements, mixed nuts, house bread
- Meats
Soppressata — pork, black pepper, Italy
Spicy Coppa — pork, calabrian chile, Italy
Speck — pork, smoked prosciutto, Italy
- Cheeses
Cheddar — aged two years, VT
Manchego — sheep's milk, Spain
Camembert — creamy, Litchfield, CT
- PB & J Foie Gras — peanut maple foie gras mousse, grape relish, graham cracker crumb, crostini 15
- Buratta (GF without crostini) — herb pesto, tomato relish, crostini 15
- Wave Hill Bakery Bread Service — seasonal butter, olive oil 6

- Seasonal Soup | French Onion
kindly ask your server 8 | baked swiss, crouton 11
- House Salad ° ° (GF without na'an)
field greens, tomato, cucumber, red onion, feta, balsamic, grilled na'an 12
- Caesar ° °
romaine hearts, parmesan, garlic croutons 12
- Cobb ° °
pork belly, cucumber, avocado, tomato, egg, blue cheese, ranch 15
- Chopped ° °
butternut squash, beets, mushroom, brussels sprouts, goat cheese, apple, pepitas, apple cider vinaigrette 15
- Mediterranean Bowl ° ° (GF)
herbed quinoa, kalamata olive, tomato, cucumber, feta, salsa verde 14
- Super Bowl ° ° (V)
kale, chickpeas, barley, pickled vegetables, sunflower seed tahini 14
- Harvest Apple ° ° (GF)
field greens, feta, candied pecans, cranberries, honey white balsamic 14
- ° ° Additions
grilled chicken 6 / prime flat iron* 12 / salmon* 12 / shrimp 11 / meatballs 9

SALADS
SOUPS
BOWLS

BRUNCH

- Classic Breakfast — two eggs, bacon, home fries, sourdough toast 14
toast substitutions +4 : seasonal fruit // yogurt & granola // croissants (2)
- Shakshuka (GF without na'an) — tomato and herb sofrito, warming spices, eggs, na'an 15
- French Toast Sticks — "churro style" cinnamon and sugar, nutella 12
- Corned Beef Hash* — sunny eggs, caramelized onions, sourdough toast 17
- Brunch Bowl — cheesy scramble, bacon, onions, peppers, home fries, corner sauce, toast 17
- Frittata (GF) — choice of: seasonal vegetable or meat & cheese, home fries 17
- Chicken & Waffles — belgian waffle, buttermilk fried chicken, compound butter, buffalo maple syrup 20
- Wild Mushroom Carbonara — bucatini, thyme, truffle egg yolk, poached egg 26
- Steak and Eggs* — prime flat iron, fried eggs, home fries, salsa verde, sourdough toast 34
- Spiced Squash Ravioli — butternut squash, brown butter, sage 27
- Fish & Chips — battered cod, old bay fries, house slaw, tartar sauce 30

BURGERS &
HANDHELDS

- choice of: burger // grilled chicken
GF vegan burger

Served on brioche bun with hand cut
fries, greens or house made chips.
- Corner Burger*
lettuce, tomato, onion, cheddar,
corner sauce 18
- Bourbon Bacon Burger*
cheddar, pork belly, fried onion,
bourbon bacon onion jam 19
- Dry Aged Burger* (limited avail.)
new american cheese, roasted
tomatoes, field greens, umami aioli 24
- Served with hand cut fries, greens or house made chips.
- Philly Cheesesteak
shaved ribeye, mushroom, pepper, onion,
cheese sauce 20
- Turkey Focaccia
roasted turkey breast, bacon, onion, spinach,
cheddar, pesto aioli 18
- Braised Short Rib Grilled Cheese
new american cheese, caramelized onion, sourdough 19
- Green Goddess Wrap
chicken breast, swiss, pepper relish, avocado,
onion, spinach, green goddess, naan 18
- Reuben on Rye
corned beef, sauerkraut, swiss, corner sauce 18
- Crispy Chicken Katsu Sandwich
crispy fried chicken, marinated cabbage,
bulldog sauce, japanese milk bread 18
- pure love bakery (avon) GF vegan bun +3 | american cheese +2 | sweet potato fries +2 | roasted peppers +2
mushrooms +2 | truffle parm fries +2 | avocado +3 | guac +3 | farm egg +3 | bacon +3

BOTTLED WINE

RED		
Barolo	Damilano Lecinquevingne, Piemonte, Italy 2016	75
Cabernet Sauvignon	Reserve, Josh, Lodi CA 2019	42
Cabernet Sauvignon	Decoy, CA 2019	50
Cabernet Sauvignon	Faust, Napa Valley, CA 2018	95
Chianti	Badia a Coltibuono, Italy 2017	50
Malbec	Bodega Columé, Salta, Argentina 2021	50
Merlot	Markham, Napa, California 2020	55
Petit Sirah	Stag’s Leap, Napa Valley, CA 2017	75
Pinot Noir	Flaneur, Willamette Valley, OR 2021	60
Red Blend	Caymus Suisun The Walking Fool, CA 2021	45
Red Blend	Dreaming Tree Crush, North Coast, CA 2019	39
Red Blend	Lion Tamer, Napa Valley, CA 2017	80
Zinfandel	Rombauer, CA 2020	75

WHITE		
Chardonnay	Hess Alomi, Napa Valley, CA 2019	65
Chardonnay	Mer Soliel, Santa Lucia, CA 2019	45
Chardonnay,	Decoy Limited, Sonoma Coast, Ca 2022	50
Pinot Grigio	Terlato Family Vineyards, Venezia, Italy 2019	45
Rose	La Chapelle du Seuil, Provence, France 2022	43
Sauvignon Blanc	13 Celcius, Marlborough, NZ 2020	35
Sancerre	Henri Bourgeois, La Barronnes, France 2021	50
White Blend	Conudrum, California 2021	35

SPARKLING WINE		
LaMarca Prosecco (187ml)		14
Prima Perla Prosecco		30
Brut Rose, Decoy Limited, CA N/V		50
Moet & Chandon Imperial Brut NV		100

WINE ON TAP

RED			6oz // 16oz
Cabernet Sauvignon	Joel Gott, CA		11/22
Cabernet Sauvignon,	Franciscan Estate, CA		10/20
Pinot Noir,	Angeline, CA		10/20
Malbec,	Domaine Bousquet Reserve organic, Argentina		10/20
Red Blend,	Grand Passione Rosso, Veneto, Italy		9/18
Red Blend,	Thread Count, CA		11/22
Red Zinfandel,	Mindset, Lodi, CA		8/16
Montepulciano d'Abruzzo,	Carletto, Italy		8/16
WHITE			6oz // 16oz
Chardonnay,	Martin Ray, Russian River, CA		11/22
Chardonnay,	Hess, Shirtail Ranch, Monterey, CA		9/18
Pinot Grigio,	Villa d’ Adige, Italy		9/18
Sauvignon Blanc,	Matua, Marlborough, NZ		9/18
Riesling,	Gotham Project, Finger Lakes, NY		10/20
Rosé,	IL Nino, Italy		9/18
Albariño,	Mindset, Lodi, CA		8/16

BEVERAGES

Hosmer Mountain Soda	(willimantic)
root beer, black cherry, cream soda, orange 6	
San Pellegrino 6	
Acqua Panna 6	
MOCKTAILS	
Blood Orange Sunrise 7	
Cinnamon Pomegranate Soda 7	
Cranberry Cider Mule 7	
pepsi, diet, starry, ginger ale, tropicana lemonade, house brewed iced tea–complimentary refills 3.25	
LavAzza	
coffee 3, espresso 4, cappuccino 6	
double espresso 5.5, americano 4.5 latte 6	
Mighty Leaf Tea 3	

BRUNCH COCKTAILS

MIMOSA	— sparkling wine, OJ 9
BOTTOMLESS MIMOSAS 24	
PEACH BELLINI	— peach purée, sparkling wine 10
BRO-MOSA	— counterweight headway IPA beer, fresh oj 8
BANGIN BLOODY	— reyka vodka, housemade bloody mary mix, bacon strip, old bay rim, garnishes galore 13
CHAI-POMEGRANATE SPARKLER	— tito's vodka, wild moon chai, pomegranate juice, fresh lemon, prosecco 10
RISE & GRIND	— 1783 Bourbon, espresso, bourbon cream, vanilla 14
CHAI MARTINI	— vanilla vodka, wild moon chai liquor, bailey's, nutmeg 13
CORNER COFFEE	— tap maple rye, baileys, coffee, fresh whipped cream 12
GOODWIN SPRITZ	— vanilla vodka, wild moon cranberry, aperol, apple cider, prosecco 12
MULLED CIDER TODDY	— apple infused vodka, rosie's apple pie whiskey, apple cider, honey, lemon 12
Pumpkin Spiced Latte	— espresso, bumbu rum, pumpkin liqueur, bourbon cream 12

CRAFT COCKTAILS

GIN & TONIC FLIGHTS 16	
LONDON DRY	
harahorn, kyro, martin miller, plymouth	
CONTEMPORARY	
engine, etsu, hendrick's caberet, silent pool	
BARREL AGED	
barr hill tom cat, hardshore north oak, kovol, kyro dark	
CONNECTICUT	
southwick's, tuck, waypoint, westford	
BUILD YOUR OWN	
a sampling of any 4 gins	
monkey 47 gin +2 / ki no bi gin +2 / berkeley square +2 / highclere barrel aged +2	
monkey 47 distiller's cut +8	

SEASONAL GIN & TONIC	
harohorn, cranberry, citrus	13
CORNER TONIC	
empress gin, juniper berries, citrus	13
CIDER MULE	
apple cinnamon infused vodka, apple cider, ginger beer, lime, cinnamon sugar	13
R U FIGGIN' KIDDING ME?	
fig infused rye, honey syrup, lemon juice, walnut bitters, red wine float	13
NOT YOUR GRAMMA'S APPLE PIE	
apple cinnamon infused vodka, apple cider, honey syrup, lime, cinnamon sugar	12
SMOKED MAPLE OLD FASHIONED	
1783 bourbon, maple syrup, black walnut bitters	
Choice of wood chip flavor: apple, hickory, maple, mesquite	14
MISS PORTER’S COSMO	
meyer lemon vodka, combier, cinnamon syrup, pomegranate, fresh lime	12
SHIVER ME GINGERS	
spiced & pineapple rum, dry curaçao, ginger, honey, lemon, angostura	13
ORGANIZED CRIME	
nikka coffey gin, 1783 bourbon, montenegro amaro, rosie’s apple	14
BUTTERSCOTCH SIDECAR	
butterscotch infused cognac, dry curaçao, vanilla syrup, lemon	14
MODERN MANHATTAN	
bourbon infused with orange peel, cinnamon & cloves, carpano antica, aztec chocolate bitters	13
MONKEY WRENCH	
bourbon infused with orange peel, cinnamon & cloves, spiced rum, sweet vermouth, banana liqueur, bitters	13
ESPRESSOTINI	
tito’s vodka, fresh espresso, espresso beans	13
FIVE CORNERS RED OR WHITE PEACH SANGRIA	
	12

SPICY MARGARITA	
jalepeno tequila, triple sec, lime, agave	
SMOKIN’ MARGARITA	
reposado, del maguey vida mezcal, lime, agave	
HIBISCUS MARGARITA	
reposado, hibiscus agave, lime	
BLOOD ORANGE MARGARITA	
reposado, blood orange juice, lime, agave	