

# CHARCUTERIE



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

## Wave Hill Bakery Bread Service

seasonal butter, olive oil 6

## House Chips

cheese sauce 9

# STARTERS

## Corner Nachos

pickled jalapeño, pico de gallo, cheese sauce, guacamole 17  
add braised beef or add chicken +6

## Cast Iron Meatballs (GF without crostini)

marinara, basil, mozzarella, crostini 14

## Bavarian Pretzel

cheese sauce, house mustard 13

## Hummus (GF without na'an)

sunflower tahini, fresh chick peas, pickled vegetables, na'an 14

## Buratta (GF without crostini)

herb pesto, tomato relish, crostini 15

## Bar Tacos (2) (GF)

choice of braised beef or cajun shrimp  
pickled cabbage, pico de gallo, salsa verde 13

## Flatbread

rhubarb, cherry pepper, goat cheese 15

## Mussels (GF without crostini)

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

## 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

## Bananas Foster French Toast

local challah, caramelized banana, candied pecan 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

# SALADS SOUPS BOWLS

## Seasonal Soup

kindly ask your server 8

## French Onion

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

## Crab Salad° (GF)

marinated lump crab, shaved cabbage, pickled red onion, cucumber, sesame dressing 21

## ° Additions

grilled chicken 6 / prime flat iron\* 12 / salmon\* 12 / shrimp 11 / meatballs 9

# BRUNCH

Classic Breakfast — two eggs, bacon, home fries, sourdough toast 14  
toast substitutions +4: seasonal fruit // yogurt & granolla // 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 33

Meat Trio Ravioli — tomato cream, basil 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 17

## Bourbon Bacon Burger\*

cheddar, pork belly, fried onion, bourbon bacon 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 17

## Reuben on Rye

corned beef, sauerkraut, swiss, corner sauce 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

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

## WHITE

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

## SPARKLING WINE

<b>LaMarca Prosecco (187ml)</b>	14
<b>Prima Perla Prosecco</b>	30
<b>Brut Rose, Decoy Limited, CA N/V</b>	50
<b>Moet &amp; Chandon Imperial Brut NV</b>	100

# WINE ON TAP

<b>RED</b>	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
Merlot, 14 Hands, Columbia Valley, OR	9/18
Red Blend, Grand Passione Rosso, Veneto, Italy	9/18
Barbera, Northeast Wine Co, Lodi, CA	8/16
Montepulciano d'Abruzzo, Carletto, Italy	8/16
<b>WHITE</b>	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
White Blend, Oblique, Lodi CA	8/16

# BEVERAGES

<b>Hosmer Mountain Soda</b> (willimantic) root beer, black cherry, cream soda, orange 5
<b>San Pellegrino 6</b>
<b>Acqua Panna 6</b>
<b>MOCKTAILS</b>
<b>Lavender Lemonade 7</b>
<b>Lychee Iced Tea 7</b>
<b>Orange Creamsicle 7</b>
pepsi, diet, starry, ginger ale, tropicana lemonade, house brewed iced tea—complimentary refills 3.25
<b>LavAZza</b> coffee 3, espresso 4, cappuccino 6 double espresso 5.5, americano 4.5 latte 6
<b>Mighty Leaf Tea 3</b>

# BRUNCH COCKTAILS

<b>MIMOSA</b> — sparkling wine, OJ 9
<b>BOTTOMLESS MIMOSAS 24</b>
<b>PEACH BELLINI</b> — peach purée, sparkling wine 10
<b>BRO-MOSA</b> — counterweight headway IPA beer, fresh oj 8
<b>BANGIN BLOODY</b> — reyka vodka, housemade bloody mary mix, bacon strip, old bay rim, garnishes galore 13
<b>STRAWBERRY RHUBARB SPARKLER</b> — sipsmith strawberry gin, rhubarb syrup, lemon, prosecco 11
<b>RISE &amp; GRIND</b> — 1783 Bourbon, espresso, taconic bourbon cream, vanilla 14
<b>CHAI MARTINI</b> — house infused vanilla vodka, wild moon chai liquor, bailey's, nutmeg 12
<b>CORNER COFFEE</b> — tap maple rye, baileys, coffee, fresh whipped cream 11
<b>MAPLE OLD FASHIONED</b> — tap 357 maple rye, maple syrup, orange & walnut bitters 13
<b>MEXICAN MOCHA</b> — bicerin milk chocolate liquor, ancho reyes liquour, coffee, fresh whipped cream 10

# CRAFT COCKTAILS

## GIN & TONIC FLIGHTS 16

<b>LONDON DRY</b> harahorn, kyro, martin miller, plymouth
<b>CONTEMPORARY</b> engine, etsu, hendrick's caberet, silent pool
<b>BARREL AGED</b> barr hill tom cat, hardshore north oak, kovol, kyro dark
<b>CONNECTICUT</b> southwick's, tuck, waypoint, westford
<b>BUILD YOUR OWN</b> 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

ha'penny rhubarb gin, rhubarb syrup	13
<b>CORNER TONIC</b> empress gin, juniper berries, citrus	13
<b>BLUE JAY</b> infused blueberry vodka, elderflower, lavender, lemon, blueberries, mint	13
<b>DUBLIN OLD FASHIONED</b> ha'penny irish whiskey, vanilla, cherry bitters, angostura	13
<b>LYCHEE GIN-RITA</b> empress gin, lychee, combier, lime, salted rim	14
<b>MIDNIGHT TRAIN</b> taconic barrel finished gin, averta amaro, vanilla	14
<b>OH! BEE-HAVE</b> barr hill gin, honey, chamomile, lemon, bee pollen sugar	14
<b>PEACH MINT MULE</b> 1783 bourbon, peach, lime, ginger beer, mint	13
<b>RESPECT YOUR ELDERS</b> dark rum, elderflower, lillet, melitti, absinthe	13
<b>STRAWBERRY MINT SMASH</b> sipsmith strawberry gin, lime, strawberries, mint, prosecco	13
<b>MODERN MANHATTAN</b> bourbon infused with orange peel, cinnamon & cloves, carpano antica, aztec chocolate bitters	13
<b>SPRING FLING</b> reposado tequila, meletti, dry curacao, lime, Badger grapefruit soda	13
<b>ESPRESSOTINI</b> tito's vodka, fresh espresso, espresso beans	13
<b>FIVE CORNERS RED OR WHITE PEACH SANGRIA</b>	12

## SPICY MARGARITA

jalepeno tequila, triple sec, fresh lime, agave	13
<b>SMOKIN' MARGARITA</b> reposado, del maguey vida mezcal, agave	13
<b>HIBISCUS MARGARITA</b> resposado, hibiscus agave, lime, lava salt	13
<b>LAVENDER MARGARITA</b> blanco tequila, lavender, crème de violette, lime	13