

CHARCUTERIE

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**
heirloom tomato, garlicm, basil 15
- Local Clams (GF without crostini)**
sweet sausage, garlic, shallot, sherry, pepper flake, crostini 16 *add linguini* +6
- 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

Wave Hill Bakery Bread Service
seasonal butter, olive oil 6

Cheeses
Cheddar — aged two years, VT
Manchego — sheep's milk, Spain
Camembert — creamy, Litchfield, CT

House Chips
cheese sauce 9

- 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

Greek Summer° ° (GF)
watermelon, cucumber, tomato, red onion, feta, field greens, red wine vinaigrette, balsamic glaze 15

° ° 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* 33
- Summer Ravioli** — *fig, date, goat cheese, onion soubise* 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

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
Barbera,	Northeast Wine Co, 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
White Blend,	Oblique, Lodi CA		8/16

BEVERAGES

Hosmer Mountain Soda	(willimantic)
root beer, black cherry, cream soda, orange 5	
San Pellegrino 6	
Acqua Panna 6	
MOCKTAILS	
Sparkling Lavender Lemonade 7	
Watermelon Limeade 7	
Cucumber Mint Cooler 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
WATERMELON SPARKLER — tequila, watermelon, honey, prosecco 9	
RISE & GRIND	— 1783 Bourbon, espresso, taconic bourbon cream, vanilla 14
CHAI MARTINI	— house infused vanilla vodka, wild moon chai liquor, bailey’s, nutmeg 12
CORNER COFFEE	— tap maple rye, baileys, coffee, fresh whipped cream 11
MAPLE OLD FASHIONED	— tap 357 maple rye, maple syrup, orange & walnut bitters 13
TROPICAL SPRITZ	— grey whale gin, passion fruit liqueur, aperol, orange juice, prosecco 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	
empress cucumber-lemon gin, lime, lemon, fresh cucumber	13
CORNER TONIC	
empress gin, juniper berries, citrus	13
BLUE JAY	
infused blueberry vodka, elderflower, lavender, lemon, blueberries, mint	13
CARIBBEAN OLD FASHION	
ron zacapa 23 rum, Bumbu aged rum, cane syrup, peychaud’s bitters, orange peel, cherry	14
FIVE COCO	
pineapple rum, cachaça, coconut purée, ginger liqueur, lime	13
COOL AS A CUKE	
harahorn gin, fresh cucumber juice, lime, simple, prosecco	12
OH! BEE-HAVE	
barr hill gin, honey, chamomile, lemon, bee pollen sugar	14
PEACH MINT MULE	
1783 bourbon, peach, lime, ginger beer, mint	13
PINEAPPLE EXPRESS	
dark rum, pineapple rum, pineapple puree, lime, cane syrup, mint	13
STRAWBERRY MINT SMASH	
sipsmith strawberry gin, lime, strawberries, mint, prosecco	13
MODERN MANHATTAN	
bourbon infused with orange peel, cinnamon & cloves, carpano antica, aztec chocolate bitters	13
PASSION PROJECT	
grey whale gin, passion fruit liqueur, dry vermouth, mint, lemon twist	14
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	13
SMOKIN’ MARGARITA	
reposado, del maguey vida mezcal, lime, agave	13
HIBISCUS MARGARITA	
resposado, hibiscus agave, lime, lava salt	13
WATERMELON BASIL MARGARITA	
reposado, fresh watermelon, basil agave, lime	12