

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

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

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

Sunflower 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

roasted garlic, spicy coppa, cherry peppers 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

Bananas Foster French Toast

local challah, caramelized banana, fresh whipped cream, 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



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 16

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

Hangover Cure — three fried eggs, candied pork belly, guacamole, "new" american cheese, brioche bun, 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

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

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

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

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 A-to-Z, Willamette Valley, OR 2023	47
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

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

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, koval, 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

condesa clásica gin, hibiscus, 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 coffee 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

13

SMOKIN' MARGARITA

reposado, del maguey vida mezcal, lime, agave

13

HIBISCUS MARGARITA

reposado, hibiscus agave, lime

13

BLOOD ORANGE MARGARITA

reposado, blood orange juice, lime, agave

13