

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

HOUSE
MADE
PASTA

- gluten free pasta* +4
- Rigatoni Bolognese

sweet sausage, beef, tomato, basil, ricotta 26
- Creste de Gallo

chicken, asparagus, heirloom tomato, pesto, cream 27
- Spiced Squash Ravioli

butternut squash, brown butter, sage 27
- Seafood Tagliatelle 

mussels, shrimp, calamari, fra diavolo 30
- Wild Mushroom Carbonara

bucatini, thyme, truffle egg yolk 26

add chicken +6 / add shrimp +11
- Chicken Parm

marinara, linguine, mozzarella, basil 28
- Sweet Potato Gnocchi (GF)

smoked prosciutto, garlic, peas, cream 26

PRIME RIB* (GF)

roasted garlic mash, asparagus, horseradish cream, jus 40

(SERVED WEDNESDAY NIGHTS 5-close)

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

PB & J Foie Gras

peanut maple foie gras mousse, grape relish, graham cracker crumb, crostini 15

Cheeses

Cheddar — aged two years, VT

Manchego — sheep's milk, Spain

Camembert — creamy, Litchfield, CT

Buratta (GF *without crostini*)

herb pesto, tomato relish, crostini 15

Wave Hill Bakery Bread Service

seasonal butter, olive oil 6

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, bleu cheese, ranch 15
- Chopped 

butternut squash, beets, mushroom, brussels sprouts, goat cheese, apple, pepitas, apple cider vinaigrette 15
- Mediterranean Bowl  (GF)

herbed quinoa, kalamata olives, tomato, cucumber, feta, salsa verde 14
- Super Bowl   (V)

kale, chickpeas, barley, pickled vegetables, pumpkin 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

THE

cooked at

BROILER

1000 degrees

fahrenheit

Hand Cut 14oz Ribeye* (GF) — *potato pavé, broccoli rabe, chimichurri* 42

Roasted Half Chicken (GF) — *sweet corn polenta, wild mushroom, cherry pepper* 30

Cider Brined Pork Chop* (GF) — *sweet potato bacon hash, apple chutney* 32

Steak Frites* — *prime flat iron, truffle parmesan fries, asparagus, house steak sauce* 34

MAINS

- Salmon* (GF) — *saffron risotto, roasted artichoke, grape mostarda* 33

Fish & Chips — *battered cod, old bay fries, house slaw, tartar sauce* 30

Pan Seared Scallops (GF) — *sweet onion soubise, golden beets, celery, goat cheese, pistachio* 34

Three Meat Lasagna — *braised short rib, veal, sweet sausage, tomato basil crème* 32

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	

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 vermouht, 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

TRY A BEER FLIGHT ASK YOUR SERVER!