

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

HOUSE MADE PASTA

gluten free pasta +3

Rigatoni Bolognese

sweet sausage, beef, tomato, basil, ricotta 26

Creste de Gallo

lump crab, zucchini, roasted tomato, lemon 28

Meat Trio Ravioli

tomato cream, basil 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 27

Sweet Potato Gnocchi (GF)

smoked prosciutto, garlic, peas, cream 26

PRIME RIB* (GF)

roasted garlic mash, asparagus,
horseradish cream, jus 38
(SERVED WEDNESDAY NIGHTS 5-close)

Seasonal Soup

kindly ask your server 8

French Onion

baked swiss, crouton 11

House Salad^o (GF without na'an)

field greens, tomato, cucumber, red onion, feta,
balsamic, grilled na'an 12

Caesar^o

romaine hearts, parmesan, garlic croutons 12

Cobb^o

pork belly, cucumber, avocado, tomato, egg, blue cheese, ranch 15

Chopped^o

butternut squash, beets, mushroom, brussels sprouts,
goat cheese, apple, pepitas, apple cider vinaigrette 15

Mediterranean Bowl^o (GF)

herbed quinoa, kalamata olive, tomato, cucumber, feta, salsa verde 14

Super Bowl^o (V)

kale, chickpeas, barley, pickled vegetables, sunflower seed tahini 14

Crab Salad^o (GF)

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

^o Additions

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

SALADS SOUPS BOWLS

THE BROILER

cooked at
1000 degrees
fahrenheit

Hand Cut 14oz Ribeye* (GF) — polenta, broccoli rabe, chimichurri 41

Roasted Half Chicken (GF) — red onion soubise, heirloom tomato 29

Cider Brined Pork Chop* (GF) — sweet potato bacon hash, apple chutney 33

Steak Frites* — prime flat iron, truffle parmesan fries, asparagus, house steak sauce 33

MAINS

Salmon* (GF) — garlic parmesan risotto, roasted artichoke, lemon crème fraiche 33

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

Pan Seared Scallops (GF) — truffled potato purée, carrot, ginger, celery, sesame 34

Spring Lamb — herb crusted lamb sirloin, potato pave, brussels sprouts, demi glacé 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 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 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
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

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

Lavender Lemonade 7
Lychee Iced Tea 7
Orange Creamsicle 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

ha'penny rhubarb gin, rhubarb syrup

13

CORNER TONIC

empress gin, juniper berries, citrus

13

BLUE JAY

infused blueberry vodka, elderflower, lavender, lemon, blueberries, mint

13

DUBLIN OLD FASHIONED

ha'penny irish whiskey, vanilla, cherry bitters, angostura

13

LYCHEE GIN-RITA

empress gin, lychee, combier, lime, salted rim

14

MIDNIGHT TRAIN

taconic barrel finished gin, averna amaro, vanilla

14

OH! BEE-HAVE

barr hill gin, honey, chamomile, lemon, bee pollen sugar

14

PEACH MINT MULE

1783 bourbon, peach, lime, ginger beer, mint

13

RESPECT YOUR ELDERS

dark rum, elderflower, lillet, melitti, absinthe

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

SPRING FLING

reposado tequila, meletti, dry curacao, lime, Badger grapefruit soda

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, lava salt

13

LAVENDER MARGARITA

blanco tequila, lavender, crème de violette, lime

13

TRY A BEER FLIGHT ASK YOUR SERVER!