

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 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, garlic, 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

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, 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

THE

cooked at
1000 degrees
fahrenheit

BROILER

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

Roasted Half Chicken (GF) — truffled potato purée, heirloom tomato 29

Crispy Beef Rib — house BBQ sauce, sweet potato fries, jalapeño corn salsa 28

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

HOUSE
MADE
PASTA

gluten free pasta +3

Rigatoni Bolognese

sweet sausage, beef, tomato, basil, ricotta 26

Creste de Gallo

chicken, asparagus, heirloom tomato, pesto, cream 27

Summer Ravioli

fig, date, goat cheese, onion soubise 27

Seafood Tagliatelle

local clams, 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 39
(SERVED WEDNESDAY NIGHTS 5-close)

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

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

6/2025

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	

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

SOME COCONUT DRINK CHRISTOS MADE	
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	
reposado, hibiscus agave, lime, lava salt	13

WATERMELON BASIL MARGARITA	
reposado, fresh watermelon, basil agave, lime	12

TRY A BEER FLIGHT ASK YOUR SERVER!