

CHARCUTERIE



three items 18 | six items 30

seasonal accoutrements, mixed nuts, house bread

Meats

Soppressata — pork, black pepper, Italy
Prosciutto di Parma — pork, Italy
Calabrese — pork, calabrian chile, Italy

Cheeses

Cheddar — aged two years, VT
Manchego — sheep's milk, Spain
Gorgonzola Dolce — blue, creamy, Italy

Italian Long Hots 🌶️ — flash fried, sea salt, tomato relish, feta, crostini 14

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

Chilled Crab Dip

cream cheese, sesame, ginger, cucumber, red onion, naan 18

Bar Tacos (2) (GF)

choice of braised beef or cajun shrimp
pickled cabbage, pico de gallo, salsa verde 13

Flatbread

local tomatoes, roasted garlic, basil 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, tomato, pesto, cream 27

Ravioli Quattro Formaggi

four cheese, lemon zest, roast tomato pomodoro, 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 28

Sweet Potato Gnocchi (GF)

prosciutto, garlic, peas, cream 26

PRIME RIB* (GF)

roasted garlic mash, asparagus, horseradish cream, jus 41
(SERVED WEDNESDAY NIGHTS 5-close)

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 BROILER

cooked at 1000 degrees fahrenheit

Hand Cut 14oz Ribeye* — potato fondue, brussels sprouts, brandy peppercorn 43

Roasted Half Chicken — parmesan crust, fregola, tomato crème 30

Steak Frites* — prime flat iron, truffle parmesan fries, asparagus, house steak sauce 35

MAINS

Salmon* (GF) — horseradish risotto, espresso-roasted carrots, beet salsa 33

St Louis Ribs — tangy bbq, sweet potato fries, corn salsa 28

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

Pan Seared Scallops (GF) — t3atziki, herb potato, roast artichoke, red onion slaw 35

Lobster Bake — creste de gallo, cracked pepper, vanilla, zucchini, monterey Jack 37

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

Before placing your order, please inform your server if a person in your party has a food allergy.

Although we may serve gluten free options, we are not a gluten free kitchen (no dedicated gluten free prep surfaces)

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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 Sonoma Cutrer, Russian River Valley, Ca 2024	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	125

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

Sparkling Lavender Lemonade 8
Watermelon Limeade 8

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

naud, sipsmith, brooklyn, plymouth

CONTEMPORARY

hendrick's another one, old raj, drumshanbo gunpowder sardinian, amass

BARREL AGED

barr hill tom cat, hardshore north oak, litchfield honey gin, koval

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, citrus, mint, cucumber

13

CORNER TONIC

empress gin, juniper berries, citrus

13

PEACH MINT MULE

1783 bourbon, peach, lime, ginger beer, mint

13

MAROONED AT SUNSET

gunpowder sardinian gin, pineapple rum, pineapple juice, falernum, cinnamon syrup, lime, angostura

13

BLUE JAY

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

13

CARIBBEAN OLD FASHION

appleton 8yr rum, zaya aged rum, allspice dram, peychaud's bitters, orange peel, cherry

14

OH! BEE-HAVE

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

14

STRAWBERRY MINT SMASH

sipsmith strawberry gin, lime, strawberries, mint, prosecco

13

JUNGLE EXPEDITION

kavo rum, curacao, pasubio amaro, allspice dram, angostura, apple smoke

13

BLUSH GIMLET

brockmans gin, framboise, vanilla, lime, raspberry sugar rim

13

MODERN MANHATTAN

bourbon infused with orange peel, cinnamon & cloves, carpano antica, aztec chocolate bitters

13

TRADE WINDS

litchfield honey gin, cachaca, strawberry vermouth, banana, passion fruit, suze

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

13

LAVENDER MARGARITA

blanco tequila, lavender, crème de violette, lime

13

WATERMELON BASIL MARGARITA

reposado, fresh watermelon, basil agave, lime

13

TRY A BEER FLIGHT ASK YOUR SERVER!