

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*

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)

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

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*

SALADS SOUPS BOWLS

THE BROILER

*cooked at
1000 degrees
fahrenheit*

Hand Cut 14oz Ribeye* (GF) — potato pavé, broccoli rabe, chimichurri 43

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

Wild Caught Cod Loin — turnip veloute, roasted tomato, braised kale and garbanzo bean 34

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*

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

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 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 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

TRY A BEER FLIGHT ASK YOUR SERVER!