

SMALL PLATES

Chowder Bisque GF

new england clam chowder meets lobster bisque CUP 6.95 / BOWL 8.50

Baked Four Onion Soup GF

rich herb vegetable stock, gluten-free croutons, caramelized onions, melted gruyere & provolone cheese 7.95

Truffled Brussels GF

sautéed with bacon lardons, asiago & parmesan cheese, saffron aioli 9.50

Crispy Calamari

fresh pico de gallo, jalapeno, cotija cheese, cilantro lime zest aioli 12.95

Pretzel Knots

house made sea salted with cheddar ale dipping sauce 8.50

Ahi Tuna Tartare GF

ponzu glazed raw tuna, sesame seeds, avocado, cucumber, ginger carrots, crispy rice noodles, orange ginger glaze 13.95

Seared Scallop Duo GF

maple bourbon glazed Truelove Farm's (Morris, CT) slab bacon, royal purple sticky rice, saffron aioli 14.95

GREENS

ADD: GRILLED CHICKEN 5.95 GRILLED SALMON 7.95
GRILLED SHRIMP 6.95 SPICED SEARED TUNA 7.95

Got Beets?!

artisan greens, red & golden beets, sliced apple, farro, crumbled goat cheese, sherry vinaigrette 13.95

Kale, Seed & Green GF

julienne carrot, broccoli shoots & brussels sprouts, rustic kale, avocado, edamame, sesame seeds, crispy rice noodles, citrus ginger vinaigrette 12.50

Farmer in the Dell GF

romaine hearts, radicchio & green leaf lettuce, bacon lardons, heirloom tomato, cucumber, crumbled cashews, shredded manchego cheese, pickled red onion, hard-boiled egg, truffled waffle chips, peppercorn ranch dressing 13.50

Primadonna Salad GF

artisan greens, shredded aged gouda, dried cranberries, sliced apple, sliced almonds, light lemon vinaigrette 12.95

CORNER BOWLS

Sesame Rice Noodle Bowl GF

sautéed julienne carrot, broccoli shoots & brussels sprouts, sesame seeds, crumbled cashews, rice noodles, scallions, ponzu sauce 16.95

ADD: CHICKEN 5.95 SHRIMP 6.95 AHI TUNA STEAK 7.95 GRILLED SALMON 7.95

Ancient Grains & Roasted Vegetable Bowl

grilled asparagus, roasted eggplant, carrots, squash, chick peas, quinoa, farro, herb vegetable broth, red pepper coulis 16.95

ADD: CHICKEN 5.95 SHRIMP 6.95 AHI TUNA STEAK 7.95 GRILLED SALMON 7.95

Stir-Fry Rice Bowl GF

dirty rice, summer squash, carrots, celery, onion, curry sauce 14.95

ADD: CHICKEN 5.95 SHRIMP 6.95 AHI TUNA STEAK 7.95 GRILLED SALMON 7.95

Mac N' Cheese

house three cheese mornay sauce, fusilli pasta, baked asiago herb panko crust 15.95

ADD: BACON LARDONS 4.95 GRILLED CHICKEN 5.95 SHRIMP 6.95

SUMMER SEASONAL FARE

Chef's Chilled Soup GF

ask your server for today's preparation! CUP 5.95 / BOWL 6.95

Tomato & Local Burrata (Hamden, CT)

herb focaccia, marinated heirloom tomatoes, basil, pesto, balsamic reduction 13.95

Beer Battered Crispy Cod

truffled waffle chips, rustic cole slaw, pickled red onion, citrus caper & dill tartar sauce 18.95

Seashore Risotto GF

seared scallops & sautéed shrimp, roasted heirloom tomato, english peas, asiago & parmesan cheese risotto, citrus arugula 26.95

Organic Summer Chicken Sauté

egg-battered chicken breast, roasted heirloom tomato, sautéed broccolini, fusilli pasta & caper veloute sauce 18.95

Steak Strip Poutine GF

grilled south shore boston strip steak, house gravy, melted cheese curds, french fries 25.95

Chef's Cut of the Day

Ask your server for today's butcher's cut!

served with rosemary roasted garlic red bliss potatoes & asparagus MP

Chef's Catch of the Day

Ask your server for today's fresh fish!

served with royal purple sticky rice & sautéed broccolini MP

HANDHELDS

Caprese Flatbread

grilled chicken breast, pesto spread, mozzarella cheese, heirloom tomato bruschetta, fresh arugula & basil, balsamic glaze 14.95

Chatham Flatbread GF

sweet baby clams, provolone cheese, prosciutto, garlic, lemon, olive oil, asiago & parmesan cheese, herbs & sea salt 15.95

Corner Nachos GF

house corn chips, cheddar jack cheese, scallions, pico de gallo 11.95

ADD: PULLED CHICKEN 3.95 JALAPENOS .95 SOUR CREAM .95 GUACAMOLE 1.95

Chicken Wings GF

eight piece wings, choice of: signature sauce, dry spiced or buffalo honey hot served with carrots, celery & blue cheese 11.95

Shrimp & Avocado Tacos GF w/corn tortilla

shredded manchego cheese, roasted corn & black beans, pico de gallo, cilantro lime zest aioli, arugula, soft tacos 16.95

Pulled Chicken Tacos GF w/corn tortilla

cheddar jack cheese, chipotle seasoning, avocado, pico de gallo, sriracha aioli, soft tacos 14.95

Truelove Tacos GF w/corn tortilla

Truelove Farm's (Morris, CT) pork carnitas, pineapple jalapeno pico de gallo, cotija cheese, pickled red onion, fresh lime, soft tacos 15.95

Corner Pub Burger

Make it Your Way! Black Angus Burger on a Brioche Bun 12.95

Gluten Free Bun add 2.95 over Artisan Green Garden Salad add 4.95

Add: White Cheddar .95, Gruyere .95, Gorgonzola 1.95

Add: Lettuce | Tomato | Red Onion NC

Crispy Bacon .95, Caramelized Onions .95 Sautéed Mushrooms .95, Avocado 1.95

Local Burger

locally raised grass-fed black angus beef, citrus arugula greens, Arethusa blue cheese, garlic aioli, brioche bun 16.95

SIDES GF

French Fries 3.95 Sweet Potato Rounds 4.95
House Rustic Slaw 1.95 Truffled Waffle Chips 2.95