

# TO START OR SHARE

## BEER BRINED WINGS

eight pieces with blue cheese, carrots & celery  
choose your style:  
"sticky" sweet & spicy, dry spiced or buffalo 12

## CRISPY CALAMARI

sea salt, peppercorn, garlic, parmesan  
fresh herbs, marinara dipping sauce 14

## FISH TACOS

GF - w/corn tortilla  
seared white fish, sweet & spicy pineapple salsa,  
red cabbage, carrot, avocado aioli 15

## WHITE'S WOODS FLATBREAD

forest mushrooms, figs, baked brie cheese,  
caramelized onions, arugula, balsamic glaze 14

## POTAGE

### CHARTER OAK CHOWDER

fresh chopped clams, potatoes, pork lardons,  
onions, leeks, clear herb broth 6.5 / 8

### BUTTERNUT SQUASH BISQUE

GF  
pepitas & pumpkin seed oil garnish 6 / 7.5

### BAKED ONION SOUP

rich vegetable broth, croutons, baked provolone & gruyere 8

### VEGETABLE BEAN CHILI

GF  
roasted tomato & corn, root vegetables 6 / 7.5

## GREENS

### HARVEST ROOTS

GF  
red & golden beets, arugula,  
shaved radish, goat cheese,  
walnuts, apple cider vinaigrette 14

### FALL OF ROME

GF  
rustic kale, pepitas, asiago cheese,  
warm sweet potato croutons,  
black garlic Caesar dressing 12

### BIBB LETTUCE CUPS

GF  
julienne carrot, red cabbage,  
broccoli shoots, brussels sprouts,  
chick peas, edamame, sesame seeds,  
citrus - ginger vinaigrette 14

### PRIMADONNA

GF  
artisan greens, sliced apple, almonds,  
dried cranberries, aged gouda cheese,  
lemon-citrus vinaigrette 13

## SMALLPLATE PROTEINS

### 6oz GRILLED SALMON

GF  
heirloom tomato bruschetta 15

### 4 SHRIMP SCAMPI

GF  
sautéed with garlic, lemon,  
capers, butter & herbs 13

### 5oz CHICKEN BREAST

GF  
grilled with lemon, pepper & herbs 9.5

### 6oz AHI TUNA

GF  
sesame seared with spicy pineapple salsa 14

## CORNER NACHOS

GF  
spiced corn tortilla chips, chipotle cheddar jack cheese,  
house made fresh pico de gallo 12  
add: pulled chicken or vegetable chili +4 guacamole +2

## TRUFFLE BRUSSELS

GF  
sautéed with garlic & bacon lardons, parmesan aioli 9.5

## INDIAN SUMMER FLATBREAD

grilled shrimp, crumbled bacon, roasted corn,  
provolone cheese, tomato & garlic aioli 15

## BEER CAN CHICKEN TACOS

beer brined pulled spiced chicken, chipotle cheddar,  
roasted corn, black beans, pico de gallo, sriracha aioli 14

## BITES

### PORTOBELLO FRIES

panko-tempura beer battered with truffle aioli 9

### CAULIFLOWER FLORETS

crispy fried with caramelized onion dip 7.5

### PRETZEL KNOTS

sea salted with cheddar ale sauce 8

### MOLISANA CHIPS

GF  
fried Italian dry sausage chips,  
whole grain mustard, pickled gherkins 9.5

## BOWLS

### GF AHI TUNA POKE

raw tuna, sesame seeds, seaweed salad  
cucumber, edamame, crispy rice noodles,  
bibb lettuce, avocado aioli 16

### GF HARVEST BUDDHA

sautéed rustic kale, butternut squash,  
quinoa, braised red cabbage, chick peas,  
warm apple cider vinaigrette 15

### GF VEGETABLE NOODLE

sautéed rice noodles, broccoli, carrots,  
brussels sprouts, red cabbage, sesame  
seeds, ponzu lime & ginger sauce 16

### MAC & CHEESE

three cheese mornay sauce,  
baked panko crust 14  
add: grilled chicken or buffalo chicken +5

## BURGERS

all burgers served with house cole slaw & pickled gherkins  
no substitutions on signature burgers

### AT THE CORNER

grilled black angus beef, white cheddar cheese,  
house pico de gallo, arugula, sriracha aioli, brioche bun 14

### LOCAL

grilled Litchfield county grass-fed beef,  
Arethusa blue cheese, citrus rustic greens,  
truffle aioli, sesame brioche bun 18

### ON THE GREEN

GF  
house made vegetable, black bean & quinoa burger  
tomato, guacamole, bibb lettuce bun 14

### BUILD YOUR OWN

served with bistro greens on a brioche bun

choose: Black Angus 10 Grass Fed 14 Veggie 10

toppings: white cheddar, cheddar jack, gorgonzola,  
applewood smoked bacon, sautéed mushrooms,  
caramelized onions +1.5 ea bibb lettuce bun +1.5 gluten free bun +3

## SIDES

FRENCH FRIES 4.5

SWEET POTATO FRIES 5.5

## MAINS

### SHORT RIBS

slow braised beef bourguignon, brussels sprouts,  
wild mushrooms, roasted carrots, frizzled onions 25

### BISTRO STEAK

GF  
pepper seared NY sirloin, caramelized onion demi  
rosemary sweet potato & asparagus 27

### BERKSHIRE PORK

apple cider glazed pork shank  
house made pumpkin gnocchi,  
roasted root vegetables & sautéed kale 25

### BRICK CHICKEN

GF  
skillet seared statler chicken  
roasted root vegetables, fingerling potatoes  
country style pot pie gravy 19

### SEAFOOD RISOTTO

GF  
seared diver scallops & shrimp, dried cranberries,  
pepitas, butternut squash, saffron & asiago risotto 27

### FARMHOUSE CRISPY COD

beer battered cod, seasoned fries,  
house cole slaw, roasted corn tartar 18