



SOUPS

PUMPKIN BISQUE

roasted spiced pumpkin & almond puree cup 5 bowl 7

NEW ENGLAND CLAM CHOWDER

served with Westminster oyster crackers cup 6 bowl 8

BAKED FOUR ONION SOUP

shallots, leeks, Spanish & Bermuda onions, rich vegetable broth, rustic croutons, melted gruyere & provolone cheeses 8

MOHAWK BISON CHILI

slow roasted local bison (Mohawk Bison, Goshen, CT) black beans, peppers, onions, melted cheddar cheese, served with house spiced tortilla chips 11

SALADS

FARMER'S TABLE

seasonal green salad with garbanzo beans, cannellini beans, gorgonzola, lentils, pickled red onion & bacon vinaigrette 14 topped with smoked deviled eggs add 2ea

FALL FESTIVAL PRIMADONNA

salad of Arcadian greens, cider poached pears, candied pecans, dried cranberries, shaved aged gouda, lemon herb vinaigrette 14

ROOT VEGETABLE SALAD

rustic kale, seasonal greens, carrots, parsnips, red onions, goat cheese, house made polenta croutons, apple cider vinaigrette 14

GRILLED CAESAR WEDGE

charred hearts of romaine, rustic grilled flatbread, asiago cheese crisps, house Caesar dressing 12

SALAD TOPPERS

GRILLED CHICKEN 6.

CRISPY DUCK CONFIT 6.

GLAZED BEEF TIPS 8.

GRILLED SHRIMP 7.

CRISPY CRAB FRITTERS 8.

GRILLED ATLANTIC SALMON 8.

BURGERS

all burgers are served with a house made rustic kale slaw add a side of French fries 4. sweet potato fries 5. fried Brussels sprouts 6. side garden salad 7. Gluten-Free bun 3. Iceberg lettuce wedge(bun) 3.

CORNER

hand pressed grilled 100% Black Angus burger, topped with cheddar jack cheese & rustic greens on a toasted brioche bun 14 topped with applewood smoked bacon add 2

NATIVE

grilled local grass-fed burger (Blue Moon Farm, Harwinton, CT) topped with gorgonzola, caramelized onions, rustic greens, house made steak sauce on a toasted brioche bun 17

MO

grilled local grass-fed bison burger (Mohawk Bison, Goshen, CT) Ask your server for the daily presentation & toppings MP

ROOST

fresh ground grilled smoked chicken burger, topped with smoked cheddar, rustic greens, tomato & avocado ranch aioli 13 topped with applewood smoked bacon add 2

STARTERS

TUXEDO CALAMARI

crispy fried calamari, sesame seeds, scallions, sweet chili dipping sauce 14

CRISPY CHICKEN WINGS

choose from Spice Mix Dry Rub or Hickory Smoked Maple BBQ, served with carrots & blue cheese dressing 12

CRAB CAKE FRITTERS

roasted corn & lump crab meat, avocado ranch aioli, jicama apple slaw 14

FLATBREADS

INDIAN SUMMER

grilled flatbread topped with crispy bacon & shrimp, roasted corn, tomato, scallions, provolone cheese & garlic aioli half 15 full 19

MYSTIC MUSHROOM

grilled flatbread topped with roasted forest mushroom, Mystic cheese (Lebanon, CT), caramelized onion, rustic greens & balsamic reduction half 12 full 16

NACHO DECISION

fried flour tortilla, jalapeno pesto, roasted corn & black bean pico de gallo, cheddar jack cheese, scallions & guacamole half 12 full 16

POTATO PANCAKE

grilled flatbread topped with twice baked potato mash, crispy bacon, smoked cheddar cheese, scallions & sour cream half 13 full 17

SANDWICHES

all sandwiches are served with a house made rustic kale slaw add a side of French fries 4. sweet potato fries 5. fried Brussels sprouts 6. side garden salad 7.

PORK CIABATTA

slow-roasted pork shoulder, whole grain honey mustard, apple slaw & pickled red onion on a toasted ciabatta 14

SHORT RIB MELT

pulled beef short rib on toasted multigrain with BBQ aioli, caramelized onions, smoked cheddar & rustic greens 15

CHIPOTLE CHICKEN WRAP

grilled chicken, smoked cheddar, crispy bacon, tomato & rustic greens with chipotle ranch dressing in a whole wheat wrap 12

AT THE CORNER B.L.T.

applewood smoked bacon, rustic greens, tomato & fresh guacamole on toasted multigrain 11

LOBSTER BLT CIABATTA

Maine lobster with avocado ranch aioli, cheddar jack cheese, crispy bacon, lettuce & tomato on a toasted ciabatta 16

TACO LOCO

Ask your server for the daily presentation & toppings MP

TURKEY APPLE & BRIE

slow roasted turkey, melted brie, granny smith apples, maple mustard, cranberry aioli on toasted ciabatta 13

AUTUMN VEGETABLE WRAP

roasted root vegetables, forest mushrooms, butternut squash, rustic greens & goat cheese with apple cider vinaigrette in a whole wheat wrap 12

MAINS

BISTRO PUB STEAK

grilled flanked sirloin, crispy potato croquettes, fried Brussels sprouts & truffle demi-glace 28

CRISPY KENT FALLS COD

Kent Falls Brewing farmhouse ale battered cod fish, sweet potato steak fries, crispy fried Brussels sprouts, house made tartar sauce 24

PISTACHIO CRUSTED SALMON

pistachio crusted Atlantic salmon, root vegetables, caramelized onion, garlicky greens, lemon white wine sauce 26

CORNER MAC & CHEESE

fusilli pasta tossed in a three cheese mornay sauce, with an asiago baked crust half 13 full 17 topped with Maine lobster add 8

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.