

@the CORNER

WINTER 2025-2026

LOCAL FOOD; REDEFINED.

SMALL PLATES

-  **CRANBERRY SAGE FOCACCIA 7**
house made with whipped maple butter
-  **HEARTY BEEF CHILI 12**
smoked beef & bean chili with cheddar jack, crema & jalapeños
-  **FRENCH ONION SOUP 12**
 5 types of onions, gluten free croutons, bruleed swiss & provolone
- DEVILED FARM EGG 4 EA**
smoked paprika, crumbled bacon, horseradish, fried onions & leeks
-  **PRETZEL KNOTS 14**
kent falls brewery cheese fondue
- MISO BRUSSELS SPROUTS 16**
fried brussels sprouts, bacon lardon, crisp apple, pomegranate seeds, maple miso & truffle parmesan
- CHICKEN & GINGER POTSTICKERS 17**
pan seared, apple gremolata & cider tamari dipping sauce
- SMOKED SALMON LATKES 18**
thinly sliced smoked salmon, crispy potato pancakes, crème fraîche, fried capers, pickled red onions & chives
-  **AHI TUNA NACHOS 18**
spicy mayo tossed ahi tuna, wakame seaweed salad, ripe avocado, shaved jalapeno, pickled ginger, cucumber, unagi glaze & wontons
-  **BAKED CAMEMBERT 18**
baked camembert with rosemary poached pear chutney, sabatino truffle honey, fresh apples & bantam bread holiday bread
- SPINACH & ARTICHOKE BREAD 18**
warmed baked boule with baby spinach, artichoke hearts, shredded provolone, cream cheese, grated parmesan & garlic oil
- CHICKEN WINGS 16**
8 PIECE BONE IN OR 6 PIECE BONELESS
served with house made blue cheese or ranch
SAUCES: BBQ, BUFFALO, GARLIC PARM, HONEY SRIRACHA, TERIYAKI
DRY RUBS: CAJUN, JERK, LEMON PEPPER, TRUFFLE

SALADS & GREENS

-  **PRIMADONNA 16**
 dried cranberries, julienne granny smith apple, candied almonds, primadonna aged gouda, farm greens & honey citrus vinaigrette
- CLASSIC CAESAR 15**
chopped romaine, asiago, parmesan, focaccia crouton & 'chovy dressing
-  **SHAVED BRUSSELS & KALE 16**
fresh mission figs, crispy prosciutto, pomegranate seeds, goat cheese, shaved brussels, chopped lacinato kale, maple sweet & sour dressing
-  **WINTERTIME COBB 18**
herb grilled chicken, fresh sliced apple, roasted winter squash, crispy bacon, blue cheese crumbles, hard-boiled egg, pickled red onion, candied pecans, chopped romaine & creamy apple cider dressing
-  **CITRUS & BEET 17**
 roasted red & golden beets, cara cara oranges, baby frisee, whipped ricotta, toasted pistachios, shaved fennel, pickled red onions & pomegranate balsamic vinaigrette
- SALAD ADD ONS**
BACON LARDONS +5  **CRISPY TOFU +6** **GRILLED OR CRISPY CHICKEN +8**
GRILLED SHRIMP +9  ***SESAME AHI TUNA +10**  ***ATLANTIC SALMON +12**



SANDWICHES & BURGERS

- TRUFFLE HOT HONEY CHICKEN 17**
buttermilk marinated, fried chicken thigh, black truffle hot honey, red cabbage slaw, bread & butter pickles, brioche bun
- CRANBERRY CUBANO 18**
roasted pork tenderloin, honey glazed ham, sliced prosciutto, melted swiss, pickles, cranberry aioli, honey mustard, cubano bread
- CORNED BEEF REUBEN 18**
brown sugar & mustard braised corned beef, melted swiss, red cabbage slaw, corner sauce, toasted marble rye
- SHORT RIB GRILLED CHEESE 18**
red wine braised short ribs, caramelized onions, smoked gouda, aged cheddar, dijon horseradish aioli, toasted sliced brioche
- BEER BATTERED COD 17**
beer battered cod, new school american cheese, shredded romaine, house made tartar sauce, twin pines pickles, brioche bun
-  **TOFU BAHN MI 16**
crispy fried tofu, sliced cucumber, pickled carrots, daikon & onions, spicy sriracha aioli, umami sauce, fresh cilantro, toasted baguette
-  **RACLETTE BURGER 19**
black angus burger, melted raclette cheese, bacon jam, roasted mushrooms, caramelized onions, truffle aioli, brioche bun
-  **COWBOY BURGER 19**
black angus burger, smoked cheddar, tobacco onions, applewood bacon, southern barbecue, brioche bun
-  **ANIMAL BURGER 18**
black angus burger, new school american, romaine, ripe tomato, twin pines pickles, caramelized onion, corner sauce, brioche bun
-  **BLACK ANGUS BURGER 16**
8 OZ BLACK ANGUS BURGER ON BRIOCHE
 **SUBSTITUTE IMPOSSIBLE BURGER +2**
Add: lettuce, tomato, red onion or pickles
Add: ketchup, mustard, mayo, bbq, corner sauce, ranch or garlic aioli
Add: american, cheddar, smoked cheddar, swiss, provolone, blue cheese +2
Add: avocado, bacon, fried egg, tobacco onions or mushrooms +2
-  **SUBSTITUTE GLUTEN FREE BUN +3**

BOWLS

-  **MAC & CHEESE 18**
cheesemongers mix, double cream, brown butter, pipette pasta
-  **WOK NOODLES 20**
diced bell peppers, broccoli, bean sprouts, baby corn, green onions, stir fried lo mein noodles, sesame tamari sauce, candied cashews
-  **SUB: GF RICE NOODLES +2**
-  **KIMCHI FRIED RICE 19**
 house made kimchi, napa cabbage, shredded carrot, green onion, stir fried brown rice, gochugaru, sesame, sunny farm egg

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SIDES

-  **SEA SALT FRIES +7**
-  **TRUFFLE FRIES +10**
-  **SWEET POTATO TOTS +8**
-  **ONION RINGS +8**
- SIDE CAESAR +8**
-   **SIDE FARM GREENS +8**