


# @the CORNER

SPRING 2026

LOCAL FOOD; REDEFINED.

## SMALL PLATES

### FRENCH ONION SOUP 12

 gluten free crostini, bruleed swiss & provolone

### WARM FOCACCIA 6

seasonal toppings, garlic oil, whipped butter

### DEVEILED FARM EGGS 8

two eggs, paprika, bacon, horseradish, scallion, crispy shallot

### BRUSSELS SPROUTS 16

fried brussels, bacon lardon, crisp apple, maple miso, truffle parmesan

### PORK BELLY BURNT ENDS 18

hindsight bbq smoked, honey bbq & peach glaze

### PRETZEL KNOTS 14

sharp cheddar pimento cheese fondue

### WHIPPED RICOTTA 15

freshly whipped ricotta, lemon zest, pecorino, fresh herbs, toasted crostini

### AHI TUNA NACHOS 18

tuna, sriracha, avocado, seaweed salad, jalapeno, tamari, wontons

### CHICKEN POTSTICKERS 18

thai chili tamari, sesame seeds, scallions

### CRISPY GENERAL TSO'S CAULIFLOWER 15

sesame, scallions, bang bang dipping sauce

### 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

DRY RUBS: CAJUN, KOREAN BBQ, TRUFFLE

## FRESH GREENS


### FARM GREENS 14

 farm greens, heirloom cherry tomatoes, red onion, cucumber, carrot, watermelon radish, sunflower seeds, lemon & white balsamic vinaigrette

### CAESAR 15

romaine, asiago, parmesan, focaccia crouton & 'chovy dressing

### PRIMADONNA 16

 farm greens, dried cranberries, candied almonds, granny smith apple, primadonna aged gouda cheese & honey citrus vinaigrette

### HEIRLOOM TOMATO & BURRATA 18

arugula, tri-color heirloom tomatoes, burrata, basil, evoo, balsamic glaze, served with focaccia

### GREEN GODDESS COBB 19

chopped chicken, romaine, diced cucumber, avocado, cherry tomato, pickled red onion, farm egg, applewood bacon, goat cheese crumbles & green goddess dressing

#### SALAD ADD ONS

BACON LARDONS +5 CRISPY TOFU +6 GRILLED OR CRISPY CHICKEN +8

GRILLED SHRIMP +9 \*\*\* SESAME AHI TUNA' +10 \*\*\* ATLANTIC SALMON' +12

## ENTREES


### SPRING CHICKEN MILANESE 28

panko encrusted chicken breast, garlic herb veloute sauce side arugula salad with heirloom tomatoes, red onion, radish

### PORK TENDERLOIN 28

grilled pork tenderloin, garlic herb demiglace, glazed peach ginger chutney, garlic mashed potatoes, asparagus


### \*\*\* PRIME NEWYORK SIRLOIN 42

 roasted garlic mashed potatoes, grilled asparagus, bourbon bbq

### \*\*\* STEAK FRITES 39

hanger steak, sea salt truffle fries, side of chimichurri sauce

### \*\*\* THAI CHILI SALMON 31

 atlantic salmon, apricot thai chili glaze, jasmine rice, julienne zucchini & carrot

### SPRING SACCHETTI 29

beggars purse pasta, ricotta, grana padano, shaved asparagus, mushroom, heirloom tomato, parmesan cream sauce, lemon bread crumb, lemon zest

### \*\*\* COWBOY BURGER 26

black angus burger, smoked cheddar, frizzled onions, applewood bacon, southern barbecue, brioche bun, sea salt fries & cole slaw

### \*\*\* ANIMAL BURGER 25

black angus, american cheese, romaine, tomato, pickle, caramelized onion, corner sauce, brioche bun, sea salt fries & cole slaw

#### SUBSTITUTE:

SIDE SALAD +1 WAFFLE SWEET POTATO FRIES +1 TRUFFLE FRIES +3

BLACK BEAN BURGER +2 GLUTEN FREE BUN +3

## BOWLS


### MAC & CHEESE 18

four cheese mix, creamy mornay, pipette pasta, panko crumbs


### WOK NOODLE BOWL 20

lo mein noodles, broccoli florets, baby corn, scallion, julienne vegetables, sesame tamari sauce, cashews

### SPRING FRIED RICE BOWL 19

 fried rice, carrots, broccoli florets, cauliflower, spring onions, mushrooms, julienne vegetables, sesame tamari sauce

### VEGETABLE RISOTTO 24

 creamy arborio rice, grana padano cheese, asparagus, spring peas, heirloom tomatoes, fresh basil

#### BOWL ADD ONS

BACON LARDONS +5 CRISPY TOFU +6 GRILLED OR CRISPY CHICKEN +8

GRILLED SHRIMP +9 \*\*\* SESAME AHI TUNA' +10 \*\*\* ATLANTIC SALMON' +12

## SIDES

### SEA SALT FRIES +7

### SIDE CAESAR +8

### TRUFFLE FRIES +10

### SIDE FARM GREENS +8

### WAFFLE SWEET POTATO FRIES +8 ONION RINGS +8

WE PROUDLY SOURCE LOCAL

WWW.ATHECORNER.COM

 VEGETARIAN  GLUTEN FREE

\*\*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if a person in your party has a food allergy.