


# @the CORNER

SPRING 2025

LOCAL FOOD; REDEFINED.

## SMALL PLATES

### FRENCH ONION SOUP 10

 gluten free crostini, bruleed swiss & provolone

### WARM FOCACCIA 6

seasonal toppings, garlic oil, whipped butter

### DEVILED FARM EGG 4 EA

paprika, bacon, horseradish, scallion, crispy shallot

### BRUSSELS SPROUTS 16

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


### LUMP CRAB CAKES 19

chipotle remoulade, mango avocado salsa

### PRETZEL KNOTS 14

kent falls brewery cheese fondue

### MUSHROOM SATAY 16

 oracle farm black pearl oyster mushrooms, gochujang, tamari, scallion, peanut, sesame & coriander

### AHI TUNA NIGIRI 18

ahi tuna, sriracha, avocado, jalapeno, tamari, crispy rice

### DUCK POTSTICKER 18

plum sauce, toasted sesame, szechuan scallion

### SMOKED TROUT DIP 18

trout roe, pickled red onion, pumpernickel, chive

### 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

## FRESH GREENS


### FARM GREENS 14

 farm greens, heirloom cherry tomatoes, red onion, cucumber, carrot & rhubarb balsamic vinaigrette

### CAESAR 15

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

### PRIMADONNA 15

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

### CHOPPED CHICKEN 17

chopped chicken, napa cabbage, carrot, mango, scallion, cilantro, crispy noodle, candied cashew & carrot ginger dressing

### GREEN GODDESS COBB 18

chopped chicken, romacrunch, diced cucumber, avocado, cherry tomato, pickled red onion, farm egg, applewood bacon, blue 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

### BRICK CHICKEN 33

local steadfast farms organic chicken, sauteed broccolini, chicken fat potatoes, spring pea, pickled shallot, lemon emulsion

### PORK TENDERLOIN 32

pistachio dukkah encrusted pork, glazed baby carrots, pearl couscous, tahini yogurt, preserved orange chermoula

### SHORT RIB 35

5 hour braised short rib, charred cabbage, sweet potato puree, soy molasses, pickled mustard seed

### SEA SCALLOP RISOTTO 36

seared u12 sea scallops, spring peas, bacon lardon, locally foraged ramp risotto, brown butter, grana padano

### DRY AGED NY STRIP 48

baby carrots, cipollini onion, potato mille-feuille, demi-glace

### FISH & CHIPS 29

battered george's bank cod, sea salt fries, dill tartar sauce, apple curry, charred lemon

### CEDAR PLANK SALMON 31

atlantic salmon, maple balsamic, grilled asparagus, granny smith apple, dried cranberry, wild rice pilaf

### SPRING SACCHETTI 30

beggars purse pasta, ricotta, grana padano, shaved asparagus, oyster mushroom, truffle parmesan brodo, lemon bread crumb

### COWBOY BURGER 26

black angus burger, smoked cheddar, tobacco onions, applewood bacon, southern barbecue, brioche bun, sea salt fries

### ANIMAL BURGER 25

black angus, new school american, romacrunch, tomato, pickle, caramelized onion, corner sauce, brioche bun, sea salt fries

#### SUBSTITUTE:

SIDE SALAD +1 ONION RINGS +1 SWEET TOTS +1 TRUFFLE FRIES +3  
IMPOSSIBLE BURGER +2 GLUTEN FREE BUN +3

## BOWLS

### MAC & CHEESE 18

cheesemongers mix, cream, brown butter, pipette pasta

### WOK NOODLES 19

chinese egg noodle, broccoli florets, baby corn, sweet peppers, bean sprouts, cabbage, scallion, sesame tamari sauce, cashew

### SUB: GF RICE NOODLES +2

### KIMCHI FRIED RICE 18

kimchi, bean sprouts, scallion, sesame, gochugaru, nori, sunny farm egg

#### 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

 TRUFFLE FRIES +10

 SWEET POTATO TOTS +8

 ONION RINGS +8

SIDE CAESAR +8

  SIDE FARM GREENS +8