

@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
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FRENCH ONION SOUP 12
5 types of onions, gluten free croutons, bruleed swiss & provolone
- DEVEILED FARM EGG 4 EA**
smoked paprika, crumbled bacon, horseradish, fried onions & leeks
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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
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*** AHI TUNA NACHOS 18**
spicy mayo tossed ahi tuna, wakame seaweed salad, ripe avocado, shaved jalapeno, pickled ginger, cucumber, unagi glaze & wontons
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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

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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
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SHAVED BRUSSELS & KALE 16
fresh mission figs, crispy prosciutto, pomegranate seeds, goat cheese, shaved brussels, chopped lacinato kale, maple sweet & sour dressing
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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
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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

LARGE PLATES

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*** BEEF WELLINGTON 49**
center cut beef tenderloin, mushroom duxelles, flaky puff pastry, garlic sauteed asparagus, horseradish whipped potatoes, demi glace
- FRENCHED PORK CHOP 34**
grilled 14 oz frenched pork chop, maple glazed bacon brussels, miso sweet potato puree, black pepper & maple apple cider sauce
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SEA SCALLOP RISOTTO 36
porcini encrusted sea scallops, asparagus & mushroom risotto, crispy prosciutto, grated parmesan, granny smith apple gremolata
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WINTER CORNISH HEN 32
apple cider brined cornish hen, wilted baby spinach, creamy parsnip puree, crispy fried carrot, pear & cabernet sauce
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*** CEDAR PLANK SALMON 32**
honey mustard glazed, cedar plank atlantic salmon, maple glazed winter squash, herb roasted baby potatoes, pomegranate arils & fried sage
- ATC FISH & CHIPS 28**
deep fried atlantic cod, sea salt french fries, cabbage slaw, house made tartar sauce, twin pine pickles, grilled lemon
- BACON WRAPPED MEATLOAF 29**
smoked gouda stuffed, bacon wrapped meatloaf, maple glazed baby carrots, whipped yukon gold potatoes, demi-glace
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BROWN BUTTER PIEROGIS 29
brown butter sauteed potato pierogis, garlic cream mushrooms, fried brussels sprouts leaves, toasted hazelnuts, truffle honey
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*** COWBOY BURGER 26**
black angus burger, smoked cheddar, tobacco onions, applewood bacon, southern barbecue, brioche bun, sea salt fries
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*** ANIMAL BURGER 25**
black angus burger, new school american, romaine, ripe tomato, twin pines pickles, 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

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MAC & CHEESE 18
cheesemongers mix, double cream, brown butter, pipette pasta
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WOK NOODLES 20
diced bell peppers, broccoli, bean sprouts, baby corn, green onions, stir fried lo mein noodles, sesame tamari sauce, candied cashews
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SUB: GF RICE NOODLES +2
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KIMCHI FRIED RICE 19
house made kimchi, napa cabbage, shredded carrot, green onion, stir fried brown rice, gochugaru, sesame, 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  ONION RINGS +8
-  TRUFFLE FRIES +10 **SIDE CAESAR +8**
-  SWEET POTATO TOTS +8   SIDE FARM GREENS +8