


@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

SANDWICHES & BURGERS

FRIED GREEN TOMATO 16

fried green tomato, applewood smoked bacon, romacrunch, chipotle remoulade, toasted country bread

CORNED BEEF REUBEN 18

brown sugar & mustard braised corned beef, melted swiss, red cabbage slaw, corner sauce, marble rye

CUBANO 18

citrus roast pork, applewood smoked ham, prosciutto, melted swiss, twin pine farm pickles, honey dill mustard, cubano bread

BEER BATTERED COD 17

battered cod, new school american, romacrunch, dill tartar sauce, pickles, brioche bun

CRISPY CHICKEN SANDWICH 17

buttermilk fried chicken thigh, gochujang, kimchi cucumbers, napa cabbage, sesame kewpie, steamed bun

MUSHROOM BANH MI 17

tempura oracle oyster mushroom, cucumber, pickled vegetables, sriracha aioli, umami glaze, baguette

COWBOY BURGER 19

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

ANIMAL BURGER 18

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

BLACK ANGUS BURGER 15

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, cream, brown butter, pipette pasta

WOK NOODLES 19

chinese egg noodle, broccoli florets, baby corn, 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

ONION RINGS +8

TRUFFLE FRIES +10

SIDE CAESAR +8

SWEET POTATO TOTS +8

SIDE FARM GREENS +8