

EXECUTIVE CHEF  
Elpidio Escamilla

WINTER MENU

HARLEM  
**CORNER SOCIAL**  
321 LENOX AVENUE  
NEW YORK CITY

     
CORNERSOCIALNYC

# Sandwiches & Salads

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## **CORNER SOCIAL SALAD | 12**

Mixed Greens, Diced Tomatoes, Green Olives, Roasted Pear, Feta Cheese, Lemon Balsamic Dressing

## **KALE SALAD | 12**

Diced Apples, Cranberries, Pecorino Parmesan Cheese, Honey Mustard Dressing

**ADD GRILLED CHICKEN 6, SHRIMP OR STEAK 8 TO ANY SALAD**

## **AVOCADO TOAST | 21**

Tomatoes, Onions, Dried Cranberries, Corn, Cilantro

**ADD ROASTED TURKEY, GRILLED CHICKEN OR SKIRT STEAK 3**

## **BUILD YOUR OWN BURGER | 18**

Lettuce, Tomato, Red Onion, Brioche Bun, House Sauce

**ADD SAUTEED ONIONS, AVOCADO, JALAPENO, MUSHROOMS, FONTINA, CHEDDAR, PROVOLONE, BLUE CHEESE 2/EA**

**ADD BACON 3**

## **WILD MUSHROOM GRILLED CHEESE | 18**

Melted Brie & Cheddar Cheese, Baby Arugula, Roasted Garlic Aioli, Sourdough Bread

# Sides

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<b>BACON</b>	6
<b>FRENCH TOAST STICKS</b>	9
<b>2 EGGS ANY STYLE</b>	5
<b>EGG WHITE</b>	2
<b>GRITS</b>	6
<b>FRUIT BOWL</b>	9
<b>HOMEFRIES</b>	6
<b>FRENCH FRIES</b>	6
<b>SWEET POTATO FRIES</b>	7
<b>ROASTED GARLIC FRIES</b>	7
<b>TRUFFLE FRIES</b>	8
<b>FOCACCIA BREAD</b>	Small 3   Large 6

# Brunch Entrees

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## **CLASSIC BREAKFAST | 18**

Two Eggs Any Style, Bacon, Sausage, Loaded Baked Potato Topped With Cheese, Butter, Sour Cream, Toast

## **CRAB CAKE & EGGS | 19**

With Mixed Greens, Roasted Pepper Aioli, Topped With Guacamole, Served With 2 Eggs Any Style

## **HUEVOS RANCHEROS | 18**

Eggs Any Style, Guacamole, Refried Beans, Queso Fresco, Sour Cream, Pico De Gallo, Corn Tortilla

## **CHICKEN & WAFFLES | 18**

Buttermilk & Bay Leaves Fried Chicken, Homemade Waffles, Fruit Cocktail, Orange & Honey Mint Nectar

## **CHICKEN PARMIGIANA | 24**

Breaded Chicken Breast, Marinara Sauce, Fresh Mozzarella Cheese, Served with Linguini Pasta, Spinach, Caramelized Onions, Garlic Oil Sauce

## **SHRIMP & GRITS | 18**

Stewed Peppers, Onions, Colombian Sausage, Cilantro, Tomatoe Sauce

## **CRISPY FRIED FILLET OF FISH | 21**

Marinated Tomatoes, Red Onions, Avocado Salad over Grilled Romaine Lettuce

## **ANGUS SKIRT STEAK & EGGS | 23**

Sauteed French Beans, Roasted Red Potatoes, Mushrooms, White Wine Capers Sauce

## **PENNE BOLOGNESE | 24**

Veal & Chicken Bolognese Sauce

## **LOBSTER RAVIOLI | 21**

Shallots, Vodka Sauce, Tomatoes, Basil Cream Sauce

## **SPINACH RAVIOLI | 21**

Bacon, Mushrooms, Shallots, Basil Cream Sauce

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## **BUILD YOUR OWN CHEESE OMELETTE | 12**

Choose One Cheese:  
Cheddar, Brie, Provolone, Gruyere or Fontina

**ADD SAUTEED ONIONS, PEPPERS, MUSHROOMS, SPINACH, TOMATOES, OR JALAPEÑOS 2/EA**

**ADD BACON OR SAUSAGE 3/EA**

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We suggest a 20% gratuity on parties of 4 or more. \$20 minimum on credit card transactions with ID. The maximum amount of credit cards per table is 4. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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# Cocktails

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## UPTOWN BABY | 14

Ketel One, Midori, Strawberry Purée,  
Simple Syrup, Fresh Lime

## HARLEM SAGE | 14

Tito's Vodka, Ginger Liqueur, Pineapple  
Juice, Lime, Fresh Sage

## THE GOLDEN GOOSE | 14

Grey Goose Vodka, Passion Fruit, Ginger  
Beer, Lime Juice

## SOCIAL MULE | 14

Belvedere Peach, Lime Juice, Fresh Ginger  
Puree, Ginger Beer, Simple Syrup

## AIR FORCE ONE MARGARITA | 22

Serves Two. Avion Silver Tequila, Triple  
Sec, Lime

## THE LION | 14

Deleon Tequila, Mango Purée, Lime Juice,  
Mint Leaves, Blueberries, Simple Syrup

## VALENTINE IN THE SUMMER | 14

Bacardi 4 Anejo, Coconut Cream, Lime  
Juice, Splash Soda, Mint

## MAKE A WISH | 14

Jack Daniels, Lemon Juice, Basil Syrup,  
Strawberry Puree

## SOCIAL MINT | 14

Hennessy, Guava Purée, Lemon, Simple  
Syrup, Fresh Mint

## SANGRIA | 10

Red or White

## MIMOSAS | 10

## ABSOLUT BLOODY MARY | 10

## BACARDI RUM PUNCH | 10

# Wine

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## WHITE

Chardonnay | 10/35  
Pinot Grigio | 9/32  
Riesling | 9/32  
Sauvignon Blanc | 10/40

## RED

Cabernet Sauvignon | 9/36  
Malbec | 9/36  
Merlot | 10/40  
Pinot Noir | 12/46  
Shiraz | 9/36

## ROSE

Mi Mi En Provence Rose | 10/40

## SPARKLING

Moscato D'asti | 9/36  
Villa Jolanda Prosecco | 12/46

## CHAMPAGNE

Chandon Brut | 10  
Classic Or Rose Selfie 187ml  
Moët & Chandon Imperial Reserve | 160  
Veuve Clicquot Reserve Cuvée | 25/90  
Veuve Clicquot Brut | 210  
Dom Perignon 375

# Draft Beers

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## LAGER

Corner Social 4.6% | 7  
Blue Point Toasted Lager 5.5% | 7  
Brooklyn 5.2% | 7  
Miller High Life 4.6% | 6

## ALE

Fat Tire 5.2% | 7  
Lagunitas A Little Sumpin' Sumpin' 7.5% | 8  
Sam Adams Seasonal 5.3% | 7

## PALE ALE

Sierra Nevada 5.6% | 7

## PILSNER

Coney Island Mermaid 5.2% | 7  
Pacifico Clara 4.5% | 6  
Stella Artois 5.2% | 7

## WHEAT

Blue Moon 5.4% | 7

## IPA

Ballast Point Sculpin 7% | 9  
Flying Dog Raging Bitch 8.7% | 9  
Goose Island 5.9% | 7  
Harlem Blue 6.2% | 7

## CIDER

Angry Orchid 5% | 7

## STOUT

Guinness 4.27% | 8  
Mother's Milk Stout 5% | 7

# Bottled

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HEINEKEN (Netherlands) | 7

CORONA (Mexico) | 7

BUDWEISER (U.S.A.) | 5

BUD LIGHT (U.S.A.) | 5

CHIMAY ALE (Belgium) | 10

CRABBIES GINGER BEER (UK) | 7

GUINNESS FOREIGN EXTRA STOUT (Ireland) | 8

MODELO ESPECIAL (Mexico) | 7

NEGRA MODELO (Mexico) | 7

PERONI (Italy) | 7

RED STRIPE (Jamaica) | 7

SAPPORO (Japan) | 8