THE CORNER



Croissant	2.75
Chocolate Croissant	3.25
Ham and Cheese Croissant	4

Buttermilk Biscuit	2.5
served with house made berry preserves	

Scones

daily selection

3.5

Kouign-Amann 3.25 Sweet French pastry with demerara sugar baked into the layers and crystallized on top

Baguette chocolate & strawberry marmalade, fresh fruit

CORNER Brunch Pastry Board Assorted selection of 3 house baked pastries Served with house made fruit preserves & butter

FRUIT & GRAINS

House made Granola Parfait 8.5 w. Greek Yogurt

dried fruit and toasted nuts

7.5 Seasoned Oatmeal cinnamon dusted apples, nutmeg, sliced almonds & raisins

Fresh Fruit Cup seasonal fruit & fresh mint

Whole Broiled Grapefruit 7.5

w. Multi-Grain Toast raw cane sugar and fruit jam preserves

2:30 Cookie

chocolate chip cookies made fresh daily

3

EGGS

Daily Quiche 9.5

Farm Eggs 2 eggs any style served with house smoked bacon and toast

Served with: garden salad and fresh fruit cup

Baked Eggs

crisp corn tortilla, black beans, roasted tomato, crema & queso fresco

Omelette 12

(choose 3) (\$1.50 each addtl) mushroom, spinach, cheddar, tomato, onion, bacon, avocado (\$2), goat cheese, ham served with side greens and fruit

BREAKFAST CLASSICS

Fresh Berry Pancakes

poached apricots, vanilla syrup & fresh cream

Breakfast Sandwich house cured bacon, over easy egg, garlic aioli,

greens with pickled red onion ... served on a buttermilk biscuit

Smoked Salmon on Toast

poached egg, dill & fresh cream

Burrata & Prosciutto Toast 12

kale chips & grilled strawberries

SANDWICHES

add avocado \$2, add chicken \$3 add bacon \$2, add cheese \$1 add over easy egg \$2

CORNER B.L.T.

house-cured bacon, greens, sliced tomato & aioli, served with field greens

15

CORNER Burger

house blend, aged cheddar, served with rosemary shoestring fries & side pickles

Grilled Taleggio Sandwich

served on sourdough with roasted tomato soup

Smoked BBQ Chicken Sandwich 13

with purple slaw & house chips

Daily Selection mrkt

PASTA

Baked Pasta

roasted tomatoes, seasoned breadcrumbs and melted cheese

SNACKS

Avocado Toast chili flakes, lemon zest on grilled rustic toast Add poached eggs 3	8.5
Prosciutto & Ricotta Toast orange marmalade on grilled rustic toast	8
Chicken Liver Toast	8
Toast Sampler one piece each of above	15
Pan Eried Onion Din	0.5

CORNER Hummus 95 charred kale and rustic toast

fried shallots, house cut potato chips

Truffled Deviled Eggs chive vinaigrette, micro green salad

CORNER SIDES

6 each

Smoked House-Cured Bacon Chicken Apple Sausage **Rosemary Shoestring Fries** Mixed Garden Salad

Sliced Toast

3 each

multi-grain, rustic filone, sourdough, gluten-free

SALADS

add avocado \$2 add chicken \$3

Mixed Greens

watermelon radish, carrots & sherry vinaigrette

Baby Kale corner kale mix, dried cranberries, pumpkin seeds, root vegetable, shaved pecorino, citrus vinaigrette

Daily Salad mrkt

SOUPS

Bone Marrow Broth slow cooked, center cut organic beef bone

Daily Soup mrkt

THE CORNER

COFFEE



CORSICA

Small Large

2.75 / 3 Classic Drip

Corner Cold Brew On Tap

Cold Brew 4.50 **Draft Latte** 4.75 Pure Black & Tan 4.75

MONTE CARLO

Classic Decaf Drip 2.75 / 3

NIZZA



Espresso	2.75
Americano	3
Macchiato	3.25
Cortado	4
Cappuccino	4.25 / 4.75
Latte	4.25 / 4.75
Mocha	4.75 / 5.25
Chai Latte	4.25 / 4.75
Hot Chocolate	4
$VDD \cup VI$	

ADD-ON	
Extra Shot	1.5
Almond Milk	.75
Oat Milk	.75
Coconut Milk	.75

JUICE

made fresh upon order

Wild Bounty

Carrot, Kale, Spinach, Apple, Lemon

Bee's Knees

Apple, Beet, Carrot, Ginger

Field of Greens

Kale, Apple, Collard Green, Celery, Cucumber, Spinach, Ginger

Sunrise

Carrot, Apple, Orange

Bounce Back

Grapefruit, Grapes, Lemon, Orange, Beets

Bells & Whistles

Strawberry, Apple, Carrots

Glow Cucumber, Beet, Pineapple

TEA

all teas can be served hot or iced

CUP 3





- Bellocq Breakfast
- Earl Grey
- White Peony
- Afghan Chai
- Majorelle Green Mint

HERBAL

Chamomile



WATER & SODA

Still Mineral Water Sparkling Mineral Water 3

Coca-Cola

CORNER SODAS

All Natural house-made sodas infused with fresh fruit and herbs

4

Lemon Press Grapefruit Thyme Strawberry Rosemary

OUR STORY

THE CORNER is an epicurean cafe serving the finest La Colombe coffee, Bellocq tea leaves, and freshly pressed juices, complemented by delicious in-house pastries and a savory menu. We took over this "corner" space with a vision of part cafe and part restaurant, combining a downtown feel with the casual nature of a neighborhood eatery. We hope to become your local spot for morning coffee and small bites.

CONTACT US

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