



# CORNERSTONE



## FALL BRUNCH

### BRUNCH COCKTAILS

**HOUSE BLOODY MARY**  
choice of vodka, bloody mary juice,  
celery, olives, lemon, lime

**HARVEST SANGRIA**  
chardonnay, wile apple liqueur, clove,  
cinnamon, apples & cranberries 10

**MIMOSA**  
paul louis brut & fresh  
orange juice 9

**SPICY BLOODY MARY**  
absolute peppar, pickling spice,  
pickled vegetables 9

**POMEGRANATE POLOMA**  
espolon resposado, pomegranate juice, fresh  
grapefruit & lime juice 11

**BELLINI**  
lamberti prosecco & choice of fresh  
fruit puree 9

**BACON BLOODY MARY**  
bacon washed bourbon, house bloody mix, bbq bacon 12

### STARTERS

**SOUP OF THE DAY OR CHICKEN CHILI** cup 4 bowl 7

**FRIED BRUSSELS SPROUTS** crispy brussels, fresno peppers, honey chili glaze 9\*

**DUCK CONFIT** pumpkin blini, maple arbol chili glaze, herb crème fraiche 13

**BRUSCHETTA** wild mushrooms, goat cheese, baguette 10

**½ ORDER STUFFED FRENCH TOAST** pumpkin mousse, cream cheese icing 7

### BRUNCH FAVORITES

**CORNERSTONE SCRAMBLE** scrambled eggs, ground lamb, oven dried tomatoes, onions,  
spinach, feta, home fries and toast 15 gf

**HUEVOS RANCHEROS** crispy tortilla, poached eggs, corn, black beans, peppers,  
onions, potatoes, cheddar, aji crema, chipotle hollandaise 14\*

**SMOKED PORK HASH** pork, pig sauce, red potatoes, onions, jalapenos, 2 eggs your way, and toast 14\*

**CORNERSTONE BREAKFAST** 2 eggs, home fries, toast & choice of bacon, sausage or portobella 13.5\*

**POTATO BENNY** potato pancakes, smoked salmon, poached eggs, hollandaise, home fries 15\*

**BACON BENNY** English muffin, applewood smoked bacon, poached eggs, hollandaise, home fries 14\*

**VEGGIE BENNY** English muffin, butternut squash. mushrooms, poached eggs, hollandaise, home fries 14\*

**BISCUITS & GRAVY** house made biscuits, sausage gravy, 2 eggs your way, home fries 15

**FRITATTA** bacon lardons, brussels sprouts & gruyere, home fries and toast 13\*

**TRUFFLED OMELETTE** kale, mushrooms, feta, & truffle oil, home fries and toast 13\*

### STEAK & EGGS

2 eggs your way, potatoes, spinach & mushrooms gf

8 oz. center cut filet mignon  
34

flat iron  
5oz 18 10oz 26

14 oz. ribeye  
34

### SWEET STUFF

all served with whipped butter, maple syrup & choice of bacon, sausage or two eggs your way.  
Make it a cornerstone platter with all three and home fries for additional \$4

**BUTTERMILK PANCAKES** simple and classic; 3 fluffy cakes 11 add blueberries 2

**BUTTERNUT SQUASH PANCAKES** gluten free, blackberry maple syrup, candied walnuts 14.5

**CLASSIC BRIOCHE** two thick slices egg battered brioche 12

**STUFFED FRENCH TOAST** brioche french toast pumpkin mousse, cream cheese icing 14.5

gf gluten free (ask your server for additional items that can be modified)

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.  
Please let us know of any food allergies that you may have, our kitchen would be happy to accommodate you

CORNERSTONE CLASSICS



# CORNERSTONE



## FALL BRUNCH

### HANDHELDS

All served with choice of potato salad, vinegar coleslaw, french fries, or sweet potato fries  
Substitute a cornerstone salad or cup of soup \$3

STONE BURGER\* gruyère cheese, oven dried tomatoes, bacon onion jam, brioche roll 14

DR. BOB'S BURGER\* joanie's brisket, sharp cheddar, crispy onions, brioche roll 15

LAMB BURGER\* seasoned lamb, creamy goat cheese, arugula, white truffle balsamic, brioche roll 15

PULLED PORK house smoked pork, bbq sauce, white cheddar, vinegar coleslaw, brioche roll 12

VEGGIE BURGER quinoa, tri colored beans, roasted corn, roasted chilis,  
basil pesto, parmesan crisp, brioche roll 13

### ENTRÉE SALADS

Add Chicken or Portabella 4 Shrimp 6 Salmon\* 7 Flat Iron Steak 8

CORNERSTONE SALAD baby greens, pickled red onions, dried cranberries, spiced walnuts,  
crumbled blue cheese, balsamic vinaigrette 5/10 gf

CAESAR\* hearts of romaine, roasted tomatoes, fried capers, anchovies,  
parmesan, croutons, house made caesar dressing 6/11\*

BEET SALAD roasted beets, arugula, spinach, caramelized fennel, apples, pistachios,  
goat cheese fritter, burnt orange vinaigrette 6/11\*

CHOP SALAD romaine, grilled chicken, artichokes, garbanzo beans, tomatoes, pickled onions,  
feta cheese, pepitas, lemon oregano vinaigrette 15

### KIDS UNDER 12

choice of french fries, sweet potato fries, peas, green beans or carrots

CHICKEN FINGERS 8

MAC & CHEESE 8

GRILLED CHICKEN BREAST 11

CHEESE OR CHICKEN QUESADILLA 8

GRILLED SALMON 14

5oz. FLAT IRON STEAK 15

### NON-ALCOHOLIC BEVERAGES

COKE, DT COKE, SPRITE, GINGERALE 2.75

FRESH BREWED UNSWEETENED ICED TEA 2.75

FRESH BREWED COFFEE OR HOT TEA 3.00

PERRIER 3.00/each

JUICES: orange, grapefruit, pineapple, cranberry or apple 3.00/each

RED RIBBON BOTTLES: root beer, orange soda, grape soda, ginger beer, peach ginger beer 3.50/each

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A 20% gratuity will be added to tables of 6 or more. \$5 SPLIT PLATE CHARGE



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