

# PICKUP, CURBSIDE & DELIVERY MENU

# **DAILY MONDAY-SUNDAY 12-8PM**

### **STARTERS**

Chicken Chili gf or Soup of the Day cup 5/bowl 7/quart 12

Fried Brussels Sprouts: sweet chili sauce 9

6 Caramelized Onion & Bacon Deviled Eggs 10 gf

House Cut Potato Chips: caramelized onion dip 8

10 Wings: buffalo, bbq or dry rub served with celery & bleu cheese or ranch 12

Mediterranean Platter: roasted red pepper hummus, baba ghannouj, marinated olives & tomatoes, pita 12

#### **SALADS**

add Chicken 4 Shrimp 6 Salmon 7 Gluten free Crab Cake or seared tuna 8

Cornerstone Salad: mixed greens, pickled onions, dry bleu cheese, cranberries, candied walnuts, balsamic vinaigrette 5/10 gf

\*Caesar Salad: romaine lettuce, tomatoes, fried capers, croutons, anchovies, parmesan cheese, caesar dressing 6/11 gf

\*Classic Wedge: iceberg, tomatoes, lardons, crispy onions, dry bleu cheese, bleu cheese dressing 6/11 gf

Summer Chop Salad: romaine, shrimp, bacon, cucumber, corn, tomatoes, edamame, pickled onions, feta cheese, champagne vinaigrette 15 gf

Tuna Niçoise: mixed greens, rare seared tuna, roasted fingerlings, french beans, hardboiled egg, kalamata olive vinaigrette 16 gf

## **HANDHELDS**

SERVED WITH FRENCH FRIES, COLE SLAW OR HERBED POTATO SALAD (EXPECT FOR TACOS)

Pulled Pork Sandwich: house smoked pork, white cheddar, vinegar slaw, brioche roll 13

Grilled Chicken Sandwich: white cheddar, bacon, caramelized onions, garlic aioli, brioche roll 13

Cornerstone Burger: bacon onion jam, over dried tomatoes, gruyere, brioche roll 14

Lamb Burger: goat cheese, arugula, truffle oil vinaigrette 15

Smoked Chicken Tacos: 2 tacos, seven pepper vinaigrette, charred corn, slaw, cheddar, black bean rice 15

## **ENTREES**

Amish Chicken: Roasted Breast, confit leg & thigh, carrot potato mash, creamed kale, grain mustard jus 23 gf

Chicken Marsala: parmesan risotto, baby carrots 20 gf

Crab Cakes: 2 gluten free crab cakes, edamame, corn, tomato, succotash, bacon lardons, lemon aioli 26 gf

\*Faroe Island Salmon: truffled parmesan fingerlings, baby carrots, lemon tarragon vinaigrette 23

Braised Lamb Shank: pea risotto, baby carrots, natural jus 28 gf

\*Sesame Seared Tuna: black forbidden rice, baby carrots & edamame, ponzu sauce 25

\*8oz Prime Strip Steak: truffled parmesan fingerlings, haricot vert, red wine demi 27

Mac & Cheese: orecchiette, pancetta, leeks, peas, mascarpone 18

Campanelle Pasta: roasted cauliflower, mushrooms, oven dried tomatoes, arugula, aged pecorino, pistachios 17

\* Item easily made gluten free\*

## KID'S MEALS

served with french fries or peas

chicken fingers 8 mac & cheese with fries 8 grilled chicken breast 11 grilled salmon 14

BE SURE TO ASK ABOUT OUR DESSERTS, COCKTAILS, WINE BY THE BOTTLE, 6-PACKS & GROWLER FILL UPS

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