



CORNERSTONE



FALL MENU

STARTERS

FLATBREAD PIZZA grilled; fresh toppings chosen daily 9

FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 9*

CHARCUTERIE house cured prosciutto, boar salumi & pepperoni, humbold fog, beamster, mimolette 18 gf

HOUSE CUT CHIPS caramelized onion dip 8*

BRUSCHETTA wild mushrooms, goat cheese, baguette 10

FRENCH ONION MEATBALLS pork & beef meatball, caramelized onions, brandy demi 12

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

MUSSELS roasted garlic, bacon lardons & roasted garlic cream or spicy coconut curry or basil pesto, fennel & leeks 14 gf add french fries & cornerstone salad 19 gf

CHICKEN CHILI OR SOUP OF THE DAY cup 5/ bowl 7/ quart 13

PLATES

Start with a Cup of Soup or Cornerstone Salad 5 Caesar wedge or Classic wedge salad 6 Beet Salad 7

STEAK & POTATOES

pommes tartiflette, creamed spinach, red wine demi gf

8 oz. center cut filet mignon
34

10 oz. flat iron
26

14 oz. ribeye
34

MAC & CHEESE orecchiette, pancetta, leeks, peas, mascarpone 18

AMISH CHICKEN pan roasted breast, confit leg & thigh, carrot potato mash, creamed kale, grain mustard jus 23 gf

FAROE ISLAND SALMON* caramelized apple & fennel couscous, broccolini, cranberry mustard glaze 23*

RICOTTA GNOCCHI

vegetarian: mushrooms, butternut squash, pearl onions, salsify, sage brown butter, toasted pine nuts 18

lamb ragout: tomato braised lamb, shallot, poached garlic, shaved pepato 22

SHORT RIB OF BEEF WELLINGTON braised short rib, prosciutto, mushrooms, puff pastry, parsnip puree, carrots, pearl onions, red wine reduction 28

LONG ISLAND DUCK BREAST* sweet potato puree, pomegranate glazed brussels, port wine reduction 26 gf

KARABUTO PORK CHOP* herb brined chop, tomato white bean cassoulet 25 gf

PAPARDELLE shrimp, broccolini, oven dried tomato, braised shallot, calabrian chili, lobster cream 24

HALIBUT squash risotto, haricot vert, toasted pistachio, shallot beurre rouge 26 gf

HANDHELDS

All served with choice of 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 15

DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 16

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

PULLED PORK smoked pork, bbq, cheddar, vinegar slaw, brioche roll 13.5

GRILLED CHICKEN SANDWICH applewood smoked bacon, caramelized onions, white cheddar, garlic aioli, brioche roll 13.5

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

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.

A 20% gratuity will be added to tables of 6 or more.

\$5 SPLIT PLATE CHARGE

CORNERSTONE CLASSICS



CORNERSTONE



FALL MENU

TACOS

All tacos served with papas bravas

SMOKED PORK vinegar slaw, guajillo pepper sauce, queso fresco, tomatilla salsa 15

KOREAN SHORT RIB brussels sprout kimchi, gochujang, toasted peanuts 15

BLACKENED SHRIMP vinegar slaw, mango chipotle glaze 15

ENTRÉE SALADS

Add Chicken or Portobella 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

CLASSIC WEDGE iceberg lettuce, grape tomatoes, bacon lardons, crumbled bleu cheese, crispy onions, buttermilk bleu cheese dressing 6/11*

CAESAR* chopped hearts of romaine, grape 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 7/11*

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

HOUSE MADE DRESSINGS

balsamic vinaigrette, lemon oregano vinaigrette, burnt orange vinaigrette
roasted garlic ranch, buttermilk bleu cheese, caesar

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 4.00/each

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