



# CORNERSTONE



## SUMMER BRUNCH

### BRUNCH COCKTAILS

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

**SANGRIA**  
rose, peach orange ketel one, combier,  
strawberries, basil 10

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

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

**PAUL BOWLES**  
espolan, chili infused grand marnier, fresh  
lime juice, blackberries, basil 12

**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\*

**FLATBREAD** grilled pizza dough, fresh toppings chosen daily 9

**SMOKED SALMON TARTARE** cold smoked salmon, capers, cornichons, shallot vinaigrette, rye toast 14

**HOUSE CUT CHIPS** caramelized onion dip 8\*

**ARANCINI** mozzarella & basil risotto balls, panko, marinara & pesto for dipping 11

**½ ORDER STUFFED FRENCH TOAST** sweetened mascarpone, fresh strawberries 7

### BRUNCH FAVORITES

#### STEAK & EGGS

2 eggs your way, potatoes, spinach & mushrooms gf

Santa Carota Sirloin 5oz. 18 or 10oz. 26

New York Strip Steak 10oz. 34

**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\*

**QUICHE** served with home fries & baby green salad 15

*lorraine:* applewood smoked bacon, caramelized onions & gruyere

*veggie:* wild mushrooms, asparagus & feta

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

**SOUTHERN BREAKFAST** bbq baby back ribs, grits, 2 eggs cooked your way 16

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

**WEST COAST BENNY** English muffin, smoked salmon, tomato, avocado, poached eggs, hollandaise, home fries 15

**OMELETTE** spinach, leeks, basil pesto & feta home fries and toast 14\*

### 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

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

**STUFFED FRENCH TOAST** sweetened mascarpone, fresh strawberries 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

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



CORNERSTONE CLASSICS



# CORNERSTONE



## SUMMER BRUNCH

### HANDHELDS

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

Substitute a gluten free bun \$1.50

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

### ENTRÉE SALADS

Add Chicken or Portabella 4 Shrimp 6 Salmon\* 7 Santa Carota Sirloin 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\*

WEDGE SALAD iceberg, lardons, tomatoes, crispy onions, crumbled bleu cheese, buttermilk bleu cheese dressing 7/12\*

CHOP SALAD romaine, shrimp, applewood smoked bacon, fresh corn, English cucumber, edamame, tomatoes, pickled onions, feta, avocado, champagne 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. SANTA CAROTA 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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