



# CORNERSTONE



## SPRING BRUNCH

### BRUNCH COCKTAILS

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

**SANGRIA**  
pinot grigio, citrus, peaches 10

**MIMOSA**  
de perrier brut & fresh  
orange juice 9

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

**STONE SPRITZ**  
plymouth gin, aperol, sauvignon blanc,  
grapefruit 11

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

**POMEGRANTE POLOMA**  
Espolon reposado, pomegranate juice, fresh grapefruit juice, simple syrup

### STARTERS

**FRIED BRUSSELS SPROUTS** crispy brussels, fresno peppers, honey chili glaze 10\*

**FLATBREAD** grilled pizza dough, applewood smoked bacon, oven dried tomatoes, gruyere, arugula 12

**HOUSE CUT CHIPS** caramelized onion dip 9\*

**SMOKED SALMON TARTARE** cornichon, capers, rye toast 13 gf\*

**ARANCINI** mozzarella & basil risotto balls, panko, marinara 11

**½ ORDER STUFFED FRENCH TOAST** strawberries & sweetened mascarpone 7

### BRUNCH FAVORITES

**STEAK & EGGS** 2 eggs your way, potatoes, spinach & mushrooms 6oz. Sirloin 18 or 10oz. New York Strip 34 gf

**DUCK HASH** duck confit, brussels sprouts, onions, potatoes, 2 eggs over easy and toast 17

**CORNERSTONE SCRAMBLE** scrambled eggs, ground lamb, oven dried tomatoes, onions,  
spinach, feta, home fries and toast 16 \*

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

**BACON BENNY** English muffin, applewood smoked bacon, poached eggs, hollandaise, home fries 15\*

**AVOCADO TOAST** grilled rustic Italian bread, avocado, smoked salmon, sunny side up egg, mixed greens 17

**QUICHE** served with home fries & mixed greens 16  
applewood smoked bacon, caramelized onions & gruyere  
*veggie:* asparagus, leeks & feta

**OMELETTE** brocolini, feta & pesto, home fries and toast 14\*

**FRITATTA** pancetta, oven dried tomatoes, asiago, home fries and toast 15\*

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

### 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 12 add blueberries 2

**CLASSIC BRIOCHE** two thick slices brioche bread 13

**STUFFED FRENCH TOAST** strawberries & sweetened mascarpone 15

**CINNAMON ROLL TOAST** strawberries & powdered sugar 14

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

## SPRING 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 16 gf\*

DR. BOB'S BURGER\* joanie's brisket, sharp cheddar, crispy onions, brioche roll 17 gf\*

LAMB BURGER\* seasoned lamb, creamy goat cheese, arugula, white truffle balsamic, brioche roll 18 gf\*

RUEBEN house corned beef, swiss, sauerkraut, 1000 island, marble rye 16

TUNA MELT tuna salad, chopped egg, caper, muenster, tomato, 6 grain 14

### ENTRÉE SALADS

Add Chicken or Portabella 6 Shrimp, Salmon\* or Sirloin Steak 8

CORNERSTONE SALAD baby greens, pickled red onions, dried cranberries, spiced walnuts, crumbled blue cheese, balsamic vinaigrette 6/111 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 7/13\*

CHOP SALAD romaine, romaine, shrimp, tomatoes, cucumber, fresh corn, edamame, bacon, avocado, pickled red onions, champagne vinaigrette 17 gf

### 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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CORNERSTONE CLASSICS