



CORNERSTONE



FALL BRUNCH

BRUNCH COCKTAILS

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

SANGRIA
cabernet, pear brandy, cinnamon simple,
apple cider, lemon, mint 10

MIMOSA
brut & fresh
orange juice 9

SPICY BLOODY MARY
hanson habanero vodka, pickling
spice, pickled vegetables 9

POMEGRANATE PALOMA
espolon reposado, pomegranate juice, fresh
grapefruit & lime juice 12

BELLINI
blood peach/raspberry,
prosecco 9

ESPRESSO MARTINI
vodka, espresso, wige coffee liqueur, giffard vanille de madagascar 12

STARTERS

FRIED BRUSSELS SPROUTS crispy brussels, fresno peppers, honey chili glaze 12*
FLATBREAD grilled pizza dough, goat cheese, smoked salmon, crispy capers, pickled onions, arugula 13

HOUSE CUT CHIPS caramelized onion dip 10*

BAKED GOAT CHEESE chévre, pistachio & cranberries, local honey, warm pita 15

ARANCINI roasted fennel & lemon risotto balls, panko, marinara 12

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

CHICKEN CHILI cup 5/ bowl 7/ quart 13

BRUNCH FAVORITES

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* add duck confit 19

FLATIRON STEAK & EGGS 2 eggs your way, potatoes, spinach & mushrooms 31 gf*

VEGGIE HASH butternut squash, brussels sprouts, onions, potatoes, 2 eggs over easy and toast 17

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

POTATO BENNY smoked salmon or corned beef, poached egg, potato pancake, hollandaise, mixed greens 17

QUICHE LORRAINE applewood smoked bacon, caramelized onions & gruyere, home fries & mixed greens 16

OMELETTE broccolini, oven dried tomatoes & goat cheese, home fries and toast 14*

BISCUITS & GRAVY sausage gravy, flaky biscuit, fried chicken, mixed greens 18

CORNERSTONE BREAKFAST 2 eggs, home fries, toast & choice of bacon, sausage or portobello 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

STUFFED FRENCH TOAST pumpkin mousse, candied walnuts, cream cheese icing 15

CINNAMON ROLL TOAST cranberry compote & 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.



CORNERSTONE CLASSICS



CORNERSTONE



FALL 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 17 gf*

DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 18 gf*

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

VEGGIE BURGER* quinoa, beans, roasted corn, roasted chilis, basil pesto, parmesan crisp, brioche roll 16 gf*

ENTRÉE SALADS

Add Chicken or Portobello 6 Shrimp, Salmon or Sirloin Steak 9 Gluten Free Crab Cake 12

CORNERSTONE SALAD baby greens, pickled red onions, dried cranberries, spiced walnuts, crumbled blue cheese, balsamic vinaigrette 11 gf

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

FARRO SALAD baby kale, farro, butternut squash & brussels sprouts, bacon lardons, dried cherries, almonds, white balsamic vinaigrette 14

ROASTED BEET SALAD arugula & spinach, roasted beets, fennel, granny smith apple, pistachio, goat cheese fritter, burnt orange vinaigrette 14 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

KID'S BURGER 8

GRILLED SALMON 14

6oz. FLATIRON STEAK 16

NON-ALCOHOLIC BEVERAGES

COKE, DIET COKE, SPRITE, GINGER ALE 3.00

FRESH BREWED UNSWEETENED ICED TEA 3.00

FRESH BREWED COFFEE OR HOT TEA 3.00

SAN PELLEGRINO 16.9oz 5.50/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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