



#### SUMMER BRUNCH

### **BRUNCH COCKTAILS**

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

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

SANGRIA pinot grigio, seasonal fruit

POMEGRANATE PALOMA exotico blanco, pomegranate juice, fresh grapefruit & lime juice 12

**MIMOSA** brut & fresh orange juice 9

BELLINI peach puree, prosecco 9

#### **ESPRESSO MARTINI**

vodka, espresso, wigle coffee liqueur, giffard vanille de madagascar 12

#### **STARTERS**

MOUSE CUT CHIPS caramelized onion dip 10\*

🜑 FRIED BRUSSELS SPROUTS crispy brussels, fresno peppers, honey chili glaze 12\* BURRATA grilled seasonal fruit, arugula, radicchio, prosciutto, balsamic vinegar, grilled ciabatta 15 gf\* GREEN EGGS & HAM deviled eggs, avocado, crispy pancetta, salsa verde 10 gf SMOKED SALMON TARTARE shallots, cornichon, capers, rye toast 15 MEDITERRANEAN PLATTER red pepper hummus, baba ghannouj, olives, tomatoes & feta, pita 15 ½ ORDER STUFFED FRENCH TOAST mascarpone, grand marnier, brown sugar, peaches 7

#### **BRUNCH FAVORITES** –

- CORNERSTONE SCRAMBLE scrambled eggs, ground lamb, oven dried tomatoes, onions, spinach, feta, home fries and toast 17 gf\*
  - 🜑 HUEVOS RANCHEROS crispy tortilla, poached eggs, corn, black beans, peppers, onions, potatoes, cheddar, chipotle hollandaise 16 gf\* add smoked pork 21

WEST COAST BENNY English muffin, smoked salmon, avocado, poached eggs, hollandaise, home fries 17 gf\*

POTATO BENNY potato pancake, corned beef, poached eggs, hollandaise, fresh fruit 17 gf\*

OMELETTE spinach, artichoke & feta, home fries & toast 15 gf\*

BREAKFAST HASH hot sausage, broccolini, potatoes, 2 eggs cooked your way and toast 17 gf\* QUICHE pancetta, caramelized onion, gruyere, home fries & spring salad 17

🔯 CORNERSTONE BREAKFAST 2 eggs, home fries, toast & choice of bacon, sausage or portobello 14 gf\*

CHICKEN & BISCUITS fried chicken breast, house made biscuit, sausage gravy, fresh fruit 18 SPAGHETTINI fresh corn, zucchini, fried lemon, capers, toasted walnuts, feta 19

FAROE ISLAND SALMON\* fingerlings & leeks, grilled artichokes, lime tarragon vinaigrette 25 gf

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



#### **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 3 fluffy cakes 12 add blueberries 2

BRIOCHE FRENCH TOAST simple & classic 13

STUFFED FRENCH TOAST mascarpone, grand marnier, brown, sugar peaches 15

WAFFLE designed by our kitchen team each day

#### BURGERS

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\* gruyére cheese, oven dried tomatoes, bacon onion jam, brioche roll 18 gf\* LAMB BURGER\* seasoned lamb, creamy goat cheese, arugula, white truffle balsamic, brioche roll 19 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

- 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 gf\*

CLASSIC WEDGE iceberg, tomatoes, crispy onions, bacon lardons, buttermilk bleu cheese dressing 14 gf\*

CHOP SALAD romaine, shrimp, bacon, feta, tomatoes, edamame, corn, cucumber, pickled onions, avocado, champagne vinaigrette 19

NIÇOISE SALAD\* baby greens, seared tuna, fingerlings, haricot vert, tomatoes, egg, kalamata olive vinaigrette 21 gf

gf gluten free (ask your server for additional items that can be modified\*)

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CORNERSTONE CLASSIC



