



CORNERSTONE



SUMMER BRUNCH

BRUNCH COCKTAILS

HOUSE BLOODY MARY
choice of vodka, bloody mary juice,
garnishes

SANGRIA
pinot grigio, seasonal fruit

MIMOSA
brut & fresh
orange juice 9

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


CHILI PALOMA
hornitos reposado, chili-infused grand marnier,
grapefruit, tajin rim 12

BELLINI
peach puree,
prosecco 9

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

STARTERS

 **HOUSE CUT CHIPS** caramelized onion dip 11*

 **FRIED BRUSSELS SPROUTS** crispy brussels, fresno peppers, honey chili glaze 13*

BAKED GOAT CHEESE chevre, pistachio & cranberries, local honey, grilled pita 15


BEANS & GREENS cannellini beans, tomato, swiss chard, arugula pesto, charred ciabatta 15


ARANCINI roasted fennel & lemon risotto balls, panko, pomodoro 13

SHRIMP LEJON shrimp, bacon, horseradish, remoulade 17 gf*

1/2 ORDER STUFFED FRENCH TOAST pumpkin mascarpone mousse, cranberry compote, candied walnuts 7

BRUNCH FAVORITES

 **CORNERSTONE SCRAMBLE** scrambled eggs, ground lamb, oven dried tomatoes, caramelized 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 duck confit 21

VEGGIE BENNY English muffin, roasted butternut squash, swiss chard, poached eggs, hollandaise, home fries 17 gf*

POTATO BENNY potato pancake, smoked salmon, poached eggs, hollandaise, fresh fruit 17 gf*

OMELETTE wild mushrooms, leeks & goat cheese, home fries & cornerstone salad 15 gf*

FRITTATA pancetta, broccoli rabe & feta, home fries & toast 17


STEAK FRITTES 2 eggs cooked your way, truffle parmesan French fries, 6oz. sirloin 21 or 10oz. flatiron 32

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

CHICKEN & WAFFLE half chicken, cornmeal waffle, hot honey, greens, pancetta 26

CSTONE SANDO fried egg, smoked bacon, caramelized onion, oven dried tomato, cheddar, garlic aioli, ciabatta 16

 **MAC & CHEESE** orecchiette, pancetta, leeks, peas, mascarpone 23

 **FAROE ISLAND SALMON*** cauliflower mousseline, roasted root vegetables, kalamata olive vinaigrette 27 gf*

Customer Price Notice: A 3% charge is applied to all sales for card processing fees. Charge will be waived if paying with cash.

gf* (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.



CORNERSTONE CLASSICS

301 Freeport Road, Pittsburgh, PA. 15215 • 412.408.3420 • cornerstonepgh.com



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 pumpkin mascarpone mousse, cranberry compote, candied walnuts 15

WAFFLE cornbread waffle, banana bourbon syrup, whipped cream 15

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* gruyère 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*

FARRO SALAD baby kale, farro, butternut squash & brussels sprouts, pancetta, dried cherries, almonds,
apple cider vinaigrette 16

ROASTED BEET SALAD arugula & spinach, roasted beets, fennel, granny smith apple, pistachio,
goat cheese fritter, burnt orange vinaigrette 16 gf*

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