





CORNERSTONE






FALL DINNER




STARTERS

-  HOUSE CUT CHIPS caramelized onion dip 11 gf
-  FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 13 gf*
- MEATBALLS smoked mozzarella stuffed beef, veal & pork meatball, pomodoro, garlic bread 17
- DUCK TOSTADA fried corn tortilla, duck confit, butternut squash, brussels, black beans, cheddar, aji crema 15 gf*
- BAKED GOAT CHEESE chevre, pistachio & cranberries, local honey, grilled pita 16 gf*
- BEANS & GREENS cannellini beans, tomato, swiss chard, arugula pesto, charred ciabatta 15 gf*
- SHRIMP LEJON shrimp, bacon, horseradish, remoulade 17 gf*
- ARANCINI roasted fennel & lemon risotto balls, panko, pomodoro 14
- SMOKED WINGS 10 flats & drums, sweet & sticky or dry rub, house bleu cheese dressing 15 gf*
- MUSSELS roasted garlic & pancetta, or spicy coconut curry or basil pesto, leeks & roasted fennel 21 gf*
- add french fries & cornerstone salad 30 gf*
- CHICKEN CHILI OR SOUP OF THE DAY cup 5/ bowl 9/ quart 13 gf*



PLATES

- add cup or soup or chili (\$5), cornerstone salad (\$5), caesar wedge (\$5) or beet salad (\$7)
-  AMISH CHICKEN pan roasted breast, confit leg & thigh, parmesan risotto, creamed kale, grain mustard jus 27 gf*
- FLATIRON STEAK* potato & parsnip mash, wild mushrooms, swiss chard, pancetta, cornerstone steak sauce 36 gf
- LONG ISLAND DUCK BREAST sweet potato puree, brussels sprout, leek & duck confit hash, port reduction 37gf
- PORK OSSO BUCO braised pork shank, butternut squash risotto, broccoli rabe, gremolata, natural jus 34 gf
-  FAROE ISLAND SALMON* cauliflower mousseline, roasted root vegetables, kalamata olive vinaigrette 27 gf
- HALIBUT braised cannellini beans, swiss chard, arugula pesto 35 gf
-  MAC & CHEESE orecchiette, pancetta, leeks, peas, mascarpone 23
- LAMB BOLOGNESE house made ricotta gnocchi, lamb & pork tomato sauce, shaved parmesan reggiano 26
- PAPPARDELLE shrimp, oven dried tomatoes, broccoli rabe, calabrian chili, lobster cream 26
- VEGETARIAN SHEPHERD'S PIE french lentil, mushroom, carrot, celeriac & peas, parsnip puree, parmesan 25 gf

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 18 gf*
-  LAMB BURGER* seasoned lamb, goat cheese, arugula, white truffle balsamic, brioche roll 19 gf*
-  DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 19 gf*
- VEGGIE BURGER quinoa, beans, roasted corn, roasted chilis, basil pesto, parmesan crisp, brioche roll 16 BRISKET
- TACOS flour tortilla, house brisket, brussels sprouts, cheddar, crispy onion, aji crema 17

ENTRÉE SALADS

- Add Chicken or Portobello 7 Shrimp, Salmon or Sirloin Steak 10
-  CORNERSTONE SALAD baby greens, pickled red onions, dried cranberries, spiced walnuts, crumbled blue cheese, balsamic vinaigrette 14 gf
-  CAESAR WEDGE* hearts of romaine, tomatoes, fried capers, anchovies, parmesan, croutons, house made caesar dressing 14 gf*
- FARRO SALAD baby kale, farro, butternut squash & brussels sprouts, pancetta, dried cherries, almonds, apple cider vinaigrette 17
- ROASTED BEET SALAD arugula & spinach, roasted beets, fennel, granny smith apple, pistachio, goat cheese fritter, burnt orange vinaigrette 17 gf*
- STEAK SALAD* baby greens, sirloin steak, roasted fingerlings, balsamic onions, tomatoes, bleu cheese dressing 23 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