

# FALL LUNCH

# **STARTERS**

NOUSE CUT CHIPS caramelized onion dip 11 gf\*

🜑 FRIED BRUSSELS SPROUTS crispy brussels, fresnos, honey chili glaze 12 gf\* MEATBALLS smoked mozzarella stuffed beef, veal & pork meatball, pomodoro, garlic bread 16 gf\* SMOKED WINGS 10 flats & drums, sweet & sticky or dry rub, house bleu cheese dressing 15 gf\*

BAKED GOAT CHEESE chevre, pistachio & cranberries, local honey, grilled pita15

ARANCINI roasted fennel & lemon risotto balls, panko, pomodoro 14

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 8/ quart 14 gf\*

# **PLATES**

add cup or soup or chili (\$5), cornerstone salad (\$7), caesar wedge (\$7) or classic wedge (\$7)

FRITTATA 3-egg open face omelette, cornerstone salad gf wild mushroom/leek/goat cheese OR pancetta/rapini/feta 16 gf

AMISH CHICKEN pan roasted breast, confit leg & thigh, parmesan risotto, creamed kale, grain mustard jus 25 gf\*

FAROE ISLAND SALMON\* cauliflower mousseline, roasted root vegetables, kalamata olive vinaigrette 25 gf

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

STEAK FRITTES 10oz flatiron, truffle parmesan French fries, cornerstone steak sauce 25

BEANS & GREENS grilled shrimp, cannellini beans, tomato, swiss chard, arugula pesto, charred ciabatta 22 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\* gruyére cheese, oven dried tomatoes, bacon onion jam, brioche roll 18 gf\* DR. BOB'S BURGER\* joanie's brisket, sharp cheddar, crispy onions, brioche roll 19 gf\*
- 🔊 LAMB BURGER\* seasoned lamb, 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 CHICKEN SANDWICH grilled chicken, bacon, caramelized onions, white cheddar, garlic aioli, ciabatta 17 gf\*

TUNA MELT house tuna salad, egg, caper, tomato, white cheddar, 7 grain 16 REUBEN house corned beef, swiss, sauerkraut, 1000 island, marble rye 16

BRISKET TACOS flour tortilla, house brisket, brussels sprouts, cheddar, crispy onion, aji crema 17 DUCK MELT duck confit, butternut squash, broccoli rabe, goat cheese spread, brioche 17 gf\*

GRILLED CHEESE arugula pesto, oven dried tomato, caramelized onion, mozzarella, brioche 15

# 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 13 gf
- CAESAR WEDGE\* hearts of romaine, tomatoes, fried capers, anchovies, parmesan, croutons, house made caesar dressing 13 gf\*

FARRO SALAD baby kale, farro, butternut squash & brussels sprouts, pancetta, dried cherries, almonds, apple cider vinaigrette 14

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

STEAK SALAD\* baby greens, sirloin steak, roasted fingerlings, balsamic onions, tomatoes, bleu cheese dressing 21 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.



