



# CORNERSTONE



## WINTER BRUNCH

### BRUNCH COCKTAILS

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

**SPICY BLOODY MARY**  
hanson habanero vodka, pickling  
spice, pickled vegetables 11

**SANGRIA**  
cinnamon, cider, spiced rum, lambrusco 10


**SPICY POMEGRANTE PALOMA**  
elspolon, chili-infused grand marnier, ginger  
syrup, pomegranate, grapefruit, 12

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

**MIMOSA**  
brut & fresh  
orange juice 9

**BELLINI**  
peach puree,  
prosecco 9

### STARTERS

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


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


**CROSTINI** wild mushrooms, shallots, herbs, goat cheese, toasted ciabatta 13

**ARANCINI** pancetta & mozzarella risotto balls, panko, pomodoro 14

**½ ORDER STUFFED FRENCH TOAST** peanut butter mousse & banana 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 brisket 22 gf\*

**TOAST** whipped ricotta & goat cheese, wild mushrooms, brussels sprouts, fig balsamic glaze 12 fried egg 16

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

**OMELETTE** asparagus, leeks & feta, home fries & cornerstone salad 15 gf\*

**FRITTATA** pancetta, broccolini & gruyere, home fries & toast 17 gf\*

**STEAK FRITTES** 2 eggs cooked your way, truffle parmesan fingerlings, 6oz. sirloin 21 or 10oz. flatiron 32 gf\*

**CORNERSTONE BREAKFAST** 2 eggs, home fries, toast & choice of bacon, sausage or portobello 15 gf\*

**CHICKEN & WAFFLE** buttermilk brined chicken breast, cornmeal waffle, hot honey, greens, pancetta 19

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

**BEANS & GREENS** grilled shrimp, cannellini beans, tomato, swiss chard, arugula pesto, charred ciabatta 22 gf\*

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

 **FAROE ISLAND SALMON\*** black forbidden rice, cauliflower mousseline, asparagus, pea shoots, miso 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.

**20% service charge added to tables of 6 or more.**

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](http://cornerstonepgh.com)



# 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 peanut butter mousse & bananas 15

WAFFLE cornbread waffle, spiced apples, 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 7 Shrimp, Salmon or Sirloin Steak 10



CORNERSTONE SALAD baby greens, pickled red onions, dried cranberries, spiced walnuts,  
crumbled blue cheese, balsamic vinaigrette 13 gf\*



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

WINTER CHOP SALAD romaine, garbanzo beans, tomatoes, artichoke hearts, pickled onion, kalamata olives,  
feta, lemon oregano vinaigrette 16

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

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