



CORNERSTONE



SPRING BRUNCH

BRUNCH COCKTAILS

HOUSE BLOODY MARY
choice of vodka, house bloody mix

SANGRIA
rose, cucumber vodka, strawberry, orange 10

MIMOSA
brut & fresh
orange juice 9

BUNNY MARY
choice of vodka, fresh carrot juice,
pimento salt rim

STONE SPRITZ
aperol/sparkling rose/orange 11

BELLINI
peach puree,
prosecco 9

ESPRESSO MARTINI
vodka, espresso, wige coffee liqueur, giffard vanille de madagascar 13

STARTERS

HOUSE CUT CHIPS caramelized onion dip 11 gf*

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

FLATBREAD wild mushroom, goat cheese spread, arugula, pickled onions 16

GRILLED ARTICHOKEs baby artichokes, whipped feta, salsa verde, pistachio 14 gf

BURRATA marinated roasted peppers, arugula, radicchio, basil pesto, balsamic vinegar, grilled ciabatta 15 gf*

FISH DIP smoked trout dip, chives, everything cracker, thumbalia carrot, English cucumber 14 gf*

½ ORDER STUFFED FRENCH TOAST strawberries & sweetened mascarpone 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 smoked pork 22 gf*

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

ARTICHOKE BENEDICT English muffin, artichoke, spinach poached eggs, hollandaise, basil pesto, home fries 17 gf*

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

FRITTATA pancetta, broccoli rabe & gruyere, home fries & toast 17 gf*

STEAK & EGGS 2 eggs cooked your way, truffle parmesan fingerlings, arugula 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

BREAKFAST BAT smoked bacon, tomato, avocado, arugula, garlic aioli, brioche, home fries 15 add fried egg 18

TAGLIATELLE fresh pasta, spring peas, asparagus, ramp pesto, burrata 23

FAROE ISLAND SALMON* fingerlings & leeks, grilled artichokes, lime tarragon 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.

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




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 strawberries & sweetened mascarpone 15
- WAFFLE cornbread waffle, blackberry thyme compote, whipped cream 15



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*
-  DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 19 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*
- PULLED PORK house smoked pork, bbq sauce, white cheddar, vinegar slaw, brioche roll 16 gf*

ENTRÉE SALADS

Add Chicken or Portobello 7 Shrimp, Salmon or Sirloin Steak 10

-  CORNERSTONE SALAD baby greens, pickled onion, dried cranberry, spiced walnut, dry blue cheese, balsamic vinaigrette 11 gf*
-  CAESAR WEDGE hearts of romaine, roasted tomato, fried caper, anchovies, parmesan, croutons, caesar dressing 11 gf*
- CHOP SALAD romaine, shrimp, bacon, feta, tomatoes, edamame, corn, cucumber, pickled onion, avocado, champagne vinaigrette 21gf
- CLASSIC WEDGE iceberg, tomatoes, crispy onions, bacon lardons, buttermilk bleu cheese dressing 11 gf*
- TUNA NICOISE* baby greens, seared rare tuna, tomatoes, haricot vert, fingerling potato, hard boiled eggs, kalamata vinaigrette 21 gf

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