



CORNERSTONE



SPRING DINNER

STARTERS

HOUSE CUT CHIPS 11 gf*
caramelized onion dip

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

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

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

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

SMOKED WINGS 14 gf*
10 flats & drums, sweet & sticky or dry rub

DUCK SPRING ROLL 14
duck confit, mushrooms, vermicelli, napa cabbage, orange sauce

LAMB MEATBALLS 15 gf*
feta stuffed lamb meatball, tzatziki, grilled pita

CHICKEN CHILI OR SOUP OF THE DAY
cup 5/ bowl 8/ quart 14 gf*

MUSSELS
roasted garlic with bacon lardons, or spicy coconut curry or basil pesto & leeks 18 gf*
add french fries & cornerstone salad 26 gf*

PLATES

add cup of soup or chili 5, cornerstone salad 7, caesar wedge 7 or classic wedge 7

AMISH CHICKEN pan roasted breast, confit leg & thigh, parsnip mash, creamed kale, grain mustard jus 27 gf*

FLATIRON STEAK* 10oz. grilled steak, leek soubise, asparagus & lardons, pea shoots 36 gf

BRAISED LAMB SHOULDER goat cheese polenta, baby carrots, English peas, lamb jus 29 gf

LONG ISLAND DUCK BREAST pan seared duck breast, black forbidden rice, broccoli rabe, apricot duck jus 36 gf

FAROE ISLAND SALMON* fingerlings & leeks, grilled artichokes, lime tarragon vinaigrette 27 gf*

SESAME TUNA* seared rare ahi tuna, forbidden black rice, miso, pickled cucumber, wasabi aioli, ponzu 27 gf*

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

SPAGHETINI thin spaghetti, shrimp, lump crab meat, broccoli rabe, garlic, chili flakes, bread crumbs 26

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

HANDHELDS

all served with choice of vinegar coleslaw, french fries, or sweet potato fries substitute a cornerstone salad or cup of soup 3 gluten free bun 1.50

STONE BURGER* gruyère cheese, oven dried tomatoes, bacon onion jam, brioche roll 17 gf*

LAMB BURGER* seasoned lamb, goat cheese, arugula, white truffle balsamic, brioche roll 18 gf*

DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 18 gf*

VEGGIE BURGER quinoa, beans, roasted corn, roasted chilis, basil pesto, parmesan crisp, brioche roll 16

TACOS house brisket, brussels sprouts, cheddar, crispy onion, aji crema OR miso salmon, vinegar slaw, spicy cucumbers, wasabi aioli 17

ENTRÉE SALADS

add Chicken or Portobello 6 Shrimp, Salmon or Sirloin Steak 9

CORNERSTONE SALAD baby greens, pickled red onion, dried cranberries, spiced walnut, dry blue cheese, balsamic vinaigrette 13 gf

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

CHOP SALAD romaine, shrimp, bacon, feta, tomatoes, edamame, corn, cucumber, pickled onions, avocado, champagne vinaigrette 21 gf

CLASSIC WEDGE iceberg, tomatoes, crispy onions, bacon lardons, buttermilk bleu cheese dressing 13 gf*

TUNA NICOISE* baby greens, seared rare tuna, tomatoes, haricot vert, fingerling potato, hard boiled eggs, kalamata vinaigrette 21 gf*

STEAK SALAD* baby greens, sirloin steak, roasted fingerlings, balsamic onions, tomatoes, buttermilk 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.
20% service charge added to tables of 6 or more.**

gf gluten free

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



SPRING DINNER

WINES BY THE GLASS

(SEE SERVER FOR FULL BOTTLE LIST)

—SPARKLING—

Brut Cava, Arte Latino, SPN NV	10
Brut 'Rosé', De Perrière, FRA NV	10
Prosecco, Flora, ITA NV	11
Moscato D'Asti, Ricossa, ITA 2020	11

—ROSÉ—

Pinot Noir, Joe Dobbes, OR 2021	11
Tinta Negra, Atlantis, POR 2022	10
Vinho Verde, Quinta da Lixa, POR 2022	10

—WHITE—

House Chardonnay -or- Pinot Grigio	9
Bordeaux Blanc, Mary Taylor, FRA 2020	12
Chardonnay, Jeanne Marie, CA 2021	13
Riesling, Ste. Chapelle, ID 2021	11
Sauvignon Blanc, Blicks Lane, NZ 2022	12
Viognier, Viña Robles, CA 2021	11

—RED—

House Pinot Noir -or- Cabernet Sauvignon	9
Red Blend, Intensus Reserva, POR 2018	10
Cabernet Sauvignon, Daou, CA 2021	13
Malbec, Argento, ARG 2020	12
Malbec/Syrah, Tilia, ARG 2020	10
Merlot/Cab Sauv, Pendulum, WA 2021	12
Pinot Noir, Iris, OR 2021	14
Zinfandel, Leese-Fitch, CA 2018	10

BE SURE TO VISIT OUR WINE SHOP

HOUSE COCKTAILS

KENTUCKY MULE

bourbon/lime/peach/ginger beer 11

ROSE SANGRIA

rose/cucumber vodka/strawberries/basil 10

PATIO HIGHBALL

vodka/giffard raspberry/lemon/soda 12

CUMCUMBER GIMLET

hendrick's gin/fresh lime/cucumber 13

PAUL BOWLES

tequila/chili infused grand marnier/mint/blackberries 13

STONE SPRITZ

aperol/sparkling rose/orange 11

GOLD RUSH

bourbon/honey syrup/lemon 12

WHITE NEGRONI

Gin/lillet blanc/suze/lemon 13

NON ALCOHOLIC COCKTAILS

THE ELDER

dhos gin free/honey syrup/lemon juice

SPICY MARGARITA

dhos orange/house sours/jalapeno

STRAWBERRY BREEZE

dhos bittersweet/strawberry/lemon/soda

VITAMIN RUSH

carrot/pineapple/cinnamon syrup/ginger beer