



CORNERSTONE



FALL BRUNCH

BRUNCH COCKTAILS

HOUSE BLOODY MARY
choice of vodka, house bloody mix

SANGRIA
rose, cucumber vodka, strawberry, orange 10

MIMOSA
brut & fresh
orange juice 10

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

STONE SPRITZ
aperol/sparkling rose/orange 11

BELLINI
peach puree,
prosecco 10

ESPRESSO MARTINI
vodka/wigle coffee/vanilla giffard/espresso 13

STARTERS

HOUSE CUT CHIPS caramelized onion dip 11 gf*

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

FLATBREAD roasted butternut squash, shaved brussels sprouts, manchego, balsamic 16

ARANCINI pancetta & smoked mozzarella risotto balls, pomodoro 14

BAKED GOAT CHEESE chèvre, pistachio & cranberries, local honey, grilled pita 15 gf*

½ ORDER STUFFED FRENCH TOAST pumpkin mascarpone mousse, caramel, candied walnuts 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 bean, pepper, onion, potato, cheddar, chipotle hollandaise 16 gf*

POTATO BENNY potato pancake, corned beef, poached eggs, hollandaise, fresh fruit 17 gf*

SHROOM BENEDICT english muffin, wild mushrooms, swiss chard, poached eggs, hollandaise, home fries 17 gf*

OMELETTE butternut squash, brussels sprouts & goat cheese, home fries & cornerstone salad 15 gf*

FRITTATA frankie's hot sausage, broccolini & manchego, home fries & toast 17 gf*

STEAK & EGGS 2 eggs cooked your way, cheddar grits, caramelized onions & spinach 6oz. sirloin 21 or 10oz. flatiron 32 gf*

CORNERSTONE BREAKFAST 2 eggs, home fries, toast & choice of bacon or sausage 16 gf*

CHICKEN & BISCUITS buttermilk brined chicken breast, house made biscuits, Frankie's sausage, gravy, & fruit 19

SMOKED SALMON BAGEL everything bagel, scallion cream cheese, pickled onion, capers, home fries or fruit 19

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

CAVATELLI house made pasta, wild mushrooms, spinach, marsala, celeriac puree 25

FAROE ISLAND SALMON* cauliflower mousseline, roasted root vegetables, 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



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 pumpkin mascarpone mousse, caramel, candied walnuts 15

WAFFLE spiced granny smith apples, cranberry, caramel 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*

ENTRÉE SALADS

Add Chicken, Shrimp or Portobello 7 Salmon or Sirloin Steak 10 Crab Cake 12

 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*

KALE SALAD baby kale, farro, butternut squash & brussels sprouts, bacon lardons, dried cherries, almonds, white balsamic vinaigrette 21 gf

FALL CHOP SALAD romaine, tomatoes, kalamata olives, artichokes, garbanzo beans, feta, lemon oregano vinaigrette 13 gf*

ROASTED BEET SALAD spinach & arugula, beets, granny smith apple, fennel, pistachio, goat cheese fritter, burnt orange vinaigrette 21gf

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