



# CORNERSTONE



## FALL DINNER

### STARTERS

HOUSE CUT CHIPS 11 gf\*  
caramelized onion dip

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

FLATBREAD 16  
duck confit, shaved brussels, butternut squash, manchego, balsamic

BEANS & GREENS 14 gf\* add shrimp 10  
cannellini beans, tomato, swiss chard, basil pesto, charred ciabatta

ARANCINI 15  
pancetta & smoked mozzarella risotto balls, pomodoro

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

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

BRISKET SLIDERS 14  
joanie's brisket, horseradish crema, cornichon, mini rolls

MUSSELS  
roasted garlic with bacon lardons, or spicy coconut curry or basil pesto & leeks 19 gf\*  
add french fries & cornerstone salad 29 gf\*

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

### PLATES

add cup of soup or chili 5, cornerstone salad 7, caesar wedge 7 or roasted beet salad 8

AMISH CHICKEN pan roasted breast, confit leg & thigh, parsnip mash, creamed kale, grain mustard jus 28 gf\*

FLATIRON STEAK\* 10oz. grilled steak, cheddar grits, broccolini, calabrian chili, cornerstone steak sauce 36 gf

LONG ISLAND DUCK BREAST pan seared duck breast, duck confit risotto, swiss chard, fig duck jus 37 gf

FAROE ISLAND SALMON\* cauliflower mousseline, roasted root vegetables, miso 29 gf\*

HALIBUT braised cannellini beans, swiss chard, fennel, basil pesto 34 gf

CRAB CAKES jumbo lump crabmeat, butternut squash risotto, roasted brussels sprout & bacon lardon, horseradish crema 38

MAC & CHEESE orecchiette, pancetta, leeks, peas, mascarpone 26

PAPPARDELLE lamb bolognese, shaved parmesan reggiano 27

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

VEGETARIAN SHEPHERD'S PIE french lentil, fall vegetables & peas, parsnip mash, parmesan 26

### 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 18 gf\*

LAMB BURGER\* seasoned lamb, goat cheese, arugula, white truffle balsamic, brioche roll 19 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 blackened salmon, vinegar slaw, black beans & corn, aji crema 17

### ENTRÉE SALADS

add Chicken or Portobello 7 Shrimp 8 Salmon or Sirloin Steak 10 Crab Cake (4oz) 12

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\*

KALE SALAD baby kale, farro, butternut squash & brussels sprouts, bacon lardons, dried cherries, almonds, white balsamic vinaigrette 16 gf\*

FALL CHOP SALAD romaine, tomatoes, kalamata olives, artichokes, garbanzo beans, feta, lemon oregano vinaigrette 16 gf

ROASTED BEET SALAD spinach & arugula, beets, granny smith apple, fennel, pistachio, goat cheese fritter, burnt orange vinaigrette 16 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



## FALL 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
Grenache/Syrah/Vermentino, Rumor, FRA 2022	14

#### —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
Cab. Sauvignon, Bonanza by Caymus, CA	13
Malbec, Argento, ARG 2020	12
Malbec/Syrah, Tilia, ARG 2020	10
Merlot/Cab Sauv, Pendulum, WA 2021	12
Pinot Noir, Primarius, OR 2022	12
Zinfandel, Leese-Fitch, CA 2018	10
Jasci, Montepulciano d'Abruzzo 2021	14

## BE SURE TO VISIT OUR WINE SHOP

### HOUSE COCKTAILS

#### MEDITERRANEAN MULE

figenza vodka/dried fig/lime/ginger beer 11

#### FALL SANGRIA

bacardi/apple cider/pino grigio/orange/spices 10

#### ALLEGRONI

iron city distillers reserve gin/campari/sweet vermouth 11

#### CINNAMON ROLL

wigle cinnamon whiskey/frangelico/cinnamon simple syrup/lemon 11

#### CHAI TEA SPRITZ

boyd & Blair chai vodka, brut, orange 11

#### STONE SPRITZ

aperol/sparkling rose/orange 11

#### LUMIERE

mirabeau rose gin,suze, lemon juice 12

#### P&P TOKI

suntory whiskey/lum bitters/pomegranate/soda 12

#### PRICKLY PEAR MARGARITA

teremena resposado/desert pear/lime juice/cane sugar/salt rim 12

#### PISTACHIO OLD FASHION

high west bourbon/pistachio simple syrup/walnut bitters13

#### ESPRESSO MARTINI

vodka/wigle coffee/vanilla giffard/espresso 13

### NON ALCOHOLIC COCKTAILS

10

#### THE ELDER

dhos gin free/honey syrup/lemon juice

#### SPICY MARGARITA

dhos orange/house sours/jalapeno

#### PALOMA

dhos bittersweet/grapefruit juice/lime

#### POMEGRANATE SPRITZ

seedlip notas de agave/pomegranate juice/soda water

#### CRANBERRY MULE

dhos orange//lime juice/ginger beer/cranberry juice