



CORNERSTONE



FALL LUNCH

STARTERS

HOUSE CUT CHIPS 11 gf*
caramelized onion dip

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

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

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 beet salad 7

FRITTATA 3 eggs, choice of: frankie's hot sausage/broccolini/manchego or butternut squash, brussels & goat cheese, cornerstone salad 17 gf

AMISH CHICKEN pan roasted breast, confit leg & thigh, parsnip mash, creamed kale, grain mustard jus 25 gf*

FAROE ISLAND SALMON* cauliflower mousseline, roasted root vegetables, miso 25 gf*

CRAB CAKE roasted butternut squash risotto, roasted brussels sprout & bacon lardon, horseradish crema 21

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

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

CAVATELLI house made pasta, wild mushrooms, spinach, marsala, celeriac puree 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 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 19 gf*

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

CHICKEN SANDWICH grilled chicken, bacon, caramelized onions, white cheddar, garlic aioli, ciabatta 18 gf*

BRISKET TACOS shaved brussels, white cheddar, crispy onions, aji crema 18 gf*

SALMON TACOS blackened salmon, vinegar slaw, black beans & corn, aji crema 18 gf*

REUBEN house corned beef, swiss, sauerkraut, 1000 island, marble rye 18 gf*

TUNA MELT house tuna salad, egg, caper, tomato, white cheddar, 7 grain 16 gf*

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 11 gf

CAESAR WEDGE* hearts of romaine, tomatoes, fried capers, anchovies, parmesan, croutons, house made caesar dressing 11 gf*

KALE SALAD baby kale, farro, butternut squash & brussels sprouts, bacon lardons, dried cherries, almonds, white balsamic vinaigrette 14 gf*

FALL CHOP SALAD romaine, tomatoes, kalamata olives, artichokes, garbanzo beans, feta, lemon oregano vinaigrette 14 gf*

ROASTED BEET SALAD spinach & arugula, beets, apple, fennel, pistachio, goat cheese fritter, burnt orange vinaigrette 15 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 LUNCH

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 Dobbles, OR 2021	11
Tinta Negra, Atlantis, POR 2022	10
Vinho Verde, Quinta da Lixa, POR 2022	10
Gren./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 reposado/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

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