



CORNERSTONE



WINTER BRUNCH

BRUNCH COCKTAILS

HOUSE BLOODY MARY

choice of vodka, house bloody mix

SANGRIA

rum, pino grigio, apple cider, orange 10

MIMOSA

brut & fresh orange juice 10

CINNAMON ROLL

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

STONE SPRITZ

aperol/sparkling rose/orange 11

BELLINI

peach puree, prosecco 10

ESPRESSO MARTINI

vodka/wigle coffee/vanilla giffard/espresso 13

CHAI SPRITZ

boyd & blair chai vodka, brut, orange 11

STARTERS

HOUSE CUT CHIPS caramelized onion dip 11 gf*

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

SHRIMP TOAST shrimp, prosciutto, shallot, fine herbs, parmesan, ciabatta 14

ARANCINI mushroom & chive risotto balls, pomodoro 14

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

½ ORDER STUFFED FRENCH TOAST nutella mousse & banana 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 17 gf*

POTATO BENNY potato pancake, corned beef, poached eggs, hollandaise, fresh fruit 18 gf*

FLORENTINE BENEDICT english muffin, artichoke hearts, spinach, poached eggs, hollandaise, home fries 17 gf*

OMELETTE kale, truffled mushroom & goat cheese, home fries & cornerstone salad 18 gf*

FRITTATA frankie's hot sausage, broccoli rabe & white cheddar, home fries & toast 18 gf*

STEAK & EGGS 2 eggs cooked your way, home fries, 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*

FARFALLE basil pesto cream, apple, pecans, dry bleu cheese 23 add chicken 27

FAROE ISLAND SALMON* cauliflower mousseline, miso black forbidden rice, grilled asparagus 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 nutella mousse & bananas 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*

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

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

STEAK SALAD* baby greens, sirloin steak, roasted fingerlings, balsamic onions, tomatoes, buttermilk bleu cheese dressing 21 gf

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