



CORNERSTONE



WINTER DINNER

STARTERS

HOUSE CUT CHIPS 11 gf*
caramelized onion dip

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

MEATBALLS 15 gf*
smoked mozzarella beef, veal & pork meatball, pomodoro, garlic bread

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

ARANCINI 15
mushroom & chive risotto balls, pomodoro

BAKED GOAT CHEESE 15 gf*
chèvre, mission figs, caramelized onion, herbs, grilled pita

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

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, parmesan risotto, creamed kale, grain mustard jus 28 gf*

FLATIRON STEAK* 10oz. grilled steak, truffled parmesan fingerlings, broccoli rabe, cornerstone steak sauce 36 gf*

MEATLOAF STACK applewood smoked bacon, mashed potato, wild mushrooms, caramelized onions, gruyere, asparagus 26

CHICKEN POT PIE roasted chicken, carrot, pearl onion, potato, chicken velouté 25

FAROE ISLAND SALMON* cauliflower mousseline, miso black forbidden rice, grilled asparagus 29 gf*

SEAFOOD STEW clams, mussels, shrimp, cod, seafood broth, fingerlings, grilled ciabatta, rouille 32 gf*

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

GNOCCHI house made ricotta gnocchi, braised short rib sugo, shaved parmesan reggiano 27

FARFALLE basil pesto cream, apple, pecans, bleu cheese 22 add grilled chicken 27

TAGLIATELLE shrimp, clams, broccoli rabe, scampi, crushed red pepper, bread crumbs 27

WEEKLY 2025 FEATURE cornerstone kitchen special 20.25

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

TACOS house brisket, brussels sprouts, cheddar, crispy onion, aji crema OR blackened salmon, vinegar slaw, black beans & corn, aji crema 18

ENTRÉE SALADS

add Chicken or Portobello 7 Shrimp 8 Salmon or Sirloin Steak 10

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*

WINTER 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



WINTER 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—

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 2023	12
Chardonnay, Jeanne Marie, CA 2022	13
Riesling, Ste. Chapelle, ID NV	11
Sauvignon Blanc, Blicks Lane, NZ 2023	12
Viognier, Viña Robles, CA 2023	11

—RED—

House Pinot Noir -or- Cabernet Sauvignon	9
Red Blend, Intensus Reserva, POR 2018	10
Cab. Sauvignon, Bonanza by Caymus CA	13
Malbec, Altosur, ARG	12
Merlot/Cab Sauv, Pendulum, WA 2021	12
Syrah/Grenache, Tributo, POR 2022	11
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

WINTER SANGRIA 11

cinnamon/cider/spiced rum/lambrusco

PISTACHIO OLD FASHIONED 11

jim beam/pistachio/orange bitters *contains nuts

SPICY POMEGRANATE POLOMA 13

espolon/spicy grand marnier/grapefruit/pomegranate

ESPRESSO MARTINI 12

vodka/wigle coffee/kahlua/vanilla giffard/cold brew

MEDITERRANEAN MULE 11

figenza vodka/dried fig/fresh lime/ginger beer

WHISKEY SMASH 13

maker's mark/lemon/mint/simple syrup

WINTER WHITE 11

stoli, white cranberry/st germaine, lemon

DARK & STORMIER 11

goslings/domaine de canton/lime/ginger beer

ROSEMARY'S GIMLET 12

plymouth gin/rosemary syrup/ lime

ALLEGRONI 11

iron city distillers reserve gin/campari/sweet vermouth

NON ALCOHOLIC COCKTAILS

THE ELDER 10

dhos gin free/honey syrup/lemon juice

SPICY MARGARITA 10

dhos orange/house sours/jalapeno

PALOMA 10

dhos bittersweet/fresh grapefruit juice/lime

POMEGRANATE SPRITZ 10

seedlip notas de agave/pomegranate juice/soda water

NO-GRONI 10

seedlip spice 94/ritual aperitif/all the bitter orange

MANDARIN CRUSH 10

seedlip grove 42/sparkling tangerine soda/mandarin orange

CARAMEL ESPRESSO MARTI-NO 10

seedlip spice 94/cold brew/caramel syrup

CRANBERRY MULE 10

dhos orange/lime juice/ginger beer/cranberry juice

NA BEER & WINE

Athletic Brewing Run Wild IPA	6.25
Athletic Brewing Free Wave Hazy IPA	7.00
Brooklyn Special Effects Hoppy Amber	6.00
Heineken 00	6.00
Grüvi Golden Era	7.50
Proxies Bubbly Rose	11.00