



CORNERSTONE



EASTER BRUNCH

STARTERS

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

BURRATA 15 gf*
marinated roasted peppers, arugula, radicchio, basil pesto, balsamic vinegar, grilled ciabatta

GRILLED ARTICHOKEs 16 gf
baby artichokes, whipped feta, salsa verde, pistachio

SHRIMP COCKTAIL 16 gf
5 jumbo shrimp, vanilla bean cocktail sauce, fresh lemon

1/2 ORDER STUFFED TOAST 9
brioche, fresh berries, sweetened mascarpone

TOMATO GOAT CHEESE BISQUE
cup 5/ bowl 8

BRUNCH FAVORITES

CORNERSTONE SCRAMBLE scrambled eggs, ground seasoned lamb, oven dried tomatoes, caramelized onions, baby spinach, feta cheese, home fries and toast 21 gf*

BENEDICT English muffin, smoked salmon or prosciutto, spinach, poached eggs, hollandaise, home fries 24 gf*

FRITTATA roasted brussels sprouts, leeks & goat cheese, home fries & cornerstone salad 22 gf*

OMELETTE lump crabmeat, broccoli rabe & mozzarella, home fries & cornerstone salad 24 gf*

HUEVOS RANCHEROS crispy corn tortilla, poached eggs, corn, black beans, peppers, onions, potatoes, white cheddar, chipotle hollandaise 18 gf* add smoked pork 22 gf*

STEAK & EGGS 2 eggs cooked your way, 10oz. Flat iron steak, truffle parmesan fingerlings, arugula 36 gf*

CHICKEN & WAFFLE buttermilk brined chicken breast, cornmeal waffle, hot honey, greens, pancetta 24

STUFFED FRENCH TOAST brioche, fresh berries & sweetened mascarpone, choice of bacon or sausage 19

CARROT CAKE PANCAKES house recipe, pecans, maple cream cheese drizzle, choice of bacon or sausage 19

BAT smoked salmon, applewood bacon, avocado, tomato, goat cheese spread, arugula, toasted mediterranean grain, fresh fruit 21

PLATES

CARROT CAVATELLI house made pasta, wild mushroom, spinach, marsala, crème fraîche 25 with duck confit 32

TAGLIATELLE fresh pasta, spring peas, asparagus, ramp pesto, burrata 25

CRAB CAKES jumbo lump crab meat, fresh corn & basil risotto, haricot vert, lemon caper aioli 42

FAROE ISLAND SALMON* fingerlings & leeks, grilled artichokes, lime tarragon vinaigrette 29 gf

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*

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 14 gf

CAESAR WEDGE* hearts of romaine, tomatoes, fried capers, anchovies, parmesan, croutons, house made caesar dressing 14 gf*

CLASSIC WEDGE iceberg, tomatoes, crispy onions, bacon lardons, buttermilk bleu cheese dressing 15 gf*

CHOP SALAD romaine, shrimp, bacon, feta, tomatoes, edamame, corn, cucumber, pickled onions, avocado, champagne vinaigrette 22 gf

TUNA NICOISE SALAD baby greens, seared rare tuna, tomatoes, haricot vert, fingerling potato, hard boiled egg, kalamata vinaigrette 24 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



EASTER BRUNCH

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

MIMOSA 11

arte latino brut cava & fresh orange juice

BELLINI 11

flora prosecco & peach or raspberry puree

STRAWBERRY MOJITO 12

Bacardi/fresh strawberries/mint/lime juice

ESPRESSO MARTINI 12

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

EDINBURGH MULE 12

hendrick's/cucumber/mint/fresh lime/ginger beer

BLOODY MARY

choice of vodka/house bloody mix/olive/lime/celery

STONE SPRITZ 11

aperol/sparkling rose/orange

RYE SOUR 12

bulleit rye/apricot giffard/ginger syrup/lemon syrup

SPRING SANGRIA 11

pino grigio/combiel/ orange/peach/basil

SPICY MARGARITA 12

espolon/chili infused grand marnier/house sours

NA COCKTAILS

THE ELDER 10

dhos gin free/honey syrup/lemon juice

MARGARET'S RITA 10

dhos orange/house sours/jalapeno

PALOMA 10

dhos bittersweet/fresh grapefruit juice/lime

PEACH SPRITZ 10

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 NO-MULE 10

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