



CORNERSTONE



SPRING DINNER

STARTERS

HOUSE CUT CHIPS 11 gf*
caramelized onion dip

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

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

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

SHRIMP COCKTAIL 17 gf
5 jumbo shrimp, vanilla bean cocktail sauce, fresh lemon

FLATBREAD 14
duck confit, goat cheese, leeks, asparagus, balsamic reduction

SMOKED WINGS 14 gf
10 wings, choice of sweet & sticky or dry rub

LAMB MEATBALLS 15 gf*
feta stuffed lamb meatball, tzatziki, grilled pita

MUSSELS 18 gf*
roasted garlic with bacon lardons, or spicy coconut curry or
basil pesto & leeks
add french fries & cornerstone salad 26 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 classic wedge 7

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

FLATIRON STEAK* 10oz. grilled steak, wild mushroom risotto, grilled asparagus, salsa verde 36 gf

BRAISED LAMB SHOULDER goat cheese polenta, baby carrots, English peas, lamb jus 29 gf

LONG ISLAND DUCK BREAST pan seared duck breast, miso forbidden black rice, broccoli rabe, apricot duck jus 36 gf

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

FAROE ISLAND SALMON* fingerlings & leeks, grilled artichokes, lime tarragon vinaigrette 31 gf

TUNA POKE BOWL* sushi grade tuna, jasmine rice, avocado, edamame, pickled cucumber, fried wonton, scallion, wasabi aioli, ponzu 26 gf*

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

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

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

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

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 miso salmon, vinegar slaw, spicy cucumbers, wasabi aioli 18

ENTRÉE SALADS

add Chicken or Portobello 6 Shrimp 8 Salmon or Sirloin Steak 10 Seared Tuna or Crab Cake 12

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*

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

CLASSIC WEDGE iceberg, tomatoes, crispy onions, bacon lardons, buttermilk bleu cheese dressing 14 gf*

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



SPRING 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/Vermintino, Rumor, 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 2021	11

—RED—

House Pinot Noir -or- Cabernet Sauvignon	9
Red Blend, Intensus Reserva, POR 2018	10
Cabernet Sauvignon, Bonanza by Caymus	13
Malbec, Altosur, ARG 2024	12
Merlot/Cab. Sauv., Pendulum, WA 2021	12
Syrah/Grenache, Tributo, POR 2002	11
Pinot Noir, Primarius, OR 2022	13
Zinfandel, Leese-Fitch, CA 2018	10
Jasci, Montepulciano d'Abruzzo 2021	14

BE SURE TO VISIT OUR WINE SHOP

HOUSE COCKTAILS

SPRING SANGRIA 11

pino grigio/ketel one peach & orange blossom/combier/
orange/peach/ basil

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

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

MARGARET'S RITA 10

dhos orange/house sours/jalapeno

PALOMA 10

dhos bittersweet/fresh grapefruit juice/lime

PEACH SPRITZ 10

seedlip notas de agave/peach puree/fresh mint/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 NO-MULE 10

dhos orange/lime juice/ginger beer/cranberry juice