CORNERSTONE

FALL DINNER

STARTERS

HOUSE CUT CHIPS 12 gf*
caramelized onion dip

FRIED BRUSSELS SPROUTS 15 gf*
crispy brussels, fresnos, honey chili glaze

BEANS & GREENS 14 gf* add Frankie's sausage 10
cannellini beans, tomato, swiss chard, basil pesto, charred ciabatta

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

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

FRENCH ONION MEATBALLS 18 gf*
beef & veal meatballs, caramelized onions, gruyère cheese, ciabatta

SHRIMP SCAMPI 18 gf*
garlic butter, calabrian chili, breadcrumbs

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, beet salad 8

AMISH CHICKEN pan roasted breast, confit leg & thigh, parsnip mash, creamed kale, grain mustard jus 31 gf*

FLATIRON STEAK* 10oz. grilled steak, truffle parmesan fingerlings, roasted brussels sprouts & bacon lardons, bordelaise 39 gf*

LONG ISLAND DUCK BREAST* pan seared breast, risotto, broccoli rabe, fig duck jus 37 gf

BRAISED LAMB SHOULDER goat cheese polenta, baby carrots, English peas, lamb jus 31 gf

DR. BRADLEY'S POT PIE roasted chicken, carrot, pearl onion, potato, parsnip, chicken velouté 26

FAROE ISLAND SALMON* leek puree, farro, roasted cauliflower, lemon, pine nut 31 gf*

HALIBUT braised cannellini beans, swiss chard, fennel, basil pesto 41 gf

MAC & CHEESE orecchiette, pancetta, leek, pea, mascarpone 26

MUSHROOM LINGUINI fresh pasta, duck confit, lardon, wild mushroom, broccoli rabe 27

MEZZI RIGATONI short rib sugo, imported pecorino romano 27

VEGETARIAN SHEPHERD'S PIE french lentil, fall vegetables & peas, parsnip mash, parmesan 27

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* gruyére cheese, oven dried tomatoes, bacon onion jam, brioche roll 19 gf*

LAMB BURGER* seasoned lamb, goat cheese, arugula, white truffle balsamic, brioche roll 21 gf*

DR. BOB'S BURGER* joanie's brisket, sharp cheddar, crispy onions, brioche roll 22 gf*

VEGGIE BURGER quinoa, beans, roasted corn, roasted chilis, basil pesto, parmesan crisp, brioche roll 18

TACOS house brisket, shaved brussels sprouts, cheddar, crispy onion, aji crema OR blackened salmon, vinegar slaw, corn & black beans, chipolte aioli, pickled fresnos 19

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*

KALE SALAD baby kale, farro, butternut squash & brussels sprouts, pancetta, dried cherries, almonds, white balsamic vinaigrette 16 gf*

FALL CHOP SALAD romaine, tomatoes, kalamata olives, artichokes, garbanzo beans, pickled onions, 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 22 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

301 Freeport Road, Pittsburgh, PA. 15215 • 412.408.3420 • cornerstonepgh.com

CORNERSTONE

FALL DINNER

WINES BY THE GLASS

(SEE SERVER FOR FULL BOTTLE LIST)

—SPARKLING—

Brut Cava, Arte Latino, SPN NV	11
Brut '*Rosé*', De Perriére, FRA NV	11
Prosecco, Flora, ITA NV	12
Moscato D'Asti, Ricossa, ITA 2020	12

—ROSÉ—

Tinta Negra, Atlantis, POR 2022	11
Vinho Verde, Quinta da Lixa, POR 2022	11
Grenache/Syrah/Vermintino, Rumor, 2022	14

—WHITE—

House Chardonnay -or- Pinot Grigio	10
Bordeaux Blanc, Mary Taylor, FRA 2023	12
Chardonnay, Jeanne Marie, CA 2022	13
Riesling, Ste. Chapelle, ID NV	11
Sauvignon Blanc, Blicks Lane NZ 2024	12
Viognier, Viña Robles, CA 2021	11

—RED—

House Pinot Noir -or- Cabernet Sauvignon	10
Red Blend, Intensus Reserva, POR 2018	11
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, McManis, CA	11
Jasci, Montepulciano d'Abruzzo 2021	14

BE SURE TO VISIT OUR WINE SHOP

HOUSE COCKTAILS

FALL SANGRIA 11
captain morgan/cinnamon/orange juice/apple cider/ lambrusco

ROSEMARY GIMLET 12
tanqueray/lime juice/house rosemary simple

FIG AND RYE 13
bulleit rye/campari/fig preserves/citrus bitters

ESPRESSO MARTINI 12
vodka/wigle coffee/kahlua/vanilla giffard/house cold brew

POMEGRANATE PALOMA 13
casamigos blanco/lime juice/pomegranate juice/grapefruit

CRANBERRY MULE 11
vodka/cranberry juice/lime juice/ginger beer

ALLEGRONI 11
iron city gin/campari/sweet vermouth

PLUM MARTINI 12
vodka/house plum simple/lemon juice

PISTACHIO OLD FASHIONED 13
jim beam vanilla/pistachio syrup/orange bitters

PUMPKIN PATCH 12
spiced rum/house pumpkin butter/orange juice

STONE SPRITZ 11
aperol/sparkling rose/orange

CINNAMON APPLE SOUR 12
lairds applejack/lemon juice/ house cinnamon simple

NON ALCOHOLIC COCKTAILS

THE ELDER 10
dhos gin free/honey syrup/lemon juice

MARGARET'S RITA 10
dhos orange/house sours/jalapẽno

APPLE FIZZ 10
apple cider/lime juice/mint/ginger beer

NA PISTACHIO OLD FASHIONED 10
nkd na whiskey/pistachio syrup/na bitters

NA POMEGRANATE PALOMA 10
dhos bittersweet/pomegranate juice/lime juice

NO-GRONI 10
Dhos gin-free/dhos orange/free spirit vermouth/ritual aperitif