CORNERSTONE

FALL LUNCH

STARTERS

HOUSE CUT CHIPS 12 gf*
caramelized onion dip

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

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

FRENCH ONION MEATBALLS 18 gf*
Beef & veal meatballs, caramelized onions, gruyere cheese, ciabatta

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

CHICKEN CHILI OR SOUP OF THE DAY
cup 6/ bowl 9/ quart 16 gf*

PLATES

add cup of soup or chili 6, cornerstone salad 7, caesar wedge 7 or classic wedge 7

FRITTATA 3-egg open faced omelette & cornerstone salad, choice of: pancetta/broccoli rabe/mozzarella or mushroom/brussel sprout/feta 17 gf

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

FAROE ISLAND SALMON* leek puree, farro, roasted cauliflower, lemon, pine nut 28 gf*

BEANS & GREENS cannellini beans, tomato, swiss chard, basil pesto, charred ciabatta with choice of shrimp or Frankies sausage 23

MAC & CHEESE orecchiette, pancetta, leeks, spring peas, mascarpone 23

MEZZI RIGATONI short rib sugo, imported pecorino romano 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* 8oz. beef 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* 8oz. beef burger, joanie's brisket, sharp cheddar, crispy onions, brioche roll 21 gf*

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

CHICKEN SANDWICH grilled chicken, bacon, caramelized onions, white cheddar, garlic aioli, ciabatta 18 gf*

BRISKET TACOS joanie's brisket, shaved brussels, white cheddar, crispy onions, aji crema 19

SALMON TACOS blackened salmon, vinegar slaw, corn & black beans, chipolte aioli, pickled fresnos 19

REUBEN house corned beef, swiss, sauerkraut, 1000 island, marble rye 19

CHICKEN SALAD MELT chicken salad, white cheddar, spicy honey mustard, 7- grain 17

MUSHROOM MELT basil pesto, wild mushrooms, feta, swiss, 7- grain 17

ENTRÉE SALADS

add Chicken or Portobello 7 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 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 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

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

CORNERSTONE

FALL LUNCH

WINES BY THE GLASS

(SEE SERVER FOR FULL BOTTLE LIST)

—SPARKLING—

Brut Cava, Arte Latino, SPN NV	12/38
Brut *'Rosé'*, De Perriére, FRA NV	12/38
Prosecco, Flora, ITA NV	13/42
Moscato D'Asti, Ricossa, ITA 2020	13/42
Prosecco Rose, Riondo, ITA NV	13/42

—ROSÉ—

Tinta Negra, Atlantis, POR 2022	12/38
Vinho Verde, Sol Real, POR 2022	12/38
Sangiovese, Brancato, ITA 2023	12/38
Negroamaro, Calafuria, ITA 2024	14/45
Grenache/Syrah/Vermintino, Rumor, FRA	14/45

—WHITE—

House Chardonnay -or- Pinot Grigio	11
Bordeaux Blanc, Mary Taylor, FRA 2023	13/42
Chardonnay, Jeanne Marie, CA 2022	14/45
Riesling, Ste. Chapelle, ID NV	12/38
Sauvignon Blanc, Blicks Lane, NZ 2023	13/42
Viognier, Viña Robles, CA 2023	12/38
White Blend, Villa Antinori, ITA 2025	13/42

—RED—

House Pinot Noir -or- Cabernet Sauvignon	11
Red Blend, Intensus Reserva, POR 2018	12/38
Cab. Sauvignon, Banshee, CA	14/45
Malbec, Altosur, ARG 2023	13/42
Merlot/Cab Sauv, Pendulum, WA 2021	13/42
Syrah/Touriga, Quinta Vale Veados, POR	12/38
Pinot Noir, Primarius, OR 2022	14/45
Zinfandel, McManis, CA	12/38
Jasci, Montepulciano d'Abruzzo 2021	15/50

BE SURE TO VISIT OUR WINE SHOP

HOUSE COCKTAILS

AGED HOUSE BARREL COCKTAIL 15
rotating selection of barrel aged cocktails

SANGRIA 12
seasonal sangria

LIMONCELLO MULE 13
house made limoncello/lemon juice/ginger beer

STONE SPRITZ 11
aperol/sparkling rose/orange

ESPRESSO MARTINI* 13
choice of classic or tiramisu

HONEY LAVENDER WHITE NEGRONI 13
gin/suze/lillet blanc/honey lavender syrup

EMPRESS'S GARDEN* 13
empress gin/st germaine/creme de violette/lemon/lime/simple

HUGO SPRITZ 12
prosecco/st germaine/mint/soda/lemon

PEACH SMASH 13
ponfeigh rum/lemon/marinated peaches/mint

STRAWBERRY FRESNO MARG 13
tequila/fresno infused strawberry puree/cointreau/lime

APRICOT MARTINI 13
vodka/lillet blanc/apricot syrup

BURNT ORANGE SOUR* 13
bourbon/burnt orange syrup/lemon/lime/simple

*contains egg white

NON ALCOHOLIC COCKTAILS

HONEY LAVENDER LEMONADE 10
honey lavender syrup, lemon juice, soda, lemonade

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

APRICOT SPRITZ 10
apricot syrup/lemon juice/grapefruit juice/soda