



# CORNERSTONE

## BUILD YOUR OWN BOARD

### MEAT

*grilled ciabatta, caperberry, cornichon, whole grain mustard*

<b>PROSCUITTO DI PARMA</b>	<b>4</b>
<b>HOT CAPICOLA</b>	<b>5</b>
<b>SALAMI SOPPRESSATA</b>	<b>4</b>
<b>SMOKED PORK LOIN</b>	<b>4</b>

### CHEESE

*grilled ciabatta, tomato jam*

<b>BURRATA</b>	<b>5</b>
<i>mozzarella shell with creamy stracciatella di bufala cheese in center</i>	
<b>AGED SPANISH MANCHEGO</b>	<b>4</b>
<i>produced in the La Mancha region of Spain, buttery texture, caramel and nutty flavor</i>	
<b>BARELY BUZZED CHEDDAR</b>	<b>5</b>
<i>unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel</i>	
<b>FROMAGER D' AFFINOIS BRIE</b>	<b>4</b>
<i>French double-cream soft cheese</i>	

### SNACKS

<b>ROASTED BROCCOLINI</b>	<b>4</b>
<i>green goddess dressing</i>	
<b>PAN SEARED CAULIFLOWER</b>	<b>4</b>
<i>spicy aioli</i>	
<b>TRADITIONAL DEVEILED EGGS</b>	<b>3</b>
<b>HOUSE MARINATED OLIVES</b>	<b>5</b>
<b>SMOKEHOUSE ALMONDS</b>	<b>5</b>
<b>GRILLED CIABATTA</b>	<b>3</b>
<i>olive oil and balsamic reduction drizzle</i>	

## BUILD YOUR OWN SAUSAGE BOARD

*grilled ciabatta*

<b>CHORIZO</b>	<b>5</b>	<b>BAVARIAN BRATWURST</b>	<b>5</b>
<i>cranberry mustard</i>		<i>sweet hot mustard</i>	
<b>CHICKEN AND APPLE</b>	<b>5</b>	<b>PORK CHEDDAR</b>	<b>5</b>
<i>whole grain mustard</i>		<i>spicy brown mustard</i>	

## SHAREABLES

<b>BASKET OF FRIES</b>	<b>4</b>	<b>MAC N' CHEESE BITES</b>	<b>6</b>
<b>ROASTED GARLIC HUMMUS</b>	<b>7</b>	<b>SMOKED CHICKEN WINGS</b>	<b>8</b>
<i>greek salad, grilled ciabatta</i>		<i>barbeque or honey chipotle</i>	
<b>SOFT PRETZEL</b>	<b>5</b>	<b>VEGETARIAN "CHICKEN" TENDERS</b>	<b>8</b>
<i>artisan mustards</i>		<i>barbeque or honey chipotle</i>	
<b>BBQ PORK BELLY NACHOS</b>	<b>9</b>	<b>MONSTER MOZZARELLA STUFFED</b>	<b>8</b>
<i>white cheddar sauce, smashed avocado, black beans, sour cream, pico de gallo (substitute chicken \$1)</i>		<b>MEATBALL</b>	
<b>ROASTED TOMATO SOUP</b>	<b>5</b>	<i>tomato gravy, grana padano</i>	
<i>basil croutons</i>			

## SALADS

<b>CHOPPED HOUSE</b>	<b>8</b>	<b>CHOPPED BLT</b>	<b>10</b>
<i>romaine, grape tomatoes, english cucumber, dijon vinaigrette</i>		<i>romaine, applewood smoked bacon, grape tomato, hard boiled egg, basil croutons, green goddess dressing</i>	
<b>KALE CAESAR</b>	<b>9</b>	<b>KALE AND BUTTERNUT SQUASH</b>	<b>10</b>
<i>grana padano, basil croutons</i>		<i>romaine, edamame, seared cauliflower, toasted almond, goat cheese, champagne honey vinaigrette</i>	
<b>SUPERFOOD SALAD</b>	<b>12</b>		
<i>kale, romaine, blueberries, avocado, farro, dried cranberries, sunflower seeds, edamame, goat cheese, lemon chia seed vinaigrette</i>			

*add grilled chicken (\$3) add avocado (\$3) add bacon (\$2)*

*Please alert your server of any food restrictions  
An 20% gratuity will be added to parties of 6 or more  
\$10 cakeage fee \$15 corkage fee*

## SANDWICHES

*served with french fries*

<b>GRILLED CHICKEN CLUB</b> <i>applewood smoked bacon, smashed avocado, lettuce, tomato, red onion, mayonnaise, sourdough</i>	<b>13</b>	<b>TEXAS TOAST GRILLED CHEESE</b> <i>side yellow mustard, add roasted tomato soup (\$3)</i>	<b>7</b>
<b>SHAVED TRI TIP DIP</b> <i>fontina, au jus, sweet french roll</i>	<b>14</b>	<b>GRILLED TOFU AND AVOCADO</b> <i>lettuce, tomato, red onion, wheat bread</i>	<b>10</b>
<b>DECONSTRUCTED SMOKED PULLED PORK</b> <i>vinaigrette slaw, barbeque sauce, mayonnaise, sweet french roll</i>	<b>12</b>	<b>GRILLED MEATLOAF MELT</b> <i>mozzarella, tomato gravy, sourdough bread</i>	<b>10</b>

## BURGERS

*1/3 pound angus beef  
served with french fries*

<b>THE CORNERSTONE BURGER</b> <i>smoked pulled pork, mac 'n cheese balls, white onion, barbeque sauce</i>	<b>12</b>	<b>ALL AMERICAN BURGER</b> <i>cheddar, lettuce, tomato, red onion, mayonnaise</i>	<b>9</b>
<b>AVOCADO BURGER</b> <i>monterey jack, lettuce, tomato, red onion, cilantro aioli</i>	<b>11</b>	<b>BARBEQUE BACON CHEESEBURGER</b> <i>cheddar, applewood smoked bacon, lettuce, tomato, red onion, barbeque sauce</i>	<b>12</b>

*substitute house salad (\$2) substitute grilled chicken (\$2)  
add avocado (\$3) add cheese (\$1) add applewood smoked bacon (\$2) add roasted jalapeno (\$2)  
add caramelized onions (\$1) add sauteed mushrooms (\$2)*

## MAINS

*served a la carte*

<b>CHICKEN POT PIE</b> <i>golden crust</i>	<b>13</b>	<b>SLOW SMOKED ST. LOUIS RIBS</b> <i>barbeque sauce, vinaigrette coleslaw</i>	<b>14</b>
<b>FISH AND CHIPS</b> <i>caper tartar sauce</i>	<b>14</b>	<b>VEGETARIAN SHEPHERDS PIE</b> <i>mashed potatoes</i>	<b>13</b>

## DESSERTS

<b>BIG ASS CHOCOLATE CAKE</b> <i>add 10 oz stout (\$5) or milk (\$3)</i>	<b>5</b>	<b>BERRY FRICKIN DELICIOUS TART</b> <i>seasonal berries, apples, powdered sugar</i>	<b>4</b>
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## ZERO PROOF

<b>FOUNTAIN BEVERAGES</b> <i>coke, diet coke, sprite, lemonade, iced tea, raspberry ice tea</i>	<b>2</b>	<b>NUMI TEA</b> <i>please ask your server for available options</i>	<b>2</b>
<b>DRAFT ROOTBEER</b>	<b>6</b>	<b>STARBUCKS HOUSE COFFEE</b>	<b>2</b>
<b>HOUSE KOMBUCHA</b>	<b>6</b>		

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