



# DINNER

QTY/#	small.	PER
.....	LAST OF THE SEASON HEIRLOOM TOMATO SALAD..... Housemade ricotta, pesto, pickled cherries	\$19
.....	PAN-SEARED BRUSSELS SPROUTS..... Sherry vinaigrette, salumi bits	\$14
.....	GRILLED CAESAR SALAD..... Organic romaine hearts, crispy prosciutto, citrus caesar	\$13
.....	HOUSE-MADE BUCATINI..... Kennett Square mushrooms, house ricotta, lemon, herbs	\$19
.....	SHRIMP SCAMPI WITH HOUSEMADE FETTUCINE.....	\$24
.....	MOULES FRITES..... Mussels Marseille or Dijon-style, side salad or frites	\$18
.....	BROCCOLI RABE & MONTEREY JACK SAUSAGE..... Mustard spätzle, celery root purée	\$18
QTY/#	large.	PER
.....	FARMHOUSE BURGER..... House blend, romaine, caramelized onions, tomato, vintage cheddar, house pickle spear, + local fried egg \$2	\$21
.....	MARYLAND STYLE CRABCAKES..... Spicy remoulade, bok choy	\$29
.....	WOOD-GRILLED RHODE ISLAND FLUKE..... Apple thyme purée, savoy cabbage	\$26
.....	STEAK FRITES..... Braised fennel and onions, bone marrow butter	\$31
.....	WOOD-GRILLED PORK CHOP..... Butternut squash, root vegetables, rainbow chard	\$29
.....	BRAISED VEAL SHANK..... Castle Valley stone ground grits, organic parmesan	\$38
.....	STEAK FOR TWO...38oz+..... Black Angus bone-in rib eye, roasted cipollinis and fingerlings, pickled Kennett Square mushrooms, crispy shallots	\$MP
.....	WHOLE ROASTED LOCAL CHICKEN..... serves 2-3..... lemon thyme, roasted seasonal vegetables <i>allow 75+ minutes</i>	\$45
QTY/#	treat the kitchen.*	PER
.....	*inspired by our friends at The Publican in Chicago	
.....	6 PACK.....	\$10
.....	ROUND OF BOURBON.....	\$25

**chef's boards.\***

SMALL serves 2-3..... \$35  
two cheeses, one charcuterie

LARGE serves 4..... \$55  
three cheeses, two charcuterie

\*seasonal accoutrements + crostini  
*gluten-free crackers available upon request*

## share.

- OYSTER ON THE HALF SHELL...\$MP  
*Daily east and west coast selections*  
Classic mignonette  
\*add Sterling Caviar (30g) \$40
- STERLING CAVIAR (30G) ..... \$60  
*California White Sturgeon*  
lemon creme fraiche, chives,  
red onion, brioche toast points
- GRILLED BAGUETTE ..... \$4  
Salted butter
- LEMON BASIL HUMMUS DIP .... \$7  
Housemade crostini
- WHIPPED FETA..... \$7  
Housemade crostini, sweet Hungarian Paprika, finished with sesame seed
- HOUSE-SPICED NUTS..... \$8
- OLIVES & PICKLES ..... \$9
- CHICKEN LIVER MOUSSE..... \$9
- NANTUCKET- STYLE  
BLUEFISH PÂTÉ ..... \$10  
Housemade crostini
- GNOCCO..... \$10  
Herbed fried dough and prosciutto
- STEAK TARTARE ..... \$18  
Capers, fresh horseradish, quail egg
- WARM ARTICHOKE & CRAB  
PIMENTO DIP ..... \$20  
Cornerstone's take on a Southern classic with a little Annapolis flair
- ANTIPASTI PLATE..... \$60  
Grilled artichoke hearts and local zucchini, roasted red pepper, 2oz.  
24-month aged prosciutto di Parma, fancy olives, housemade crostini, 3oz Bitto cheese (cow and goat), and 10z. Mozzarella di Bufala