

SMALL	PER
LITTLE GEM WEDGE SALAD Rogue Creamery 'Smokey Blue Cheese' (Oregon) dressing, Benton's bacon, cherry tomatoes, crispy Spanish onion	\$17
RICOTTA & WAGYU CONFIT HEIRLOOM CARROT SALAD Local arugula, radicchio, dehydrated plum tomato, Bio-Hombre cheese (Modena, Italy), pepita vinaigrette	\$19
PAN-SEARED BRUSSELS SPROUTS Sherry vinegar, salumi bits	\$15
GRILLED CAESAR SALAD Organic romaine hearts, crispy prosciutto, citrus Caesar dressing	\$16
HOUSEMADE BUCATINI Semolina flour, Kennett Square 'Hen of the Woods' mushrooms, house citrus ricotta, lemon, herbs	\$22
SPRING TUDOR FETTUCCINE Housemade semolina dill fettuccine, Gulf of Mexico rock shrimp, sun dried tomato, capers, garlic chips, spring onion, tarragon beurre blanc	\$23
MOULES FRITES Mussels Marseille or Dijon-style, side salad or frites	\$21

LARGE	PER
FARMHOUSE BURGER..... Local raised house blend, romaine, caramelized onions, tomato, 2yr-aged Barber's Reserve vintage cheddar (England), house pickle spear *Add fried egg +\$3	\$23
MARYLAND STYLE CRABCAKES Spicy remoulade, sautéed bok choy	\$33
WOOD-GRILLED MASSACHUSETTS STRIPED BASS Stew of braised giganté beans, roasted fennel bulb & spring carrots	\$34
TERES MAJOR STEAK FRITES Braised fennel and onions, bone marrow butter	\$35
WOOD-GRILLED BONE-IN BERKSHIRE PORK CHOP..... Lemongrass & carrots glossè, Rainer cherry agrodolce	\$36
BRAISED BONELESS COLORADO SHORT RIB..... Castle Valley stone-ground grits, organic parmesan	\$42
STEAK FOR TWO 38oz+..... Black Angus bone-in rib eye, roasted cipollinis & fingerlings, pickled Kennett Square mushrooms, crispy shallots	\$MP
WHOLE ROASTED LOCAL CHICKEN serves 2-3..... Lemon thyme, roasted seasonal vegetables <i>please allow 80+ min</i>	\$54

 *Treat the kitchen*
SIX PACK - \$16 ROUND OF BOURBON - \$35

CAVIAR	PER
THE FISHERY..... AMERICAN WHITE STURGEON* 30g California	\$98
ADAMAS SIBERIAN STURGEON* 30g.... Lombardy, Italy	\$145
MARSHALLBERG OSETRA* 30g & 100g.... North Carolina	\$195/ \$575
PANCHENKO OSETRA..... Georgia, Russia	\$225
FLIGHT OF CAVIAR 90g..... Enjoy all three beautiful varieties - all uniquely different and stunning! *served with lemon crème fraîche, chives, red onion, brioche toast points	\$395

SHARE	PER
OYSTER ON THE HALF SHELL Daily east + west coast selections served with classic mignonette *add Caviar (30g).....	\$3.75 \$MP
PAVÉ & PEARLS..... Trio of potato pavé, caviar, lemon crème fraîche & chives	\$75
SMALL CHEF'S BOARD* serves 2-3 two cheeses, one charcuterie	\$39
LARGE CHEF'S BOARD* serves 4-6..... three cheeses, two charcuterie *seasonal accoutrements + crostini gluten-free crackers available upon request	\$60
GRILLED BAGUETTE Salted butter	\$5
LEMON BASIL HUMMUS DIP Housemade crostini *Add seasonal crudité +\$10	\$10
WHIPPED FETA Housemade crostini, sweet Hungarian paprika, finished with sesame seed *Add seasonal crudité +\$10	\$10
HOUSE-SPICED NUTS WARM OLIVES & PICKLES.....	\$12 \$12
NANTUCKET-STYLE..... BLUEFISH PÂTÉ Housemade crostini *Add seasonal crudité +\$10	\$13
GNOCCO Herbed fried dough and prosciutto	\$12
STEAK TARTARE Capers, fresh horseradish, quail egg	\$19

EVERY DISH TELLS A STORY AND EVERY GUEST IS PART OF IT

CORNERSTONE



DINNER MENU