

| S M A L L                                                                                                                                     | PER  |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------|
| LITTLE GEM WEDGE SALAD .....                                                                                                                  | \$17 |
| Rogue Creamery 'Smokey Blue Cheese' ( <i>Oregon</i> ) dressing,<br>Benton's bacon ( <i>Tennessee</i> ), cherry tomatoes, crispy Spanish onion |      |
| AUTUMNAL RICOTTA SALAD .....                                                                                                                  | \$20 |
| Local roasted honeynut & kojinit squashes, pickled red onions,<br>pomegranates, maple horseradish vinaigrette                                 |      |
| GRILLED CAESAR SALAD .....                                                                                                                    | \$17 |
| Organic romaine hearts, crispy prosciutto, citrus Caesar dressing                                                                             |      |
| PAN-SEARED BRUSSELS SPROUTS .....                                                                                                             | \$15 |
| Sherry vinegar, salumi bits                                                                                                                   |      |
| HOUSEMADE BUCATINI .....                                                                                                                      | \$22 |
| Semolina flour, Kennett Square 'Hen of the Woods' mushrooms,<br>house citrus ricotta, lemon, herbs                                            |      |
| THE DIPLOMAT TAGLIATELLE .....                                                                                                                | \$22 |
| Local lacinato kale-walnut pesto, garlic mornay,<br>lemon toasted parsley breadcrumbs                                                         |      |
| MOULES FRITES .....                                                                                                                           | \$24 |
| Mussels Marseille or Dijon-style, side salad or frites                                                                                        |      |

| L A R G E                                                                                                                                                                 | PER  |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| FARMHOUSE BURGER.....                                                                                                                                                     | \$25 |
| Local raised house blend, romaine, caramelized onions, tomato,<br>2yr-aged Barber's Reserve vintage cheddar ( <i>England</i> ),<br>house pickle spear *Add fried egg +\$3 |      |
| MARYLAND STYLE CRABCAKES .....                                                                                                                                            | \$35 |
| Spicy remoulade, sautéed bok choy                                                                                                                                         |      |
| WOOD-GRILLED MASSACHUSETTS STRIPED BASS .....                                                                                                                             | \$34 |
| Local sunchoke & caramelized fall citrus purée, crispy sunchoke chips,<br>lemon, chives                                                                                   |      |
| COLORADO TERES MAJOR STEAK FRITES .....                                                                                                                                   | \$39 |
| Braised fennel & onions, bone marrow butter                                                                                                                               |      |
| WOOD-GRILLED BONE-IN BERKSHIRE PORK CHOP.....                                                                                                                             | \$37 |
| Cassoulet of leeks, gigante beans & Benton's bacon ( <i>Tennessee</i> ),<br>New Jersey yellow & orange carrot purée                                                       |      |
| BRAISED BONELESS COLORADO SHORT RIB.....                                                                                                                                  | \$42 |
| Castle Valley stone-ground grits, organic parmesan                                                                                                                        |      |
| STEAK FOR TWO 38oz+.....                                                                                                                                                  | \$MP |
| Black Angus bone-in rib eye, roasted cipollinis & fingerlings,<br>pickled Kennett Square mushrooms, crispy shallots                                                       |      |
| WHOLE ROASTED LOCAL CHICKEN serves 2-3.....                                                                                                                               | \$54 |
| Lemon thyme, roasted seasonal vegetables <i>please allow 80+ min</i>                                                                                                      |      |

|                                                                                                              |                         |
|--------------------------------------------------------------------------------------------------------------|-------------------------|
|  <i>Treat the kitchen</i> |                         |
| SIX PACK - \$16                                                                                              | ROUND OF BOURBON - \$35 |

| C A V I A R                                                                                                                                                   | PER             |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| THE FISHERY.....                                                                                                                                              | \$115           |
| AMERICAN WHITE STURGEON* 30g<br><i>Galt, California</i>                                                                                                       |                 |
| ADAMAS SIBERIAN STURGEON* 30g.....                                                                                                                            | \$165           |
| <i>Lombardy, Italy</i>                                                                                                                                        |                 |
| KALUGA QUEEN KALUGA HYBRID 30g...                                                                                                                             | \$195           |
| <i>Qiandao Lake, China</i>                                                                                                                                    |                 |
| MARSHALLBERG OSETRA 30g & 100g.....                                                                                                                           | \$225/<br>\$575 |
| <i>North Carolina</i>                                                                                                                                         |                 |
| URUGUAYAN OSETRA* 30g & 100g.....                                                                                                                             | \$185/\$525     |
| <i>Tacuarembó, Uruguay</i>                                                                                                                                    |                 |
| FLIGHT OF CAVIAR 90g.....                                                                                                                                     | \$425           |
| Enjoy all three beautiful varieties ~<br>all uniquely different and stunning!<br>*served with lemon crème fraîche, chives,<br>red onion, brioche toast points |                 |

| S H A R E                                                                                                                   | PER       |
|-----------------------------------------------------------------------------------------------------------------------------|-----------|
| OYSTER ON THE HALF SHELL .....                                                                                              | \$3.75    |
| Daily east + west coast selections<br><i>served with classic mignonette</i>                                                 |           |
| *add Caviar (30g).....                                                                                                      | \$MP      |
| PAVÉ & PEARLS.....                                                                                                          | \$75      |
| Trio of potato pavé, caviar,<br>lemon crème fraîche & chives                                                                |           |
| SMALL CHEF'S BOARD* serves 2-3 .....                                                                                        | \$39      |
| two cheeses, one charcuterie                                                                                                |           |
| LARGE CHEF'S BOARD* serves 4-6.....                                                                                         | \$65      |
| three cheeses, two charcuterie<br>*seasonal accompaniments + crostini<br><i>gluten-free crackers available upon request</i> |           |
| GRILLED BAGUETTE .....                                                                                                      | \$5       |
| Salted butter                                                                                                               |           |
| LEMON BASIL HUMMUS DIP .....                                                                                                | \$10      |
| Housemade crostini<br>*Add seasonal crudité +\$10                                                                           |           |
| WHIPPED FETA .....                                                                                                          | \$10      |
| Housemade crostini, sweet Hungarian<br>paprika, finished with sesame seed<br>*Add seasonal crudité +\$10                    |           |
| HOUSE-SPICED NUTS <i>single &amp; double....</i>                                                                            | \$18/\$32 |
| WARM OLIVES & PICKLES.....                                                                                                  | \$16      |
| NANTUCKET-STYLE.....                                                                                                        | \$13      |
| BLUEFISH PÂTÉ<br>Housemade crostini<br>*Add seasonal crudité +\$10                                                          |           |
| GNOCCO .....                                                                                                                | \$12      |
| Herbed fried dough and prosciutto                                                                                           |           |
| STEAK TARTARE .....                                                                                                         | \$20      |
| Capers, fresh horseradish, quail egg                                                                                        |           |

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

# CORNERSTONE



  
AUTUMN  
2025

## DINNER MENU