

## SMALL

PER

LITTLE GEM WEDGE SALAD .....	\$17
Rogue Creamery 'Smokey Blue Cheese' (Oregon) dressing, Benton's bacon (Tennessee), cherry tomatoes, crispy Spanish onion	
AUTUMNAL RICOTTA SALAD .....	\$20
Local roasted honeynut & kojinit squashes, pickled red onions, 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, house citrus ricotta, lemon, herbs	
MOULES FRITES .....	\$24
Mussels Marseille or Dijon-style, side salad or frites	

## LARGE

PER

FARMHOUSE BURGER.....	\$25
Local raised house blend, romaine, caramelized onions, tomato, 2yr-aged Barber's Reserve vintage cheddar (England), 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, 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 (Tennessee), 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, pickled Kennett Square mushrooms, crispy shallots	

## CAVIAR

PER

THE FISHERY.....	\$125
AMERICAN WHITE STURGEON* 30g Galt, California	
ADAMAS SIBERIAN STURGEON* 30g....	\$175
Lombardy, Italy	
KALUGA QUEEN KALUGA HYBRID 30g...	\$205
Qiandao Lake, China	
MARSHALLBERG OSETRA 30g & 100g....	\$235/ \$585
North Carolina	
URUGUAYAN OSETRA* 30g & 100g.....	\$195/\$535
Tacuarembó, Uruguay	
FLIGHT OF CAVIAR 90g.....	\$435
Enjoy all three beautiful varieties - all uniquely different and stunning! *served with lemon crème fraîche, chives, red onion, brioche toast points	

## SHARE

PER

OYSTER ON THE HALF SHELL .....	\$MP
Daily east + west coast selections served with classic mignonette	
*add Caviar (30g).....	\$MP
PAVÉ & PEARLS.....	\$85
Trio of potato pavé, caviar, lemon crème fraîche & chives	
GRILLED BAGUETTE .....	\$5
Salted butter	
LEMON BASIL HUMMUS DIP .....	\$10
Housemade crostini *Add seasonal crudité +\$10	
WHIPPED FETA.....	\$10
Housemade crostini, sweet Hungarian paprika, finished with sesame seed *Add seasonal crudité +\$10	
HOUSE-SPICED NUTS single & double....	\$18/\$32
WARM OLIVES & PICKLES.....	\$16
NANTUCKET-STYLE.....	\$13
BLUEFISH PÂTE	
Housemade crostini *Add seasonal crudité +\$10	
GNOCOCO .....	\$12
Herbed fried dough and prosciutto	
STEAK TARTARE .....	\$20
Capers, fresh horseradish, quail egg	



*Treat the kitchen*

SIX PACK - \$16

ROUND OF BOURBON - \$35

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



## DINNER MENU