

SMALL	PER
LITTLE GEM WEDGE SALAD Rogue Creamery 'Smokey Blue Cheese' (Oregon) dressing, Benton's bacon (Tennessee), cherry tomatoes, crispy Spanish onion	\$17
SPRING VALENCIA RICOTTA SALAD..... Local roasted red & golden beets, Spanish persimmons, pickled red onions, grated Belper Knolle cheese (cow's milk), cabbage & kale microgreens, maple horseradish vinaigrette	\$20
GRILLED CAESAR SALAD..... Organic romaine hearts, crispy prosciutto, citrus Caesar dressing	\$17
PAN-SEARED BRUSSELS SPROUTS..... Sherry vinegar, salumi bits	\$15
HOUSEMADE BUCATINI Imported semolina flour, house citrus ricotta, lemon, herbs, Kennett Square 'Hen of the Woods' mushrooms	\$22
APENNINE 'CACIO E PEPE' GEMELLI..... Imported semolina flour, wood-smoked pistachios, black pepper, Fattoria Lischeto Gessato pecorino romano (sheep's milk), orange zest, toasted brioche breadcrumbs	\$25
MOULES FRITES Mussels Marseille or Dijon-style, side salad or frites	\$24

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	\$25
MARYLAND STYLE CRABCAKES Spicy remoulade, sautéed bok choy	\$35
WOOD-GRILLED MASSACHUSETTS STRIPED BASS Local sunchoke & caramelized winter citrus purée, crispy sunchoke chips, lemon, chives	\$34
COLORADO TERES MAJOR STEAK FRITES Braised fennel & onions, bone marrow butter	\$39
WOOD-GRILLED BONE-IN BERKSHIRE PORK CHOP..... Cassoulet of leeks, gigante beans & Benton's bacon (Tennessee), New Jersey yellow & orange carrot purée	\$37
10-HR BRAISED BONELESS COLORADO SHORT RIB Castle Valley stone-ground grits, organic parmesan	\$42
STEAK FOR TWO 38oz+..... Colorado Black Angus Bone-In Rib Eye, crispy shallots, roasted cipollinis & local fingerling potatoes, pickled Kennett Square mushrooms	\$MP
WHOLE ROASTED LOCAL CHICKEN serves 2-3..... Lemon thyme, roasted seasonal vegetables <i>please allow 80+ min</i>	\$54

CAVIAR	PER
*THE FISHERY AMERICAN WHITE STURGEON 30g Galt, California	\$185
ADAMAS WHITE STURGEON 30g... Lombardy, Italy	\$235
ADAMAS OSETRA 30g Lombardy, Italy	\$190
*KALUGA QUEEN HYBRID 30g& 100g..... Qiandao Lake, China	\$180/\$595
MARSHALBERG OSETRA 30g & 100g.. North Carolina	\$270/\$575
URUGUAYAN OSETRA 30g..... Tacuarembó, Uruguay	\$275
PANCHENKO OSETRA 30g..... Georgia, Russia	\$525
*SMOKED TROUT ROE 100g..... Georgia, Russia	\$100
*SELECT FLIGHT OF CAVIAR 90g..... <i>Enjoy three beautiful varieties</i>	\$495
RESERVE FLIGHT OF CAVIAR 90g . <i>Enjoy three beautiful varieties</i>	\$725

SHARE	PER
OYSTER ON THE HALF SHELL Daily selections served with classic mignonette *add Caviar (30g).....	\$4+ \$MP
PAVÉ & PEARLS..... Trio of potato pavé, caviar, lemon crème fraîche & chives	\$85
CHEF'S BOARD* Small - 2 cheeses, 1 charcuterie serves 2-3 Large - 3 cheeses, 2 charcuterie serves 4-6	\$39 \$65
GRILLED BAGUETTE..... Salted butter	\$5
LEMON BASIL HUMMUS DIP Housemade crostini *Add seasonal crudité +\$12	\$10
WHIPPED FETA Housemade crostini, sweet Hungarian paprika, finished with sesame seed *Add seasonal crudité +\$12	\$10
HOUSE-SPICED NUTS <i>single & double</i>	\$18/\$32
WARM OLIVES & PICKLES.....	\$16
NANTUCKET-STYLE..... BLUEFISH PÂTÉ Housemade crostini *Add seasonal crudité +\$10	\$13
GNOCCHO Herbed fried dough and prosciutto	\$14
STEAK TARTARE Teres Major Steak, capers, quail egg fresh horseradish, grilled baguette	\$22



Treat the kitchen

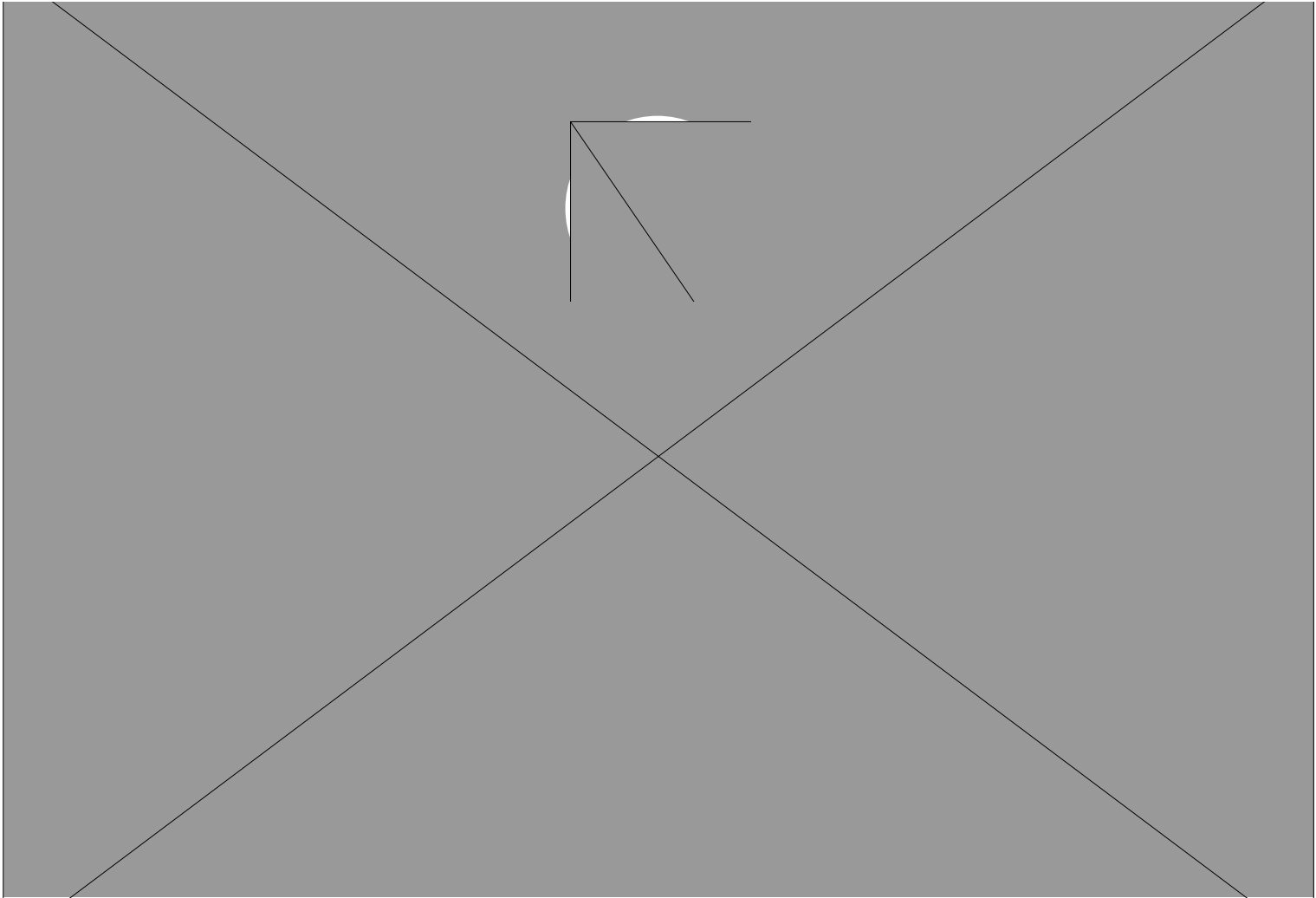
SIX PACK - \$25

ROUND OF BOURBON - \$45

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