

SMALL	PER
LITTLE GEM WEDGE SALAD .....	\$17
Rogue Creamery 'Smokey Blue Cheese' (Oregon) dressing, Benton's bacon (Tennessee), cherry tomatoes, crispy Spanish onion	
SPRING RICOTTA SALAD.....	\$20
Local fava beans, green asparagus, English peas, Spring carrot ribbons, Meyer lemon 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
Imported semolina flour, house citrus ricotta, lemon, herbs, Kennett Square 'Hen of the Woods' mushrooms	
APENNINE 'CACIO E PEPE' GEMELLI.....	\$25
Imported semolina flour, wood-smoked pistachios, black pepper, Fattoria Lischeto Gessato pecorino romano (sheep's milk), orange zest, toasted brioche breadcrumbs	
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	
MASSACHUSETTS STRIPED BASS.....	\$34
Local Spring dug parsnip purée, Japanese A5 Kagoshima confit of melted leeks	
COLORADO TERES MAJOR STEAK FRITES .....	\$39
Braised fennel & onions, bone marrow butter	
WOOD-GRILLED PORK CHOP.....	\$37
Roasted Japanese white sweet potato and cauliflower hash, pea purée	
10-HR BRAISED BONELESS COLORADO SHORT RIB .....	\$42
Castle Valley stone-ground grits, organic parmesan	
STEAK FOR TWO 38oz+.....	\$MP
Colorado Black Angus Bone-In Rib Eye, crispy shallots, roasted cipollinis & local fingerling potatoes, pickled Kennett Square mushrooms	
WHOLE ROASTED LOCAL CHICKEN serves 2-3.....	\$54
Lemon thyme, roasted seasonal vegetables please allow 80+ min	

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

SHARE	PER
OYSTER ON THE HALF SHELL .....	\$4+
Daily selections served with classic mignonette	
*add Caviar (30g).....	\$MP
PAVÉ & PEARLS.....	\$85
Trio of potato pavé, caviar, lemon crème fraîche & chives	
CHEF'S BOARD* .....	
Small ~ 2 cheeses, 1 charcuterie   serves 2-3	\$39
Large ~ 3 cheeses, 2 charcuterie   serves 4-6	\$65
GRILLED BAGUETTE .....	\$5
Salted butter	
LEMON BASIL HUMMUS DIP .....	\$10
Housemade crostini *Add seasonal crudité +\$12	
WHIPPED FETA .....	\$10
Housemade crostini, sweet Hungarian paprika, finished with sesame seed *Add seasonal crudité +\$12	
HOUSE-SPICED NUTS single & double....	\$18/\$32
WARM OLIVES & PICKLES.....	\$16
NANTUCKET-STYLE.....	\$13
BLUEFISH PÂTÉ Housemade crostini *Add seasonal crudité +\$10	
GNOCCO .....	\$14
Herbed fried dough and prosciutto	
STEAK TARTARE .....	\$24
Teres Major Steak, capers, quail egg fresh horseradish, grilled baguette	



*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