

S M A L L	PER
LITTLE GEM WEDGE SALAD	\$17
Rogue Creamery 'Smokey Blue Cheese' (Oregon) dressing, Benton's bacon (Tennessee), cherry tomatoes, crispy Spanish onion	
EARLY SUMMER RICOTTA SALAD	\$20
Local heirloom tomatoes, basil pestü, pickled red onion	
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	

L A R G E	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
Smoked Delaware tomatoberry, Vidallia onion purée	
COLORADO TERES MAJOR STEAK FRITES	\$39
Braised fennel & onions, bone marrow butter	
WOOD-GRILLED PORK CHOP.....	\$37
Early summer New Jersey corn salad, local cherry tomatoes, Benton's Bacon (Tennessee), Genovese basil, roasted garlic aioli	
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	
 <i>Treat the Kitchen</i>	
SIX PACK - \$25	ROUND OF BOURBON - \$50

C A V I A R	PER
*THE FISHERY	\$185
AMERICAN WHITE STURGEON 30g Galt, California	
ADAMAS WHITE STURGEON 30g...	\$235
Lombardy, Italy	
ADAMAS OSETRA 30g.....	\$190
Lombardy, Italy	
*KALUGA QUEEN HYBRID 30g & 100g.....	\$180/\$595
Qiandao Lake, China	
MARSHALLBERG OSETRA 30g & 100g..	\$270/\$575
North Carolina	
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...	\$725
Enjoy three beautiful varieties	

S H A R E	PER
OYSTER ON THE HALF SHELL	\$4+
Daily selections served with classic mignonette	
*add Caviar (30g).....	\$MP
PAVÉ & PEARLS.....	\$79
Trio of potato pavé, caviar, lemon crème fraîche & chives	
CHEF'S BOARD*	
Small ~ 2 cheeses, 1 charcuterie serves 2-3	\$45
Large ~ 3 cheeses, 2 charcuterie serves 4-6	\$70
GRILLED BAGUETTE	\$5
Salted butter	
LEMON BASIL HUMMUS DIP	\$12
Housemade crostini *Add seasonal crudité +\$12	
WHIPPED FETA	\$12
Housemade crostini, sweet Hungarian paprika, finished with sesame seed *Add seasonal crudité +\$12	
HOUSE-SPICED NUTS single & double....	\$20/\$39
WARM OLIVES & PICKLES.....	\$16
NANTUCKET-STYLE.....	\$14
BLUEFISH PÂTÉ Housemade crostini *Add seasonal crudité +\$10	
GNOCCO	\$15
Herbed fried dough and prosciutto	
STEAK TARTARE	\$26
Teres Major Steak, capers, quail egg fresh horseradish, grilled baguette	

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




SUMMER
2026



DINNER MENU