

APPETIZERS

 **CORNERSTONE ONION SOUP**

Beef Broth, Onion, Local Cheese, Crostini,
Topped with Crisp Onion 7

OYSTERS ON THE HALF SHELL

Fresh Oysters from our Daily Selections
with Garnish 3 Per

CALAMARI

Flash Fried, Candied Lemon, Arugula, Chili Flakes 12

CHICKEN DRUMSTICKS

Chimichurri, Queso Fresco, Shaved Celery Root 11

POTATO HASH BROWN "TOTS"

5 Cheeses, Melted Leeks, Black Raspberry Crème Fraiche 9

LAMB AND PORK SKEWERS

Lamb, Fennel, Caramelized Onions // Pork Belly,
Brussels Sprouts, Apple, Honeycomb, Mustard,
Roasted Garlic, Sage 14

 **CHEESE & CHARCUTERIE BOARD**

Locally Sourced Selection of Artisanal Cheeses,
Meats, Fruits, Nuts, Spreads and Crostini 14

SALADS

CAESAR ROMAINE WEDGE

Shaved Parmesan, Roasted Garlic Bread Crumb,
Anchovies, Preserved Lemon Dressing 9

 **WARM WINTER KALE**

Maple Root Vegetables, Chorizo, Pecans,
Wilted Kale, Herb Apple Vinaigrette 12

 **TURKEY CHOP**

Cobb Style, Foundry Smoke House Turkey, Avocado,
Slab Bacon, Old Chatham Ewe's Blue Cheese, Fried Onions,
Preserved Tomato Dressing 14

SIDES

STRING FRIES 5

SEASONAL VEGETABLES 4

MARKET GREENS (SIDE SALAD) 5

CORNERSTONE TRUFFLE SALT & VINEGAR CHIPS 3

SANDWICHES

All Sandwiches come with Signature Cornerstone Truffle Salt & Vinegar Chips

CORNERSTONE BURGER

8oz CAB Ground Sirloin, LTO, Brioche Bun 12

SURF & TURF BURGER

8oz CAB Ground Sirloin Topped with
"Bacon Scallop", Farm Egg, Chimichurri Sauce 16

BURGER TOPPINGS 2 Per

Peppered Slab Bacon
Roasted Mushrooms
Caramelized Shallots
Choice of Cheese

 **CIABATTA TURKEY**

Foundry Turkey, NYS Cheddar, Apple Slaw,
Cranberry Sage Aioli 12

 **NY DELI**

Grilled Rockland Bakery Rye,
State National Pastrami OR Corned Beef, Sauerkraut,
Swiss Cheese and Russian Dressing 12

 **VEGETABLE TORTA**

Farm Eggs, Local Cheese, Winter Vegetables
in a Pressed Tortilla, Herb Crème Fraiche 10

ENTREES

LOBSTER MAC

Trottole, Variety of Cheeses, Sherry Cream,
Lobster Claw and Tail, White Truffle Breadcrumb 18

BEEF SHORT RIBS 

Brasied in Nine Pin Cider, Pearl Onions,
M.M.M. Mushrooms, Celery Root Mash,
Horseradish Beet Gremolata 22

SCALLOPS

House Smoked and Seared with Brussels Sprouts,
Pecans, Parmesan and Potato "Risotto" 24

NY STRIP STEAK

12 oz CAB Center Cut, Grilled,
Topped with Herb Butter, String Fries 35

STEAK "SANDWICH"

Adobo Marinated Skirt Steak, Chimichurri, Crispy Onions,
Roasted Tomato, Avocado Tortilla 20



BEVERAGE MENU

BEER

- COORS LIGHT \$5
BROOKLYN LAGER \$5.50
HEINEKEN \$5.50
LAKE PLACID UBU ALE \$5.50
ITHACA FLOWER POWER IPA \$6.50
N.A. BUCKLERS \$5.00
NINE PIN SIGNATURE CIDER \$7.00
-

WINE

- PROSECCO DE VALDOBBIADENE, BORGO MOLINO,
Extra Dry (Veneto, Italy) \$10
- PINOT GRIGIO, SYDNEY ANN
(Veneto, Italy) \$8 // \$32
- RIESLING, RED NEWT CELLARS, "CIRCLE"
(Finger Lakes, New York) \$8 // \$32
- SAUVIGNON BLANC, TE MATA
(Hawkes Bay, New Zealand) \$8 // \$32
- CHARDONNAY, RED TAIL RIDGE, BARREL FERMENTED
(Finger Lakes, New York) \$9 // \$36
- PINOT NOIR, DR. KONSTANTIN FRANK, "OLD VINES"
(Finger Lakes, New York) \$9 // \$36
- MERLOT, ONABAY VINEYARDS
(Long Island, New York) \$9 // \$36
- CABERNET SAUVIGNON, JOEL GOTT
(California) \$9 // \$36
- CABERNET BLEND, GLENORA WINE CELLARS, "MERITAGE"
(Finger Lakes, New York) \$10 // \$40
-

COCKTAILS

- MANHATTAN MULE
*Saratoga Courage "Pick Six Vodka", Saranac ginger beer and lime
delivered frosty in a traditional mule mug \$9*
- HOT, DIRTY, SALTY
*Vodka, tabasco and olive juice straight up
accented with green olives \$10*
- BOURBON SMASH
Bourbon, lemon and mint shaken, served over ice \$10
- PLAYFUL PALOMA
Tequila, lime and grapefruit trimmed with a salted rim \$9

THE RESTAURANT AT

CORNERSTONE

THE RESTAURANT AT
CORNERSTONE

DESSERTS

SALTED DULCE DE LECHE TART

*Chocolate Ganache, Dulce De Leche,
Sweet Cream Gelato 8*

COCONUT CREAM PIE

Angelo's Signature Dessert 9

NY STYLE CHEESECAKE

*Classic NY Style Cheesecake with
Seasonal Additions 10*

GELATO

*Local Artigianni Gelato with
Daily Selections Available 6*

SIGNATURE APPETIZERS



CORNERSTONE ONION SOUP

*Beef Broth, Onion, Local Cheese, Crostini,
Topped with Crisp Onion 7*

OYSTERS ON THE HALF SHELL

*Fresh Oysters from our Daily Selections
with Garnish 3 Per*

CALAMARI

Flash Fried, Candied Lemon, Arugula, Chili Flakes 12

CHICKEN DRUMSTICKS

Chimichurri, Queso Fresco, Shaved Celery Root 11

CHEESE & CHARCUTERIE BOARD

*Locally Sourced Selection of Artisanal Cheeses,
Meats, Fruits, Nuts, Spreads and Crostini 14*

CORNERSTONE BURGER

8oz Prime USDA Ground Sirloin, LTO, Brioche Bun 12

SPECIALTY COCKTAILS

MANHATTAN MULE

*Saratoga Courage "Pick Six Vodka",
Saranac Ginger Beer And Lime
Delivered Frosty In A Traditional Mule Mug \$9*

HOT, DIRTY, SALTY

*Vodka, Tabasco And Olive Juice Straight Up
Accented With Green Olives \$10*

BOURBON SMASH

*Bourbon, Lemon And Mint Shaken,
Served Over Ice \$10*

PLAYFUL PALOMA

*Tequila, Lime And Grapefruit
Trimmed With A Salted Rim \$9*

**\$2.00 OFF OF OUR
SPECIALTY COCKTAILS**

HAPPY HOUR SPECIALS

SIGNATURE APPETIZERS

\$3 SELECT BEERS

\$6 SELECT WINES

**\$2.00 OFF OF OUR
SPECIALTY COCKTAILS**

