

raw bar.

OYSTER ON THE HALF SHELL ...\$MP

Daily east + west coast selections
served with classic mignonette

*add Caviar (30g)\$MP

STERLING WHITE STURGEON

CAVIAR* 30g • California\$98

ADAMAS SIBERIAN OSETRA

CAVIAR* 30g • Lombardy, Italy \$125

CORNERSTONE BRUNCH



chef's boards.*

daily selections

SMALL serves 2-3\$40
2 cheeses, 1 charcuterie

LARGE serves 4.....\$65
3 cheeses, 2 charcuterie

*with crostini + seasonal accoutrements
gluten-free crackers available upon request

STARTERS & SIDES

PER

OYSTER ON THE HALF SHELL	\$MP
YOGURT & GRANOLA PARFAIT	\$8
HOUSEMADE BREAKFAST SAUSAGE	\$8
BENTON'S BACON	\$12
BREAKFAST POTATOES	\$6
GNOCCO	\$12
Herb fried dough and prosciutto	
LEMON KALE SALAD.....	\$10
Lacinato kale, fresh lemon, olive oil, sea salt, parm	
Add Chicken Breast +\$7 Add Shrimp +\$10	

CLASSICS

PER

10-HR CORNED BEEF HASH.....	\$18
Two eggs your way, grilled baguette	
EGGS BENEDICT.....	\$16
Benton's bacon, English muffin, hollandaise, potatoes	
FRENCH TOAST	\$15
Maple syrup, powdered sugar, fresh fruit	
STEAK & EGGS.....	\$32
Teres Major, 2 eggs your way, grilled baguette	
SHRIMP & GRITS	\$19
Castle Valley grits, U-10 grilled shrimp, tomato confit	

PAIR BRUNCH WITH THE PERFECT
HALF BOTTLE OF WINE!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SANDWICHES & MORE

PER

CORNERSTONE BREAKFAST SANDWICH.....	\$12
Benton's bacon, triple crème cheese, egg soufflé, brioche bun, fresh fruit	
CYPRESS STREET SANDWICH.....	\$12
House berry jam, egg soufflé, red onion, spinach, triple crème cheese, brioche bun, fresh fruit	
ORIGINAL WEST AVE PULLED PORK SANDWICH	\$15
Award winning Cornerstone North Carolina style BBQ, garlic aioli slaw, brioche bun, side salad or frites	
GRILLED SAUSAGE SANDWICH.....	\$17
Housemade sweet fennel sausage, peppers and onions, brioche bun, side salad or frites	
LOUMANGE.....	\$15
Prosciutto, triple crème, tomato confit, olive oil, crusty French baguette, side salad or frites	

MOULES FRITES	\$21
Mussels Marseille or Dijon-style, side salad or frites	
FARMHOUSE BURGER.....	\$23
House blend, spring greens, caramelized onion, tomato, vintage cheddar, brioche bun, side salad or frites	
ADD A LOCAL FRIED EGG	+\$3

SWEETS

PER

SEASONAL BREAD PUDDING	\$13
NUTELLA CHEESECAKE	\$12
Bourbon whipped cream	
BOURBON BALLS.....	\$12
Honey whipped cream	
HOUSEMADE ICE CREAMS & SORBETS.....	\$4