

Cornerstone Cuisine

Lunch & Dinner Menu

Gastropub

{our story}

Every good story begins with a bit of history. First, to answer the oft asked question, "What exactly is a Gastropub?", let us take a look in the past. A pub, short for public house, is quite simply a place for anyone to enjoy a bite and a pint. For centuries, pubs have been the focal point of communities through out the United Kingdom. Traditionally known more for their liquid fare than their menu, we wanted to take our restuarant to another level.

Enter gastronomy. Not only is gastronomy the science of food and cooking, it embodies the relationship between food and culture. Our mission is to emphasize the full circle of food and its effect on society, from farm to table.

The concept of combining the tradition of a pub with the science of gastronomy; hence the Gastropub.

Why Farmers? Farmers is a tribute to the people that start this process, the individuals that toil to produce the finest and freshest food available. Our goal is to forge a relationship with those farmers who are as passionate about quality food as we are. Our role is to bring the fruits of their labor to our tables, ultimately to be enjoyed by you.

Why are we doing it? We want to bring you the best fresh local products for several reasons. First, it tastes good. The fresher the food the better it taste. Secondly, it's just the right thing to do. For our health, for our economy, for our neighbors and community, this concept makes sense. We want to invest in resources as close to home as possible, showing our farmers we are proud of what they do. We are eager to serve you the freshest and finest food in town, from local farms to our tables, welcome to our Gastropub.

{food with a story}

please enjoy the beautiful ingredients produced by our friends that share our passionate commitment to serving great food, we proudly feature their seasonal bounty on this menu and others in the future- simple food derived from quality ingredients

{THE ULTIMATE HAPPY HOUR - \$8}

Available between 10 am - noon

Kountry Skillet

two organic eggs any style, roasted potatoes, whole wheat toast your choice of bacon, chicken sausage, smoked ham

Billy Goat Omelette

organic baby spinach, mushroom, onion, goat cheese

Johnny Apple Seed Pancake

hazelnut, cinnamon, honey butter

'S.O.S.' Biscuits N Gravy

house made biscuits and sausage gravy

'Farm It' Benedict

poached eggs, spinach, artichoke, sun-dried tomato, mushroom, whole wheat toast, herb hollandaise

Hamburger 'Loco Moco' Steak

mushroom, onion, jasmine rice, fried egg, pan gravy

Cornerstone Cuisine
102 Oak Street
Hood River Oregon 97031
541-386-1900
Located inside the Hood River Hotel

Executive Chef Mark Whitehead

Lunch & Dinner

{tapas - snacks}

Spanish Cocktail Nut Mix

almonds, cornnuts, pistachios, cecis, favas 3

Pulled Beef Croquetas

piparra pepper, romesco sauce 7

Bacon Wrapped Figs

maple syrup, almonds, french toast 7

Manzanilla Olives

piquillo pepper, bay leaf, orange oil, garlic, rosemary bread 4

Bread & Butter

hazelnut, pear, honey citrus butter 4

Caesar Salad

pecorino romano, smoked bacon, garlic crouton, creamy lemon dressing 6

Spinach Salad

cranberry, hazelnut, goat cheese, pear, sherry vinaigrette 6

Fingerling Potato Bravas

olive oil basted organic egg, chorizo, garlic aioli 8

Herb Potato Chips

feta cheese, roasted garlic, green hot sauce 5

Hoisin BBQ Chicken Drums

napa cabbage slaw, pineapple, sesame chili sea salt 8

Wok Fired Butternut Squash

soy, crushed chili, alaea sea salt, garlic, pickled ginger 5

Pork Confit

rosemary bread, chimichurri sauce, apple salad 8

Rosemary Lamb Albondigas

goat cheese, bacon, piquillo pepper, olive, basque ketchup 9

Potato and Chorizo Brandade

onion, garlic, cheddar, parsley, cream 6

Polynesian Shrimp & Mussels

lime, coconut milk, butternut squash, cilantro 10

{gastropub - american eats}

Butternut Squash Soup

coconut, pumpkin seeds, chili oil 6

Lamb Burger

caramelized onion, goat cheese, cabbage, pea sprouts, sambal mayo 12

Cottage Pie

pork and chicken sausage, spiced lamb, creamed potatoes, mushroom gravy 9

Mahi Mahi Kaiser

napa slaw, sambal aioli, micro greens, pineapple ketchup 13

Hamburger "Loco Moco" Steak

mushroom, onion, jasmine rice, fried egg, pan gravy 12

Classic Burger

romaine, cheddar cheese, red onion, bacon, red pepper ketchup 11

Grilled Ham and Cheese

provolone, garlic butter, warm spinach, tomato jam 10

Mixed Island Lunch

kalua pork, bbq chicken drums, mac n cheese, jasmine rice 14

Valley Plate Lunch

pineapple roasted pork, shrimp & mussels, jasmine rice, apple salad 14

Cornerstone Mac N Cheese

cheddar, pecorino, provolone, garlic gream 10

Polenta & Chicken Sausage Ragu

onion, pepper, mushroom, pecorino, tomato sauce 13

Macadamia Nut Crusted Mahi Mahi

jasmine rice, butternut squash, coconut, pineapple 18

Sunday Roast of Beef Brisket

mashed potatoes, Caesar salad, horseradish, garlic bread 16

