

WINGS

Single **9.75** Double **17.75**

NAKED WINGS Simply seasoned, fried crisp and served with blue cheese or ranch for dipping.

BONELESS WINGS Tossed in our Sweet & Spicy Thunder Road Sauce.

WET WINGS Breaded in seasoned flour, fried crisp and tossed in our Sweet & Spicy Thunder Road Sauce.

Additional sauces .50¢ each

APPETIZERS

DEVILED EGGS A traditional southern recipe topped with our special house bacon bits 7.75

FRIED PICKLED GREEN TOMATOES Dipped in buttermilk, dusted with seasoned flour and deep fried. Topped with fresh grated Asiago cheese and served with garlic peppercorn dressing 8.50

FRIED OKRA Fresh sliced okra spears, hand breaded. Served with garlic peppercorn dressing 8.50

STUFFED JALAPEÑOS Fresh jalapeños stuffed with our house made pimento cheese, topped with buttered bread crumbs and bacon. Served with garlic peppercorn dressing 8.75

FRIED PICKLES Spicy pickles, hand breaded. Served with garlic peppercorn dressing 8.50

VEGETABLE CHEESE PLATE Smoked white cheddar and pepper jack cheese, fresh carrots, stuffed celery and sugar snap peas. Served with ranch dressing 9.50

LOADED TATER TOTS Homemade tater tots with cheddar cheese, bacon and green onions. Served with ranch dressing 8.50

BACON ON A STICK Our special house bacon, sliced thick and grilled on a stick with Rehoboth Beach Syrup 8.75

PRETZEL STICKS AND BEER CHEESE 9.00

SMOKED SAUSAGE AND CHEESE PLATE Sliced house made summer sausage, smoked white cheddar and pepper jack cheese, spicy pickles, fresh jalapeños, spicy mustard and BBQ sauce 10.50

SEARED AHI TUNA* Blackened rare over Asian slaw. With wasabi paste and a soy ginger sauce 12.50

ADD HOUSE, CAESAR OR ROMAINE WEDGE SALAD TO ANY MENU ITEM \$4

SOUP & SALADS

BRISKET BARLEY SOUP Cup 4.00 | Bowl 6.00

ROMAINE WEDGE SALAD Half a head of fresh romaine lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing 6.00

CAESAR SALAD Half a head of fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese. 6.00

FARM HOUSE SOUTHERN SALAD A blend of fresh green and red leaf lettuce, baby kale, romaine, arugula and spinach with bacon bits, cucumber, white cheddar cheese, tomato and pretzel croutons. 6.00

Add your choice of topping to any of the above salads 6.50

Grilled Burger* | Hickory Smoked Meatloaf

Grilled Chicken | Fried Chicken Tenders | Salmon* Roasted Brisket | Roasted Turkey | Chicken Salad

SEARED AHI TUNA SALAD* Blackened rare over a blend of fresh green and red leaf lettuce, baby kale, romaine, arugula, spinach and Asian slaw with wonton strips, wasabi peas and a soy ginger vinaigrette. 13.75

SALAD DRESSINGS

Ranch | Honey Mustard | Spicy Asian Mustard Strawberry Vinaigrette | Blue Cheese | Garlic Peppercorn Thousand Island | Olive Oil & Balsamic Vinegar and our House Special - Poppy Seed

→ CORNER 16 BURGER* →



2 fresh ground beef burgers on a Brioche bun, 1000 Island Dressing, American and pimento cheese, sliced bacon, lettuce, tomato and pickle 12.00

BUILD YOUR BURGER

REGULAR BURGER*

Your choice of fresh ground beef, ground chicken or black bean. Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle. Choice of any side.

SAUCES .50 each

Thunder Road Garlic Peppercorn Mornay Ranch Blue Cheese Soy Ginger

Spicy Asian Mustard Hot & Spicy Sriracha Marinara Worcestershire Butter Kick Back Ale Mustard

\$1 ADDITIONS

American Cheese Swiss Cheese Pepper Jack Cheese Smoked White Cheddar Monterey Jack Crunchy Peanut Butter Caramelized Onions Fresh Sliced Jalapeños

\$1.50 ADDITIONS

Mac & Cheese Blue Cheese Beer Cheese Pimento Cheese **Boursin Cheese** Sautéed Sliced Mushrooms Fried Egg* Fried Onion Rings

\$2 ADDITIONS

Canadian Bacon Thick Sliced Bacon Avocado

Potato Cake

Fried Pickled Green Tomatoes

COMFORT FOOD

All Comfort Food entrees served with a choice of one side dish.

HANDBREADED CHICKEN TENDERS

Over French Fries with your choice of honey mustard or spicy Asian mustard sauce 11.75

SMOTHERED CHICKEN

Hand breaded fried chicken breast topped with Country Garden Gravy over Bacon & Cheddar Grits 13.00

ROASTED TURKEY AND DRESSING

Slow roasted, sliced and served over cornbread dressing with turkey gravy 12.75

PRIME GRADE RIBEYE STEAK*

Aged 14-oz hand cut from the eye of the rib, seasoned and grilled. Served with Smokehouse Potatoes 27.75

COUNTRY FRIED STEAK Sirloin cube steak hand breaded and deep fried, over Smokehouse Potatoes, topped with Country Garden Gravy 11.75

HICKORY SMOKED BEEF BRISKET

Slow roasted, smoked, sliced, served over Smokehouse Potatoes and topped with a rich brown gravy 13.75 PROSPERITY STEAK* 7-oz sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. Served with Smokehouse Potatoes 14.75

HICKORY SMOKED MEATLOAF

Homemade meatloaf, slow roasted and topped with a rich brown gravy. Served with Smokehouse Potatoes 11.75

WILD SALMON* Seasoned and grilled, topped with mornay sauce. Served with Uptown Slaw 16.75

FISH & CHIPS North Atlantic cod dipped in beer, hand breaded and deep fried. Served with French Fries and tartar sauce 12.50

ADD HOUSE, CAESAR OR ROMAINE WEDGE SALAD TO ANY MENU ITEM \$4

CORNER SPECIALS

CHICKEN & DUMPLINGS Roasted chicken, carrots, celery and onions with traditional southern dumplings in a white cream gravy 12.50

POT ROAST Tender sirloin, slow roasted with sweet potatoes, carrots, onions and celery 13.00

BRAISED OX TAIL Slow roasted with carrots, onion, celery, tomato and dark beer. Served over Smokehouse Potatoes. Limited quantity available only on Friday and Saturday 24.00

BRUNCH Saturdays & Sundays 10:30a - 2:30p

WAFFLE Strawberry, Blueberry or Pecan **8.75**

SAUSAGE & WAFFLE 10.75

CHICKEN & WAFFLE 10.75

FRENCH TOAST 8.75

SAUSAGE. BISCUITS & GRAVY 9.00

OMELET Cheddar, Monterey Jack or Pepper Jack 8.00

\$1 Additions: Mushrooms

\$1.50 Additions: Canadian Bacon

Avocado

Spinach

Country Sausage

SIDE OF COUNTRY SAUSAGE OR BACON 4.00

SPECIALTY SANDWICHES

All sandwiches served with a choice of one side dish.

BACON, LETTUCE AND TOMATO Half pound of our thick sliced special house bacon, lettuce and home grown tomato on grilled Challah bread with Sriracha mayo 10.00

HICKORY SMOKED MEATLOAF SANDWICH Homemade meatloaf on grilled Challah bread with melted white cheddar cheese, bacon, brown gravy, lettuce and tomato 11.00

MONTE CRISTO Turkey, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar 10.00

BACON, PIMENTO, TOMATO SANDWICH Thick sliced special house bacon, fried pickled green tomatoes and our house made pimento cheese on grilled Challah bread 11.00

ROCKY TOP HOT BROWN* Grilled Challah bread topped with sliced roasted turkey, our thick sliced special house bacon, smoked white cheddar cheese mornay sauce, fried egg* and tomato 11.00

HICKORY SMOKED BRISKET SANDWICH

Sliced brisket on a toasted Brioche bun with melted smoked white cheddar cheese and horseradish sour cream sauce 11.75

CORNER 16 SUB Sliced turkey, Canadian bacon, avocado and sliced bacon on a toasted sub roll with Monterey Jack cheese and Sriracha mayo 11.00

CHICKEN SALAD SANDWICH Traditional chicken salad on your choice of whole wheat or Brioche bun with melted Monterey Jack cheese and bacon 10.75

SODA SHOP House made sodas and phosphates 3.75, refills 2.00

ORANGE DREAMSICLE Orange soda, cream and vanilla syrup

EGG CREAM SODA Chocolate syrup, cream, soda

BALL BLUFF SODA Cherry and lemon syrups, phosphate soda

CORNER 16 SODA Vanilla and lemon syrups, cream and phosphate soda

TWISTED CHERRY COLA SODA Vanilla, cherry and cola with phosphate soda

PHOSPHATES Cherry, Lemon, Orange, Root Beer, Vanilla, Cola

NILKSHAKES & MALTS Vanilla, Chocolate, Strawberry 5.00

Cola, Root Beer, Big Orange 5.00

ERICAL BEVERAGES & TEAS

Ice Tea, Coffee, Bottled Water, Coke Products 2.75

VEGETABLES & SIDE DISHES

3.75 each or choice of 3 side dishes 10.00

Sugar Snap Peas

Bacon & Cheddar Grits

Mac & Cheese

Smokehouse Potatoes

Sweet Potato Fries

French Fries

Potato Salad

Potato Cakes

Tomato Pie

Greens

Cream Corn

Uptown Slaw

Fried Onion Rings

Cornbread Dressing Sautéed Burgundy

Mushrooms



BRUNCE

Saturdays & Sundays 10:30a-2:30p

WAFFLE Strawberry, Blueberry, Pecan 8.75

SAUSAGE & WAFFLE

CHICKEN & WAFFLE 10.75

FRENCH TOAST 8.75

SAUSAGE, BISCUITS & GRAVY 9.00

OMELET 8.00

Cheddar, Monterey Jack or Pepper Jack

\$1 Additions:

Mushrooms · Onions · Green Tomato · Spinach

\$1.50 Additions:

Canadian Bacon · Bacon · Avocado Country Sausage

SIDE OF COUNTRY SAUSAGE 4.00 SIDE OF BACON 4.00

→ CORNER 16 BURGER* →

2 fresh ground beef burgers on a Brioche bun, 1000 Island Dressing, American and pimento cheese, sliced bacon, lettuce, tomato and pickle 12.00

APPETIZERS

DEVILED EGGS A traditional southern recipe topped with our special house bacon bits 7.75

LOADED TATER TOTS Homemade tater tots with cheddar cheese, bacon and green onions. Served with ranch dressing 8.50

BACON ON A STICK Our special house bacon, sliced thick and grilled on a stick with Rehoboth Beach Syrup 8.75

FRIED PICKLED GREEN TOMATOES Dipped in buttermilk, dusted with seasoned flour. Topped with fresh grated Asiago cheese and served with garlic peppercorn dressing 8.50

PRETZEL STICKS AND BEER CHEESE 9.00

SOUP & SALADS

BRISKET BARLEY SOUP Cup 4.00 | Bowl 6.00

ROMAINE WEDGE SALAD Half a head of fresh romaine

lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing 6.00

CAESAR SALAD Half a head of fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese. 6.00

FARM HOUSE SOUTHERN SALAD A blend of fresh green and red leaf lettuce, baby kale, romaine, arugula and spinach with bacon bits, cucumber, white cheddar cheese, tomato and pretzel croutons. 6.00

Add your choice of topping to any of the above salads 6.50

Grilled Burger* | Hickory Smoked Meatloaf Grilled Chicken | Fried Chicken Tenders | Salmon* Roasted Brisket | Roasted Turkey | Chicken Salad

SEARED AHI TUNA SALAD* Blackened rare over a blend of fresh green and red leaf lettuce, baby kale, romaine, arugula, spinach and Asian slaw with wonton strips, wasabi peas and a soy ginger vinaigrette. 13.75

SALAD DRESSINGS

Ranch | Honey Mustard | Spicy Asian Mustard Strawberry Vinaigrette | Blue Cheese Garlic Peppercorn | Thousand Island Olive Oil & Balsamic Vinegar and our House Special - Poppy Seed

BUILD YOUR BURGER

REGULAR BURGER* 9.00

Your choice of fresh ground beef, ground chicken or black bean. Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle. Choice of any side.

SAUCES .50 each

Thunder Road Garlic Peppercorn Mornay Ranch Blue Cheese Soy Ginger

Spicy Asian Mustard Hot & Spicy Sriracha Marinara Worcestershire Butter Kick Back Ale Mustard

\$1 ADDITIONS

American Cheese Swiss Cheese Pepper Jack Cheese Smoked White Cheddar Monterey Jack Crunchy Peanut Butter Caramelized Onions Fresh Sliced Jalapeños

\$1.50 ADDITIONS

Mac & Cheese Blue Cheese Beer Cheese Pimento Cheese **Boursin Cheese** Sautéed Sliced Mushrooms Fried Egg* Fried Onion Rings

\$2 ADDITIONS

Canadian Bacon Thick Sliced Bacon Avocado

Potato Cake

Fried Pickled Green Tomatoes

BRUNCH MENU

COMFORT FOOD

All Comfort Food entrees served with a choice of one side dish.

HICKORY SMOKED BEEF BRISKET

Slow roasted, smoked, sliced, served over Smokehouse Potatoes and topped with a rich brown gravy 13.75

ROASTED TURKEY AND DRESSING Slow roasted, sliced and served over cornbread dressing with turkey gravy 12.75

WILD SALMON* Seasoned and grilled, topped with mornay sauce. Served with Uptown Slaw **16.75**

FISH & CHIPS North Atlantic cod dipped in beer, hand breaded and deep fried. Served with French Fries and tartar sauce 12.50

PROSPERITY STEAK*

7-oz sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. Served with Smokehouse Potatoes **14.75**

PRIME GRADE RIBEYE STEAK* Aged 14-oz hand cut from the eye of the rib, seasoned and grilled. Served with Smokehouse Potatoes **27.75**

HANDBREADED CHICKEN TENDERS

Over French Fries with your choice of honey mustard or spicy Asian mustard sauce 11.75

CORNER SPECIALS

CHICKEN & DUMPLINGS Roasted chicken, carrots, celery and onions with traditional southern dumplings in a white cream gravy 12.50

POI ROAST Tender sirloin, slow roasted with sweet potatoes, carrots, onions and celery **13.00**

SODA SHOP

House made sodas and phosphates 3.75, refills 2.00

ORANGE DREAMSICLE

Orange soda, cream and vanilla syrup

EGG CREAM SODA

Chocolate syrup, cream, soda

BALL BLUFF SODA

Cherry and lemon syrups, phosphate soda

CORNER 16 SODA

Vanilla and lemon syrups, cream and phosphate soda

TWISTED CHERRY COLA SODA

Vanilla, cherry and cola with phosphate soda

PHOSPHATES

Cherry, Lemon, Orange, Root Beer, Vanilla, Cola

MILKSHAKES & MALTS

Vanilla, Chocolate, Strawberry 5.00

FLOATS

Cola, Root Beer, Big Orange 5.00

COMMERICAL BEVERAGES & TEAS

Ice Tea, Coffee, Bottled Water, Coke Products 2.75

ADD HOUSE, CAESAR OR ROMAINE WEDGE SALAD TO ANY MENU ITEM \$4

SPECIALTY SANDWICHES

All sandwiches served with a choice of one side dish.

MONTE CRISTO Turkey, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar **10.00**

CHICKEN SALAD SANDWICH Traditional chicken salad on your choice of whole wheat or Brioche bun with melted Monterey Jack cheese and bacon 10.75

BACON, LETTUCE AND TOMATO Half pound of our thick sliced special house bacon, lettuce and home grown tomato on grilled Challah bread with Sriracha mayo 10.00

ROCKY TOP HOT BROWN* Grilled Challah bread topped with sliced roasted turkey, our thick sliced special house bacon, smoked white cheddar cheese mornay sauce, fried egg* and tomato 11.00

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Smokehouse Potatoes

Sweet Potato Fries

French Fries

Potato Salad

Potato Cakes

Tomato Pie

Greens

Cream Corn

Uptown Slaw

Fried Onion Rings

Cornbread Dressing

Sautéed Burgundy Mushrooms