

APPETIZERS

BACON WRAPPED BRISKET BURNT ENDS

Served with Tennessee Whiskey Bar-B-Que Sauce 13.75

© DEVILED EGGS A traditional southern recipe topped with our special house bacon bits 8.75

FRIED GREEN TOMATOES

Dipped in buttermilk, dusted with seasoned flour and deep fried. Topped with fresh grated Asiago cheese. Served with garlic peppercorn dressing 10.5

FRIED OKRA Fresh sliced okra spears, hand breaded. Served with garlic peppercorn dressing 10.5

STUFFED JALAPENOS

Fresh jalapeños stuffed with our house made pimento cheese, topped with buttered breadcrumbs and bacon. Served with garlic peppercorn dressing 11.5

FRIED PICKLES Spicy pickles, hand breaded. Served with garlic peppercorn dressing 10.5

SMOKED BRISKET CHILI NACHOS Tortilla chips, smoked brisket chili, beer cheese and jalapeño peppers **12.95**

LOADED TATER TOTS

Homemade tater tots with cheddar cheese, bacon and green onions. Served with ranch dressing 11.75

PRETZEL STICKS AND BEER CHEESE 12.5

SMOKED SAUSAGE AND CHEESE PLATE

Sliced house made summer sausage, smoked white cheddar and pepper jack cheese, pimento cheese, spicy pickles, fresh jalapeños, spicy mustard and BBQ sauce 13.5

SEARED AHI TUNA* Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce **14.5**

→ 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 13.85

BUILD YOUR BURGER

REGULAR BURGER 11

Your choice of fresh:

- ground beef*
- 🚯 ground chicken
 - plant based burger

Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle.

Choice of any side.

50c SAUCES

Thunder Road Garlic Peppercorn Mornay Ranch

- Blue Cheese Soy Ginger Spicy Asian Mustard Hot & Spicy Sauce
- Worcestershire Butter Kick Back Sauce Ale Mustard Tennessee Whiskey BBQ Sauce

WINGS

Single 12 Double 22

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

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

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

Additional sauces 50¢ each

SOUP & SALADS

BRISKET BARLEY SOUP Cup 5 | Bowl 8.85

SMOKED BRISKET CHILL Cup 5.50 | Bowl 8.85

- WEDGE SALAD Fresh lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing 7.5
- CAESAR SALAD Fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese 7.5
- 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 7.5

Add your choice of topping to any of the above salads

Grilled Burger* 6 | Hickory Smoked Meatloaf 6 | Salmon* 10 Roasted Chicken 7 | Roasted Turkey 6.5 | Grilled Chicken 7 Fried Chicken Tenders 6.5 | Smoked Brisket 8 | Chicken Salad 7

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 **15.75**

SALAD DRESSINGS

Ranch | Honey Mustard | Spicy Asian Mustard

Strawberry Vinaigrette | Garlic Peppercorn | Thousand Island

Olive Oil & Balsamic Vinegar | Blue Cheese

(§) Cheddar Cheese | (§) House Special Poppy Seed

add house, caesar or wedge salad to any menu item \$5

AWESOME AVOCADO JACK BURGER

Our plant based burger, grilled and topped with sliced avocado and Monterey Jack cheese. Served with our fire roasted poblano sauce 12.95

\$1.25 ADDITIONS

- American Cheese
- Swiss Cheese
- Pepper Jack Cheese
- Smoked White Cheddar
- Monterey Jack
- Caramelized Onions
- Fresh Sliced Jalapeños

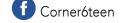
\$1.75 ADDITIONS

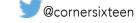
- Blue Cheese
 Beer Cheese
- Pimento Cheese
- Boursin Cheese
- Sautéed Sliced Mushrooms
- Fried Egg*
 Fried Onion Rings

\$2.50 ADDITIONS

- Avocado
- Canadian Bacon
- Thick Sliced Bacon Fried Green Tomatoes

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

HANDBREADED CHICKEN TENDERS Honey mustard or spicy Asian mustard sauce 13.95

SMOTHERED CHICKEN Hand breaded fried chicken breast topped with Country Garden Gravy 14.75

CALIFORNIA CHICKEN Grilled chicken breast topped with avocado, bacon, Monterey Jack cheese, tomato, mornay sauce 14.95

GRILLED ALE CHICKEN Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter 14.95

CHICKEN & DUMPLINGS Roasted chicken, carrots, celery and onions with traditional southern dumplings in a white cream gravy 13.95

ROASTED TURKEY AND DRESSING Slow roasted, sliced. Served over cornbread dressing with turkey gravy 13.95 ALE PORK CHOP Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter 13.75 Add chop 6

ALE STEAK* Sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter 7-oz **18** 10-oz **23**

HICKORY SMOKED BEEF BRISKET Slow roasted, smoked, sliced. Topped with a rich brown gravy 16.95

HICKORY SMOKED MEATLOAF Homemade meatloaf, slow roasted and topped with a rich brown gravy 13.95

GRILLED SALMON* Wild caught Alaska salmon, seasoned and grilled, topped with mornay sauce 18.95

FILET MIGNON* 7 oz. 30

FISH & CHIPS North Atlantic cod dipped in beer, hand breaded and deep fried. Served with french fries and tartar sauce 13.75

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 11.75

HICKORY SMOKED MEATLOAF SANDWICH Homemade meatloaf on grilled Challah bread with melted white cheddar cheese, bacon, brown gravy, lettuce and tomato 12.75

MONTE CRISTO Turkey, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar 11.85

BACON, PIMENTO, TOMATO SANDWICH Thick sliced special house bacon, fried green tomatoes and our house made pimento cheese on grilled Challah bread 12.85

ROCKY TOP HOT BROWN* Grilled Challah bread topped with sliced roasted turkey, our thick sliced special house bacon, mornay sauce, fried egg* and tomato 12.85

HICKORY SMOKED BRISKET SANDWICH Sliced brisket on a toasted Brioche bun with melted smoked white cheddar cheese and horseradish sour cream sauce 13.95

CORNER 16 SUB Sliced turkey, Canadian bacon, avocado and sliced bacon on a toasted sub roll with Monterey Jack cheese and Sriracha mayo 12.75

© CHICKEN SALAD SANDWICH Traditional chicken salad on whole wheat toast with melted Monterey Jack cheese and bacon 12.5

CHICKEN BLT Sliced chicken breast, pimento cheese, bacon, tomato, lettuce and Sriracha mayo on grilled Challah bread 12.85

GRILLED YELLOW FIN TUNA* Seared medium rare with wasabi mayo on a Brioche bun with lettuce, tomato and a side of soy ginger 15.5

DESSERTS

BANANA PUDDING 7.5 PEANUT BUTTER PIE 7.5 BROWNIE SUNDAE 7.5 CHEESECAKE

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VEGETABLES & SIDE DISHES

4.00 each or choice of 3 side dishes 11.00

Smokehouse Potatoes

French Fries

Broccoli

Mac n Cheese

Tater Tots

Brown Rice & Quinoa Blend

Sweet Potato Fries

Tomato Pie

Greens

Blue Cheese Slaw

Bacon & Cheddar Grits

Sautéed Burgundy Mushrooms

Fried Onion Rings

ADD HOUSE, CAESAR OR WEDGE SALAD TO ANY MENU ITEM \$5

SODA SHOP

House made sodas and phosphates 3.85, refills 2.5

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 5.5

FLOATS

Cola, Root Beer, Big Orange 5.5

COMMERCIAL BEVERAGES & TEAS

Ice Tea, Coffee, Bottled Water Proudly serving Coulon

(ii) Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1.