

# CORNER 16

## APPETIZERS

**FRENCH ONION DIP** Cream cheese, sour cream and caramelized onions. Served with salt and pepper house chips. **13.5**

**CHIMICHURRI CHEESE CURDS** Fried cheddar cheese with chimichurri seasoning. Served with ancho ranch. **13.25**

**SEARED AHI TUNA\*** Blackened rare over Asian slaw with wasabi paste and a soy ginger sauce. **15.85**

**FRIED PICKLES** Spicy pickles, hand breaded. Served with garlic peppercorn dressing. **12.75**

**STUFFED JALAPÉÑOS**  
Fresh jalapeños stuffed with house made pimento cheese, topped with buttered breadcrumbs and bacon. Served with garlic peppercorn dressing. **13.5**

**BACON WRAPPED BRISKET BURNT ENDS**  
Served with Tennessee Whiskey Bar-B-Que Sauce. **15.25**

**STUFFED TOTS** Homemade tater tots with cheddar cheese, bacon and green onions. Served with ranch dressing. **13.5**

**PRETZEL STICKS AND BEER CHEESE** **13**

## SALADS

🌾 **WEDGE SALAD** Fresh lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing. **8**

🌾 **CAESAR SALAD** Fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese. **8**

🌾 **FARMHOUSE SALAD**  
Mixed field greens with bacon bits, cucumber, white cheddar cheese, tomato and pretzel croutons. **8**

**ASIAN CHICKEN SALAD** Farmhouse salad mix topped with Asian slaw, crispy wonton strips, cucumber and grilled chicken basted with soy ginger sauce. **15**

**SEARED AHI TUNA SALAD\*** Blackened rare over mixed field greens and Asian slaw with wonton strips, wasabi peas and a soy ginger vinaigrette. **16.75**

🌾 **FARMHOUSE SOUTHERN CHICKEN**  
Mixed field greens with thick sliced bacon, cucumber, white cheddar, tomato and pretzel croutons. Choice of fried or grilled chicken. **14.5**

🌾 **POPPY SEED SALMON SALAD\***  
Poppy seed glazed Alaska salmon over mixed field greens with strawberries, blueberries, avocado, cucumbers, blue cheese crumbles. Served with house made poppy seed dressing. **18.5**

### 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

## WINGS

Single **13.25** Double **25**

### WET

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

### BONELESS

Tossed in  
Sweet & Spicy Thunder Road Sauce.

### NAKED

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

Additional sauces 50¢ each

🌾 ADD HOUSE, CAESAR OR WEDGE SALAD TO ANY MENU ITEM \$6

## SODA SHOP

House made sodas and phosphates **3.95**, 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  
**5.85**

## FLOATS

Cola  
Root Beer  
Big Orange  
**5.85**

## COMMERCIAL BEVERAGES & TEAS

Ice Tea, Coffee, Bottled Water  
Proudly serving 

If you have any food allergy that would affect your safety or enjoyment of our food, please bring it to the attention of your server.

🌾 Item can be prepared with no added gluten. Sandwiches/burgers served with gluten free bun, add \$1.50.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# BURGERS

All burgers served with a choice of one side dish.  
Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle.

Plant Based Burgers available for an additional \$2  
Gluten free bun available for an additional \$1.5

-  **BURGER\*** Choice of fresh ground beef or ground chicken. 12.5
-  **FRENCH DIP BURGER\*** Fresh ground beef, grilled and topped with creamy horseradish, caramelized onions and Havarti cheese. Served with au jus. 14
-  **TERIYAKI CHICKEN BURGER** Ground chicken, grilled and basted with teriyaki glaze. Topped with a grilled pineapple with an Asian slaw garnish. 13.25
-  **FARMHOUSE BURGER\*** Fresh ground beef, grilled and topped with house smoked cheddar, thick sliced bacon and a fried egg. 14.5
-  **AVOCADO JACK BURGER\*** Fresh ground beef, grilled and topped with sliced avocado and Monterey Jack cheese. Served with fire roasted poblano sauce. 14
-  **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. 15


# ENTREES

All entrees served with a choice of side dish.


**HICKORY SMOKED BEEF BRISKET** Slow roasted, smoked, sliced. Topped with a rich brown gravy. 18.75

**BEEF BRISKET TACOS** Smoked brisket, cabbage, white cheddar, jalapeño, cilantro on corn tortillas. Served with ancho broth, salsa and drizzled with roasted poblano sauce. 15

-  **GRILLED SALMON\*** Wild caught Alaska salmon. Lemon, basil and thyme seasoning topped with Maitre’d butter. Served over brown rice and quinoa. 21.5

-  **BLACKENED CHICKEN BOWL**  
Blackened chicken breast over brown rice and quinoa. Served with cheddar cheese, lettuce, tomato, onion, cucumber, avocado, pretzel croutons and Sriracha hummus. 15.5

**TURKEY & DRESSING** Slow roasted, sliced. Served over cornbread dressing with turkey gravy. 15.5

-  **CORNER 16 PORK CHOP**  
Center cut loin chop, grilled and finished with a sweet and spicy sauce. Served over brown rice and quinoa. 13.85  
Add chop 7

**CALIFORNIA CHICKEN** Grilled chicken breast topped with avocado, bacon, Monterey Jack cheese, tomato, mornay sauce. 16

**HANDBREADED CHICKEN TENDERS**  
Honey mustard or spicy Asian mustard sauce. 15

**ALE STEAK\***  
Sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter.  
7-oz 19.75 10-oz 24.5

**GRILLED ALE CHICKEN**  
Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. 15.75

# SPECIALTY SANDWICHES


All sandwiches served with a choice of one side dish.  
Substitute gluten free bun for an additional \$1.5

**HICKORY SMOKED BRISKET SANDWICH**  
Sliced brisket on a toasted Brioche bun with melted smoked white cheddar cheese and horseradish sour cream sauce. 15

**BACON, LETTUCE AND TOMATO**  
Half pound of thick sliced special house bacon, lettuce and home grown tomato on grilled challah bread with Sriracha mayo. 13.5

**CHICKEN BLT**  
Sliced chicken breast, pimento cheese, bacon, tomato, lettuce and Sriracha mayo on grilled challah bread. 14

**THUNDER ROAD ROOSTER**  
Fried chicken breast, tossed in sweet and spicy wing sauce. Served on a Brioche bun with lettuce, tomato and pickle with blue cheese dressing on the side. 13.75

-  **CHICKEN SALAD SANDWICH**  
Traditional chicken salad on whole wheat toast with melted Monterey Jack cheese and bacon. 13.5

**CORNER 16 SUB**  
Sliced turkey, Canadian bacon, avocado and sliced bacon on a toasted sub roll with Monterey Jack cheese and Sriracha mayo. 14.5

## FISH & CHIPS

North Atlantic cod dipped in beer, hand breaded and deep fried.  
Served with french fries and tartar sauce. 15

 ADD HOUSE, CAESAR OR WEDGE SALAD TO ANY MENU ITEM \$6

# VEGETABLES & SIDE DISHES

\$5 each or choice of 3 side dishes \$14

- Smokehouse Potatoes
- French Fries
-  Broccoli
- Mac n Cheese
-  Collard Greens
-  Brown Rice & Quinoa Blend
- Tomato Pie
-  Jalapeño Street Corn
- Sweet Potato Fries
- Cornbread Dressing
- Salt & Pepper House Chips

# DAILY COMFORT SPECIALS

MONDAY

**HERB CRUSTED CHICKEN 15.75**  
Cracker crumbs, maitre’d cream sauce, over brown rice and quinoa.

TUESDAY

**HICKORY SMOKED MEATLOAF 15**  
Homemade, slow roasted. Topped with rich brown gravy.

WEDNESDAY

**HOMEMADE CHICKEN & DUMPLINGS 15**

THURSDAY

**ROCKY TOP HOT BROWN\* 14.75**  
Grilled challah bread, roasted turkey, thick sliced bacon, mornay sauce, fried egg and tomato.

FRIDAY & SATURDAY

**BUTCHER’S FEATURED CUT**  
ASK YOUR SERVER!

SUNDAY

**BRISKET STROGANOFF 18.75**  
Smoked beef brisket, fusilloni pasta, Black Bear Ale & mushroom sauce, sour cream and garlic cheese toast.