

BRUNCH MENU

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

WAFFLE

Strawberry, Blueberry, Pecan 11.5

SAUSAGE & WAFFLE 14.5

CHICKEN & WAFFLE 14.5

FRENCH TOAST 11

LOADED AVOCADO TOAST

Mashed avocado, fried egg, tomato and thick cut bacon 12.75

COUNTRY SAUSAGE, BISCUITS & GRAVY 11.75

BACON OR SAUSAGE & EGGS 12.5

BALL BLUFF BRUNCH BURRITO*

Southern fried chicken, smokehouse potatoes and fried egg wrapped in a flour tortilla topped with sausage gravy and green onions 14

MONTE CRISTO

Turkey, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar 12.75

BRUNCH BURGER

Fresh ground beef, grilled and topped with house smoked cheddar, thick sliced bacon, a fried egg and avocado 13.95

OMELET 11

Cheddar, Monterey Jack or Pepper Jack

APPETIZERS

BACON WRAPPED BRISKET BURNT ENDS

Served with Tennessee Whiskey Bar-B-Que Sauce 14.75

LOADED TATER TOTS

Homemade tater tots with cheddar cheese, bacon and green onions. Served with ranch dressing 12.75

FRIED GREEN TOMATOES

Dipped in buttermilk, dusted with seasoned flour and deep fried. Topped with fresh grated Asiago cheese. Served with garlic peppercorn dressing 12.5

PRETZEL STICKS AND BEER CHEESE 12.85

SOUP & SALADS

BRISKET BARLEY SOUP Cup 5.5 | Bowl 8.85

- SMOKED BRISKET CHILI Cup 5.5 | Bowl 8.85
- WEDGE SALAD Fresh lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing 7.85
- CAESAR SALAD Fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese 7.85
- FARMHOUSE SOUTHERN SALAD Mixed field greens with bacon bits, cucumber, white cheddar cheese, tomato and pretzel croutons 7.85

Add your choice of topping to any of the above salads Grilled Burger* 6| Salmon* 10 Roasted Chicken 7 | Fried Chicken Tenders 6.5 | Grilled Chicken 7 Smoked Brisket 8 | Roasted Turkey 6.5 | Chicken Salad 7

SEARED AHI TUNA SALAD* Blackened rare over mixed field greens and Asian slaw with wonton strips, wasabi peas and a soy ginger vinaigrette 16.5

SALAD DRESSINGS

Ranch | 🛞 Honey Mustard | Spicy Asian Mustard Strawberry Vinaigrette | Garlic Peppercorn | Thousand Island (a) Olive Oil & Balsamic Vinegar | (a) Blue Cheese

BURGERS

\$1 Additions:

🛞 Mushrooms | 🏽 Onions Tomatoes | <a>Spinach | Jalapenos

\$1.5 Additions: 🛞 Canadian Bacon | 🎒 Bacon Avocado | Country Sausage

ALL OMELETS ARE MADE WITH FARM FRESH EGGS

SIDE OF BACON 5 SIDE OF AVOCADO TOAST 7.75 SIDE OF COUNTRY SAUSAGE 5

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.

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 14.5

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 13.5

③ REGULAR BURGER

Your choice of fresh ground beef, ground chicken or plant based burger 12

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

HANDBREADED CHICKEN TENDERS

Honey mustard or spicy Asian mustard sauce 14.75

CALIFORNIA CHICKEN Grilled chicken breast topped with avocado, bacon, Monterey Jack cheese, tomato, mornay sauce 15.5

GRILLED ALE CHICKEN Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worchestershire butter **15.5**

ROASTED TURKEY AND DRESSING

Slow roasted, sliced. Served over cornbread dressing with turkey gravy 14.75

FILET MIGNON* 7oz. 30.75

ALE PORK CHOP Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter 13.85 Add chop 6.85

ALE STEAK* Sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. 7-oz 19.5 10-oz 23.85

HICKORY SNOKED BEEF BRISKET Slow roasted, smoked, sliced. Topped with a rich brown gravy 17.75

GRILLED SALMON* Wild caught Alaska salmon, seasoned and grilled, topped with mornay sauce 19.5

CHICKEN & DUMPLINGS

Roasted chicken, carrots, celery and onions with traditional southern dumplings in a white cream gravy 14.75

FISH & CHIPS

North Atlantic cod dipped in beer, hand breaded and deep fried. Served with french fries and tartar sauce 14.75

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 12.75

ROCKY TOP HOT BROWN*

Grilled Challah bread topped with sliced roasted turkey, our thick sliced special house bacon, mornay sauce, fried egg* and tomato 13.75

CHICKEN SALAD SANDWICH

Traditional chicken salad on whole wheat toast with melted Monterev Jack cheese and bacon 12.85

VEGETABLES & SIDE DISHES

\$4.75 each or choice of 3 side dishes \$13

- Mac n Cheese Tater Tots Smokehouse Potatoes Sweet Potato Fries French Fries Tomato Pie
- Greens Cream Corn Fried Onion Rings Broccoli Brown Rice & Quinoa Blend Fresh Mixed Fruit

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

CHICKEN BLT

Sliced chicken breast, pimento cheese, bacon, tomato, lettuce and Sriracha mayo on toasted Challah bread 13.5



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 Could

③ ADD HOUSE. CAESAR OR WEDGE SALAD TO ANY MENU ITEM \$5.5



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.

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