

CORNER 16

BRUNCH MENU

Saturdays & Sundays 10:30a–2:30p

WAFFLE

Strawberry, Blueberry, Pecan 12.5

SAUSAGE & WAFFLE 15

CHICKEN & WAFFLE 15

FRENCH TOAST 12.5

LOADED AVOCADO TOAST*

Mashed avocado, fried eggs, tomato and thick cut bacon. 13.5

🌱🥚 BACON OR SAUSAGE & EGGS 13

BALL BLUFF BRUNCH BURRITO*

Southern fried chicken, smokehouse potatoes and fried eggs wrapped in a flour tortilla topped with sausage gravy and green onions. 14.75

MONTE CRISTO

Turkey, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar. 14

🌱🥚 BRUNCH BURGER*

Fresh ground beef, grilled and topped with house smoked cheddar, thick sliced bacon, a fried egg and avocado. 15

BRUNCH BLT*

Thick sliced bacon, fried eggs, lettuce and tomato on grilled challah bread with Sriracha mayo. 14

🌱🥚 OMELET 12

Cheddar, Monterey Jack or Pepper Jack

\$1 Additions:

🌱🥚 Mushrooms | 🌱🥚 Onions
🌱🥚 Tomatoes | 🌱🥚 Spinach | 🌱🥚 Jalapeños

\$1.5 Additions:

🌱🥚 Canadian Bacon | 🌱🥚 Bacon
🌱🥚 Avocado | 🌱🥚 Country Sausage

ALL OMELETS ARE MADE WITH FARM FRESH EGGS

BISCUITS & GRAVY 10

🌱🥚 SIDE OF BACON 5.5

SIDE OF AVOCADO TOAST 8

🌱🥚 SIDE OF COUNTRY SAUSAGE 5.5

APPETIZERS

FRENCH ONION DIP Cream cheese, sour cream and caramelized onions. Served with salt and pepper house chips. 13.75

CHIMICHURRI CHEESE CURDS Fried cheddar cheese with chimichurri seasoning. Served with ancho ranch. 13.5

BACON WRAPPED BRISKET BURNT ENDS

Served with Tennessee Whiskey Bar-B-Que Sauce. 15.5

STUFFED TOTS Homemade tater tots with cheddar cheese, bacon and green onions. Served with ranch dressing. 14

PRETZEL STICKS AND BEER CHEESE 13

SALADS

🌱🥗 **WEDGE SALAD** Fresh lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing. 8.75

🌱🥗 **CAESAR SALAD** Fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese. 8.75

🌱🥗 **FARMHOUSE SALAD** Mixed field greens with bacon bits, cucumber, white cheddar cheese, tomato and pretzel croutons. 8.75

FARMHOUSE SOUTHERN CHICKEN

Mixed field greens with thick sliced bacon, cucumber, white cheddar, tomato and pretzel croutons. Choice of fried or grilled chicken. 14.75

SEARED AHI TUNA SALAD* Blackened rare over mixed field greens and Asian slaw with wonton strips, wasabi peas and a soy ginger vinaigrette. 17.5

🌱🥗 **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. 19.5

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

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. 13

🌱🥚 **AVOCADO JACK BURGER*** Fresh ground beef, grilled and topped with sliced avocado and Monterey Jack cheese. Served with fire roasted poblano sauce. 14.75

🌱🥚 **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. 19

 **GRILLED SALMON*** Wild caught Alaska salmon. Lemon, basil and thyme seasoning topped with Maitre'd butter. Served over brown rice and quinoa. 22

 **CORNER 16 PORK CHOP** Center cut loin chop, grilled and finished with a sweet and spicy sauce. Served over brown rice and quinoa. 14 Add chop 7

ALE STEAK*
Sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter.
7-oz 21.85 10-oz 27

CALIFORNIA CHICKEN
Grilled chicken breast topped with avocado, bacon, Monterey Jack cheese, tomato, mornay sauce. 16.5

HANDBREADED CHICKEN TENDERS
Honey mustard or spicy Asian mustard sauce. 15.75

GRILLED ALE CHICKEN
Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. 16.5

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

FISH & CHIPS 16

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

VEGETABLES & SIDE DISHES

each \$5 OR choice of 3 side dishes \$14.5

Mac n Cheese

Smokehouse Potatoes

Sweet Potato Fries

French Fries

Tomato Pie

Collard Greens

 Jalapeño Street Corn

 Broccoli

 Brown Rice & Quinoa Blend

 Fresh Mixed Fruit

Tator Tots

SPECIALTY SANDWICHES

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

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. 13.75

 **CHICKEN SALAD SANDWICH**
Traditional chicken salad on whole wheat bun with melted Monterey Jack cheese and bacon. 13.75

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. 14

SODA SHOP

House made sodas and phosphates 4, 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
6

FLOATS

Cola
Root Beer
Big Orange
6

COMMERCIAL BEVERAGES & TEAS

Ice Tea
Coffee
Bottled Water
Proudly serving 

DAILY COMFORT SPECIALS

MONDAY

HERB CRUSTED CHICKEN 16

Cracker crumbs, maitre'd cream sauce, over brown rice and quinoa.

TUESDAY

HICKORY SMOKED MEATLOAF 15.5

Homemade, slow roasted. Topped with rich brown gravy.

WEDNESDAY

HOMEMADE CHICKEN & DUMPLINGS 15.5

THURSDAY

ROCKY TOP HOT BROWN* 15

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 19.5

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