

CORNER 16

BRUNCH MENU

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

WAFFLE Strawberry, Blueberry, Pecan 9.50

SAUSAGE & WAFFLE 11

CHICKEN & WAFFLE 11

FRENCH TOAST 9

SAUSAGE, BISCUITS & GRAVY 9.50

BALL BLUFF BRUNCH BURRITO

Southern fried chicken, smokehouse potatoes and fried egg wrapped in a flour tortilla topped with sausage gravy and green onions 12

☞ **OMELET** 9

Cheddar, Monterey Jack or Pepper Jack

\$1 Additions:

- ☞ Mushrooms
- ☞ Green Tomato
- ☞ Onions
- ☞ Spinach

\$1.50 Additions:

- ☞ Canadian Bacon
- ☞ Avocado
- ☞ Bacon
- ☞ Country Sausage

ALL OMELETS ARE MADE WITH FARM FRESH EGGS

☞ **SIDE OF COUNTRY SAUSAGE** 5

☞ **SIDE OF BACON** 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 13.75

BUILD YOUR BURGER

☞ **REGULAR BURGER** 11.00

Your choice of fresh **ground beef***, **ground chicken** or **plant based burger**. 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
- ☞ Worcestershire Butter
- ☞ Kick Back
- ☞ Ale Mustard
- ☞ Tennessee Whiskey
- ☞ Bar-B-Que Sauce

APPETIZERS

BACON WRAPPED BRISKET BURNT ENDS

Served with Tennessee Whiskey Bar-B-Que Sauce 13

☞ **DEVILED EGGS** A traditional southern recipe topped with our special house bacon bits 8

LOADED TATOR TOTS Homemade tator tots with cheddar cheese, bacon and green onions. Served with ranch dressing 9

FRIED GREEN TOMATOES Dipped in buttermilk, dusted with seasoned flour and deep fried. Topped with fresh grated Asiago cheese. Served with garlic peppercorn dressing 9

PRETZEL STICKS AND BEER CHEESE 10

SOUP & SALADS

BRISKET BARLEY SOUP Cup 4.75 | Bowl 7.50

SMOKED BRISKET CHILI Cup 5.50 | Bowl 8.75

☞ **WEDGE SALAD** Fresh lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing 6.75

☞ **CAESAR SALAD** Fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese 6.75

☞ **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 6.75

Add your choice of topping to any of the above salads 6

Grilled Burger* | Hickory Smoked Meatloaf
Roasted Chicken | Fried Chicken Tenders | Salmon*
Smoked 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 14

SALAD DRESSINGS

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

AWESOME AVOCADO JACK BURGER

Our plant based burger, grilled and topped with sliced avocado and Monterey Jack cheese. Served with our fire roasted jalapeño sauce 12.75

\$1.25 ADDITIONS

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

\$1.75 ADDITIONS

- ☞ Mac n Cheese
- ☞ 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
- ☞ Potato Cake
- ☞ Fried Green Tomatoes

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

* Item may be cooked to specifications. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

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 **12**

CALIFORNIA CHICKEN Grilled chicken breast topped with avocado, bacon, Monterey Jack cheese, tomato, mornay sauce. Served over a brown rice & quinoa blend **14**

GRILLED ALE CHICKEN Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter over a brown rice & quinoa blend **14**

CHICKEN & DUMPLINGS Roasted chicken, carrots, celery and onions with traditional southern dumplings in a white cream gravy **13**

ROASTED TURKEY AND DRESSING Slow roasted, sliced. Served over cornbread dressing with turkey gravy **13**

ALE PORK CHOP Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. Served with Smokehouse Potatoes **13**

GRILLED YELLOW FIN TUNA Seared medium rare. Served over a brown rice & quinoa blend **16**

ALE STEAK* Sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. Served with Smokehouse Potatoes 7-oz **17** 10-oz **22**

COUNTRY FRIED STEAK Sirloin cube steak hand breaded and deep fried, over Smokehouse Potatoes, topped with Country Garden Gravy **13**

HICKORY SMOKED BEEF BRISKET Slow roasted, smoked, sliced. Served over Smokehouse Potatoes and topped with a rich brown gravy **16**

HICKORY SMOKED MEATLOAF Homemade meatloaf, slow roasted and topped with a rich brown gravy. Served with Smokehouse Potatoes **13**

GRILLED SALMON* Wild caught Alaska salmon, seasoned and grilled, topped with mornay sauce. Served over a brown rice & quinoa blend **18**

FISH & CHIPS North Atlantic cod dipped in beer, hand breaded and deep fried. Served with french fries and tartar sauce **13**

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**

MONTE CRISTO Turkey, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar **11**

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**

CHICKEN SALAD SANDWICH Traditional chicken salad on your choice of whole wheat or Brioche bun with melted Monterey Jack cheese and bacon **11.50**

CHICKEN BLT Sliced chicken breast, pimento cheese, bacon, tomato, lettuce and Sriracha mayo on toasted Challah bread **12**

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

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

VEGETABLES & SIDE DISHES

4.00 each or choice of 3 side dishes **11.00**

- Bacon & Cheddar Grits**
- Mac n Cheese**
- Tator Tots**
- Smokehouse Potatoes**
- Sweet Potato Fries**
- French Fries**
- Potato Cakes**
- Tomato Pie**
- Greens**
- Cream Corn**
- Blue Cheese Slaw**
- Fried Onion Rings**
- Cornbread Dressing**
- Sautéed Burgundy Mushrooms**
- Fresh Green Beans**
- Broccoli**
- Brown Rice & Quinoa Blend**

DESSERTS

BANANA PUDDING 7

PEANUT BUTTER PIE 7

BROWNIE SUNDAE 7

MILKSHAKES & MALTS

Vanilla, Chocolate, Strawberry **5.00**

FLOATS

Cola, Root Beer, Big Orange **5.00**

COMMERCIAL BEVERAGES & TEAS

Ice Tea, Coffee, Bottled Water **2.85**

Proudly serving *Coca-Cola*