



APPETIZERS

BACON WRAPPED BRISKET BURNT ENDS

Served with Tennessee Whiskey Bar-B-Que Sauce **12.75**

DEVILED EGGS A traditional southern recipe topped with our special house bacon bits **7.85**

FRIED GREEN TOMATOES Dipped in buttermilk, dusted with seasoned flour and deep fried. Topped with fresh grated Asiago cheese. Served with garlic peppercorn dressing **8.65**

FRIED OKRA Fresh sliced okra spears, hand breaded. Served with garlic peppercorn dressing **8.65**

STUFFED JALAPEÑOS Fresh jalapeños stuffed with our house made pimento cheese, topped with buttered breadcrumbs and bacon. Served with garlic peppercorn dressing **8.85**

FRIED PICKLES Spicy pickles, hand breaded. Served with garlic peppercorn dressing **8.75**

🌱 **VEGETABLE CHEESE PLATE** Smoked white cheddar and pepper jack cheese, pimento cheese, fresh carrots, stuffed celery and fresh broccoli. Served with ranch dressing **10.50**

SMOKED BRISKET CHILI NACHOS Tortilla chips, smoked brisket chili, beer cheese and jalapeño peppers **11.50**

LOADED TATOR TOTS Homemade tator tots with cheddar cheese, bacon and green onions. Served with ranch dressing **8.75**

PRETZEL STICKS AND BEER CHEESE **9.50**

🌱 **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 **12.50**

SEARED AHI TUNA* Blackened rare over Asian slaw. With wasabi paste and a soy ginger sauce **12.85**

🌱 **ADD HOUSE, CAESAR OR WEDGE SALAD TO ANY MENU ITEM \$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 **13.50**

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

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| Thunder Road | Hot & Spicy |
| 🌱 Garlic Peppercorn | 🌱 Worcestershire Butter |
| Mornay | Kick Back |
| 🌱 Ranch | 🌱 Ale Mustard |
| 🌱 Blue Cheese | Tennessee Whiskey |
| Soy Ginger | Bar-B-Que Sauce |
| Spicy Asian Mustard | |

WINGS

Single **10.00** Double **18.95**

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.

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

Additional sauces 50¢ each

SOUP & SALADS

BRISKET BARLEY SOUP Cup **4.75** | Bowl **7.00**

SMOKED BRISKET CHILI Cup **5.50** | Bowl **8.75**

🌱 **WEDGE SALAD** Fresh lettuce, blue cheese crumbles, tomato, bacon bits and blue cheese dressing **6.50**

🌱 **CAESAR SALAD** Fresh romaine chopped and tossed with Caesar dressing and pretzel croutons. Topped with shredded Asiago cheese **6.50**

🌱 **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 **6.50**

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

Grilled Burger* | Hickory Smoked Meatloaf
Roasted Chicken | Fried Chicken Tenders | Salmon*
Roasted 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. **13.75**

SALAD DRESSINGS

Ranch | Honey Mustard | Spicy Asian Mustard
Strawberry Vinaigrette | Blue Cheese | 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 **12.50**

\$1 ADDITIONS

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

\$1.50 ADDITIONS

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

\$2 ADDITIONS

- 🌱 Avocado
- 🌱 Canadian Bacon
- 🌱 Thick Sliced Bacon
- Potato Cake
- Fried Green Tomatoes

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 **11.95**

SMOTHERED CHICKEN Hand breaded fried chicken breast topped with Country Garden Gravy over Bacon & Cheddar Grits **13.50**

CALIFORNIA CHICKEN Grilled chicken breast topped with avocado, bacon, Monterey Jack cheese, tomato, mornay sauce. Served over a brown rice & quinoa blend **13.50**

GRILLED ALE CHICKEN Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter over a brown rice & quinoa blend **13.50**

CHICKEN & DUMPLINGS Roasted chicken, carrots, celery and onions with traditional southern dumplings in a white cream gravy **12.75**

ROASTED TURKEY AND DRESSING Slow roasted, sliced. Served over cornbread dressing with turkey gravy **12.95**

ALE PORK CHOP Marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. Served with Smokehouse Potatoes **12.50**

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

ALE STEAK* Sirloin marinated in olive oil, mustard, garlic and Cherokee Red Ale. Topped with Worcestershire butter. Served with Smokehouse Potatoes 7-oz **16.75** 10-oz **20.50**

COUNTRY FRIED STEAK Sirloin cube steak hand breaded and deep fried, over Smokehouse Potatoes, topped with Country Garden Gravy **12.85**

HICKORY SMOKED BEEF BRISKET Slow roasted, smoked, sliced. Served over Smokehouse Potatoes and topped with a rich brown gravy **15.85**

HICKORY SMOKED MEATLOAF Homemade meatloaf, slow roasted and topped with a rich brown gravy. Served with Smokehouse Potatoes **12.75**

GRILLED SALMON* Wild caught Alaska salmon, seasoned and grilled, topped with mornay sauce. Served over a brown rice & quinoa blend **17.75**

FISH & CHIPS North Atlantic cod dipped in beer, hand breaded and deep fried. Served with french fries and tartar sauce **12.75**

GRILLED YELLOW FIN TUNA Seared medium rare. Served over a brown rice & quinoa blend **15.50**

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 **10.50**

HICKORY SMOKED MEATLOAF SANDWICH Homemade meatloaf on grilled Challah bread with melted white cheddar cheese, bacon, brown gravy, lettuce and tomato **11.75**

MONTE CRISTO Turkey, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar **10.50**

BACON, PIMENTO, TOMATO SANDWICH Thick sliced special house bacon, fried green tomatoes and our house made pimento cheese on grilled Challah bread **11.50**

ROCKY TOP HOT BROWN* Grilled Challah bread topped with sliced roasted turkey, our thick sliced special house bacon, mornay sauce, fried egg* and tomato **11.50**

HICKORY SMOKED BRISKET SANDWICH Sliced brisket on a toasted Brioche bun with melted smoked white cheddar cheese and horseradish sour cream sauce **12.75**

CORNER 16 SUB Sliced turkey, Canadian bacon, avocado and sliced bacon on a toasted sub roll with Monterey Jack cheese and Sriracha mayo **11.50**

CHICKEN SALAD SANDWICH Traditional chicken salad on your choice of whole wheat or Brioche bun with melted Monterey Jack cheese and bacon **10.95**

CHICKEN BLT Sliced chicken breast, pimento cheese, bacon, tomato, lettuce and Sriracha mayo on grilled Challah bread **11.75**

GRILLED YELLOW FIN TUNA Seared medium rare with wasabi mayo on a Brioche bun with lettuce, tomato and a side of soy ginger **12.50**

VEGETABLES & SIDE DISHES

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

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

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

MILKSHAKES & MALTS


Vanilla, Chocolate, Strawberry **5.00**

FLOATS

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

COMMERCIAL BEVERAGES & TEAS

Ice Tea, Coffee, Bottled Water **2.75**

Proudly serving 

DESSERTS

BANANA PUDDING **6.50**

LEMON ICEBOX CHEESECAKE **6.75**

PEANUT BUTTER PIE **6.50**

BROWNIE SUNDAE **6.50**

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