

LUNCH

Corner Kitchen Corn and Crab Chowder
Today's Soup

Cup 3~
Cup 3~

Bowl 5~
Bowl 5~

Village Green Salad Fresh Field Greens with Spiced Nuts, Pickled onions,
Asparagus and Apple Vinaigrette 5~

Banderilla Grilled Skewers with the very best and freshest accompaniments. Appetizer
sized for those seeking a light lunch. Ask your server for today's selection 8~

Ploughman's Lunch A cup of Soup, A side salad, Two Different cheeses
& A slice of Country style Terrine *or for a Vegetarian Farmer, Roast Portobello* 10~

Fried Oyster Salad Lightly breaded and fried crisp, Served on Spinach Greens
with Blue Cheese and Bacon crumbles, Diced tomato, Spiced pecans
and Apple Vinaigrette 11~

Sweeten Creek Pot Pie Our Handmade take on a Traditional favorite. Made from
Scratch with lots of Chicken, Vegetables, Mushroom in a White Wine Sauce 11~

Cool Grilled Chicken Salad Lavender Marinated grilled Chicken Breast, cooled
with Pickled lemons and Pine nuts & Served on Greens with Goat Cheese 10~

Sesame Fried Catfish Served on an Asian Style Spinach Salad with Shredded Jicama
and Jalapeno Tartar 11~

Au Courant Steak Frites A Lunch size Steak, Grilled to taste and served with Fries and
a Spinach and Blue Cheese Salad 12~

The following lunches include two of the following side items:

Joe's chips, Fries, Pea Salad, Feta Potato Salad, Fruit Salad or Red Slaw

Tuna Croissant Simple, uncluttered Tuna Salad with Lettuce and Tomato on your
choice of Bread (we like it on a Croissant...) 9~

Reed Street Roast Beef Thin Sliced Sirloin of Beef on Pumpernickel bread with
Herb havarti, Red onion Confit and a light Horseradish mayonnaise 9~

Biltmore Village Reuben House cooked Corned beef on Griddle Toasted Rye with
Melted Swiss and our own Braised Sauerkraut 10~

Non-exclusive Club Sandwich Ham, Turkey, Oven crisped Salami "bacon", Two
cheeses, Tomatoes, Lettuce. With Mayo on Wheat Toast 9~

Italian Cuban Panini (ish) Our own take on the classic "Cuban". This one gets Turkey,
Prosciutto, Smoked Mozzarella, Pickle slices, Chimichurri Aioli and Arugula 9~

Roasted Portobello Sandwich Sliced and served open faced with warm Goat Cheese,
Field Greens, Fresh Basil leaves and Pickled onions on a Griddled Ciabatta 10~

House Burger Certified Angus, grilled to your liking. Served on a Kaiser Roll
(We also have our own homemade Black Bean Veggie Burgers!!) 9~
With Bacon & Blue add 2~
With Cheese add 1~

A Gratuity of 18% is added to parties of 6 or more

\$1 charge for splitting plates.