Sample Menu, Today's menu may be different!

The Corner Kitchen Menus

www.thecornerkitchen.com
828 274-2439

Breakfast

Biltmore Village Breakfast
Eggs any style with your choice of toast, and grits or potatoes
2 Eggs $5 3 Eggs $6

Cream Cheese Scrambler
A mix of fluffy Scrambled Eggs with chives & Griddle Toasted Bagel $8
Add Smoked Salmon $10

Homemade Corned Beef Hash
Topped with Poached eggs and with a light Horseradish sauce $8

Hickory Nut Gap Chorizo and Eggs –
Locally produced Chorizo and Cheesy Scrambled Eggs, Salsa and Tortillas $7

Boston Way Bagel and "Lox"
Griddle toasted bagel with Smoked Salmon, side of sliced Red onion, Tomato and Potatoes $10

Omelet Choices
Three eggs, fluffy and tri-folded $7
Extra stuff $1 each

Morning Fruit
An array of today's freshest and best fruit to get you going right $7

All Souls Breakfast Salad
A Variation on our Spinach Salad, with Chopped bacon, Blue Cheese, Toasted Pecans and Two eggs any style $7

Pancakes
Three big ones with Syrup and Whipped Butter $6 We'll add fruit if you like $7

F. S. Carbon Waffle
All the way from Buchanan, Michigan, and worth the trip $5
With seasonal Fruit $6

Biscuits and Gravy
Real Biscuits and Real Sausage Gravy, Made right here $5

Coffee, bottomless of course $1.75
Juices:O.J.,Grapefruit, Apple Sm $1.75 Lg $3
Milk, Whole or Skimmed, Soy $1.50
Grits, *Stone ground and Creamy* ***$2***
Hashbrowns with Fresh Chives and a sprinkling of spice (Available Monday thru Friday) $2
Fried Grits *with Cheddar Cheese* ***$3***
Smoked Brown Sugar Bacon $2
Country Patty Sausage/Links $2
Vegetarian Sausage Patties $3
Country Ham/Red-Eye Gravy $3
Buttermilk Biscuits $2
Croissant $2
Bagel with a dollop of Cream Cheese $3
White, Rye, Wheat toast $1

Lunch

Homemade Gazpacho **Cup 3~ Bowl 5~**
Today's Soup **Cup 3~ 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. 8~

Ploughman's Lunch A cup of Soup, A side salad, Two Different cheeses & A slice of Country style Terrine Vegetarian Farmer, Roast Portobello 9~

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

Seared Salmon Cakes Panko dusted and browned. Served with Cucumber "Noodles" An Arugula Salad and Horsey Sauce 10~

Sesame Fried Catfish Served on an Asian Style Spinach Salad with Shredded Jicama and Jalapeno Tartar 10~

Tuna Croissant Simple, uncluttered Tuna Salad 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 yummy Sauerkraut 9.50~

Non-exclusive Club Sandwich Ham, Turkey, Oven crisped Salami "bacon", Two cheeses, Tomatoes, Lettuce. With Mayo on Wheat Toast 8.50~

Italian Cuban Sandwich Our own take on the classic "Cuban". Ours 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~

Dinner (Changes weekly)

Apps-
Corn and Crab Chowder **Cup 4~ Bowl 6~**
Today's Soup **Cup 4~ Bowl 6~**

Village Green Salad- Fresh Field Greens with Spiced Nuts, Pickled Onions, Asparagus and Apple Vinaigrette. 6~

Our Favorite Calamari- With Jerk Seasoning, Peppers, Mango Mayo 10~

Banderilla- Soy Marinated Tuna Chunks on Asian Salad Greens 9~

Smoked Salmon -With Crispy Fried Sweet and Red Bliss Potatoes, Horseradish Sauce & Fresh Chives ~

Fried Oysters- Lightly corn dusted and Served on Wilted greens with Sweet Potato Chips 8~

Baby Arugula- Tossed with Toasted Walnuts, Shaved Fresh Pears and Crumbled Bleu Cheese 7~

Almond Fried Brie- Pear and Apple conserve, Winter Greens, and Red Wine Reduction 9 ~

Entrees-
Blackberry Ketchup Pork Chop with Sweet Potatoes and Fried Green Tomatoes 21~

8 ounce Grilled Filet of Beef with Cheddar Smashed and Two Vegetables 25~

Jerk Grilled Mahi Mahi with Black Beans, Rice and Pineapple Salsa 20~

Sweet Potato Salad, Homemade Chow-chow and a *Napoleon* of Fried green Tomatoes layered with Herb Cheese 18~

BBQ Glazed Salmon, Grilled and Served on Feta Potato Salad and Spinach Greens tossed in Apple Vinaigrette 20~

Three Meat Meatloaf with Sweet Mustard Glaze, Collard Greens and Cheddar Grits 18~

Jumbo Shrimp simmered in Thai Style Green Curry with Sticky Rice 19~

Palmetto Farms Young Chicken with Tarragon Pan Gravy, Rice Pilaf and Grilled Asparagus 20~

The Corner Kitchen, 3 Boston Way,
Historic Biltmore Village
Asheville, NC 28803 (828) 274-2439

Hours: ***Breakfast*** *7:30-11 am,* ***Lunch*** *11:30 am-3pm*
Dinner Open Nightly at 5PM
Brunch *Sunday 9am-3pm*

A Gratuity of 18% is added to parties of 6 or more
We are a smoke-free restaurant
Wi-FiHotSpot 052609