

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 & Toasted Bagel \$8
Add smoked salmon \$10

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

Breakfast Sandwich
Your Choice of Bread with Two eggs, Cheese and Meat \$6

Boston Way Bagel and "Lox"
Toasted bagel with Smoked Salmon, Red onion, Tomato and Potatoes \$10

Omelet Choices
Three eggs, fluffy and tri-folded, Your choice of stuff (comes with one), \$7
Extra stuff \$1 each

Morning Fruit
An array of today's freshest and best \$7

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

Pancakes
Three huge 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 \$2.50
Smoked Boar's Head Bacon \$2
Country Patty Sausage/Links \$2
Vegetarian Sausage Patties \$3
Country Ham/Red-Eye Gravy \$2
Buttermilk Biscuits \$1
Croissant \$2
Bagel with a dollop of Cream Cheese \$2
White, Rye, Wheat toast \$1

Lunch

Corn and Crab Chowder 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. Appetizer sized for those seeking a light lunch. Ask your server for today's selection 8~

Ploughman's Lunch- A cup of Soup, Two different cheeses, a slice of Country style terrine, (or Roasted Portabella Mushroom) and a small salad. 9~

Fried Oyster Salad- Lightly breaded and fried crisp, served atop Spinach Greens with bacon crumbles, diced tomato, spiced pecans and apple vinaigrette 11~

Cool Grilled Chicken Salad- Lavender Marinated grilled chicken breast, cooled and tossed with pickled lemons, pine nuts, celery, onions & served on greens with Goat Cheese 10~

Seared Salmon Cakes- Panko dusted and browned on the griddle. With Cucumber "Noodles", an Arugula Salad and Horsey Sauce 10~

Sesame Fried Catfish- Served on Spinach Greens with Shredded Jicama and Jalapeno Tartar. 10~

The following lunches include two of the following side items: Joe's chips, Fries, Feta Potato Salad, Pea Salad, or Red Cabbage Slaw

Tuna Croissant- Simple uncluttered Tuna salad on your choice of bread (we like it on a croissant...) 9~

Reed Street Roast Beef- On Pumpernickel bread with Herb havarti, red onion confit and a side of horseradish mayonnaise. 9~

Biltmore Village Reuben- House cooked corned beef griddled rye with melted Swiss and our own 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, Pickle slices, Chimichurri Aioli and Arugula 9~

Roasted Portobello Sandwich- sliced and served open faced with warm goat cheese, Arugula, Fresh Basil leaves and Pickled onions on a Griddled Ciabatta 10~

**House Burger- Grilled to your liking. Served on a Kaiser Roll (We also have Veggie Burgers!!) 8~
With Bacon & Blue add 2~
With Cheese add 1~**

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 Peas 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 19~

*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*



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