

## APPETIZERS

**Corner Tavern Fries:** Atlanta's original house made never frozen fries

*your choice of two sauces:*

Beer Cheese, BBQ, Brown Gravy, Horseradish Mayo, Thai chili, Buffalo 6

**Fried Pickles** -served with ranch 4

**Fry-Choes** - Tavern house fries covered in bbq pulled pork, fried pickles, fried jalapenos, smoked cheddar cheese and sour cream 9

**Devilled Eggs**- layered with smoked salmon, devilled cream cheese topped with red onion and fried capers 6.5

**Seared Yellow Fin Tuna**- seared spiced rubbed sashimi tuna filet with sliced avocado, topped with bacon vinaigrette. 9

**Buffalo Shrimp** -fried buffalo-style shrimp, served with bleu cheese dressing & carrots. 9

**House-Boiled Peanuts** - ask server for the flavor of the week 3

**Chicken Wings**- 5 wings -choose from buffalo, habanero, bbq or thai chili 5

**Beer Battered Fried Artichoke Hearts** - a house favorite! served with ranch dressing 8

**Hummus**- homemade roasted garlic hummus with pita bread, carrots, celery, red peppers, goat cheese and kalamata olives. 8

**Chips Cheese & Salsa**- chips, house made cheese dip and salsa. 6

## SOUPS

Bowl 5 Cup 3

Soup of the Day or  
Thai Coconut Chicken

## SALADS

**Nicoise**- seared sashimi tuna over organic mixed greens, kalamata olives, tomatoes, cucumbers, red onions, red peppers, hard boiled eggs 11.5

**Caesar**- romaine, shaved romano cheese and croutons, tossed with traditional ceasar dressing. 5.5

**Apple Walnut**- chopped apples, tomatoes, candied walnuts, and bleu cheese over organic mixed greens with an apple cider vinaigrette 9.5

**House**- organic mixed greens and tomatoes 4

**Add:** onions, green peppers, fresh mushrooms, cucumbers and carrots .50 each  
red peppers, artichoke hearts, apple, applewood smoked bacon, hard boiled egg,  
kalamata olives, feta cheese, goat cheese and bleu cheese crumbles 1.25 each

**Add Meat:** grilled chicken or salmon 4 shrimp 6

**Dressings:** Ranch, Honey Mustard, Bleu Cheese, Balsamic Vinaigrette,  
House Vinaigrette, Bacon Vinaigrette (Extra Dressing .75)

## SANDWICHES

**Choice of country white, honey wheat or marble rye bread -**

Locally made with organic flour by H&F Bread Co

all served with your choice of one side

## BBQ Sandwich 10

Smoked brisket with a BFS rub (that means TOP SECRET),  
slaw, and house made bbq sauce on a H&F Co bun

*Pair with*

3philosophers, Casillero del diablo cab, Oban 14yr

**BLT** - served with side 5.5 (add salmon 4)

**Grilled Cheese**- havarti, swiss, and romano cheese with tomato and balsamic-honey reduction served with one side 6

**Blackened Chicken Sandwich**- pan fried blackened chicken breast with lemon aioli topped with avocado & roasted red peppers. 9

**Buffalo Chicken Sandwich**- fried chicken breast tossed in our buffalo sauce topped with melted swiss cheese & bleu cheese dressing. 9

**Veggie Sandwich**- sautéed mushrooms, onions, roasted red peppers, asparagus & swiss cheese, served on a hoagie roll 8

# BURGERS

all served with *your choice* of one side

choose from:

half pound house burger 7.5, black bean burger 7.5  
chicken breast 8.5, turkey burger 8.5 or 7oz grass fed burger 9.5

*Served on a Holeman and Finch Bun/ locally made with organic flour*

Toppings: cheese, mushrooms, salsa, jalapenos, pineapples .50 each  
pimento cheese, avocado, red peppers & apple wood smoked bacon 1 each

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## *Specialty Burgers with Pairing Suggestions:*

**Sophia**- havarti, bacon and red wine poached pear 10.5  
*Ruta 22 Malbec, Breckenridge Vanilla Porter, Glenlivet 18yr*

**El Chingon**- oven roasted green chilies , fresh jalapenos, and queso dip 10.5  
*9 walks Sauvignon Blanc, Negra Modelo, Jala-Rita*

**Somerset**- cheddar, bacon, and apple-onion compote of granny smith apples,  
onion, sage, cinnamon, and apple cider 10.5

*Ca'Donini Pinot Grigio, Hennepin,  
The Somerset- fireball whiskey,cranberry juice and orange juice*

**Caprese** - fresh mozzarella, basil, cherry tomato, and balsamic-honey reduction 10  
*Ruta 22 malbec, Red seal, Italian Margarita (made with don julio)*

**Red Goat**- caramelized red onion and goat cheese 10  
*Eco Balance Merlot, Stone IPA, Glenmorangie (scotch)*

**Miso**- miso glaze, shiitake confit: shiitake mushrooms, thai bird peppers, garlic slow-roasted in  
duck fat, topped with spicy alfalfa sprouts 11

*Natura Chard, Hopsecutioner,Macallin 25*

**Bruiser**- blackened, topped with bleu cheese crumbles and apple-wood smoked bacon 10  
*Ruta 22 malbec, Ranger, Johnny walker black*

**Southern Gentleman**- deep fried in a PBR batter with pimento cheese and gravy 11  
*9walks sauvignon blanc ,PBR, Dewar's*

**The Carpetbagger**- deep fried with bleu cheese and dipped in Buffalo sauce 11  
*Eco Balance merlot, Corsendonk abbey ale ,Laguvulin 16yr*

## NEED A LITTLE SOMETHIN ON THE SIDE ?

*choose from:*

homemade fries, onion rings, green bean casserole, mac'on cheese,  
lettuce & tomato salad, asparagus, sautéed mushrooms, or  
Rogue beer boiled smashed potatoes

*3 a pop or four choices for 10*

## QUESADILLAS

**Philly Steak** - steak, mushrooms, onions, and peppers & spicy jack cheese. 9.5

**BBQ Chicken**- chicken smothered in our homemade BBQ sauce with avocados,  
cilantro & spicy pepper jack cheese. 9.5

**Spicy Shrimp**- sautéed spicy lime scented shrimp w/ avocado, cilantro & pepper jack cheese. 11.5

## ENTREES

**Gulf coast gumbo** with sausage and shrimp 17  
*Handcraft pinot noir, Piraat, Cajun Bloody Mary*

**Pot roast Bourguignon** over butter-parsley carrots and gorgonzola grits 15  
*Eco Merlot, Allagash Dubbel, Bulliet Bourbon*

**Spicy Mushroom Basil Pasta** roasted garlic olive oil, basil, sambal, roasted red  
peppers, and mushrooms tossed with angel hair pasta. *Viva las Vegan* 10  
add chicken 4 add shrimp 6

## DESSERT

**Car Bomb Pie:** bailey's ice cream , jameson syrup and chocolate stout pie

**Poptails:** King of Pop alcohol infused popsicles *ask your server for daily dessert specials*