

Salads

Fried Pickles with homemade Ranch sauce.

Carolina Bacon Pimento Cheese

Served with tortilla chips.

\$9.49

\$8.99

ONION RING BASKET Handcut fried Spanish onions served with our homemade Chipotle sauce. \$11.99

CalamariServed with our remoulade sauce and topped with green onion.\$11.99

Fried Green Tomatoes Served over a sweet pickled salad with our spicy Jalapeño Ranch sauce for dipping. \$9.99

WINGS 5 flavors to choose from: Tiger Sauce, Sweet Teriyaki, Bourbon BBQ, Mango Habañero, or Carolina Hot Sauce. Served with our made from scratch Ranch or Bleu Cheese. 6 piece \$8.69 12 piece \$15.49

Fresh Homemade Chips GE Seasoned with fresh herbs and parmesan. Served with our homemade Ranch sauce for dipping. \$8.99

Fried Cheese Curds Served with our homemade Jalapeño Ranch sauce. \$10.49

Fried Mushrooms A generous portion of our hand battered fried mushrooms served with our made from scratch Ranch. \$9.99

Quesadilla Sautéed onion, peppers, and cheddar cheese in a hot flour tortilla. Served with sour cream, salsa, shredded lettuce, and Pico de Gallo. \$8.99
Add Steak \$5.99 Add Grilled Chicken \$4.99

Nachos Black beans, queso, Pico de Gallo, cheddar & jack cheeses, jalapeños, sour cream, tomato, and salsa.

Add Sliced Avocado \$1.99 Add Homemade Chorizo \$1.99

Loaded Cheese Fries Cheddar, bacon, and green onion served with our homemade ranch sauce. \$10.49

Add Chili \$1.99

Homemade Spinach Dip Served with pita wedges. \$10.49

CUCUNUT SHRIMP 7 Jumbo fried Coconut Shrimp served with a Mango Chutney. \$13.99

FRIED OYSTERS 8 Lightly fried oysters served over shredded Asian salad with our homemade spiced aioli. \$11.99

All salads are served with your choice of our homemade dressings and fresh baked bread upon request.

Homemade Dressings

Ranch, Bleu Cheese, Honey Mustard, Greek, Raspberry Balsamic Vinaigrette, and Thousand Island. We also proudly serve Toasted Sesame

Tossed, Caesar Or Greek

Small \$6.49 Medium \$8.49 Large \$10.49

Big Wedge iceberg with applewood bacon, Ranch dressing, bleu cheese crumbles, tomato, basil and Balsamic reduction \$11.49

BERRY GOOD SALAD Fresh baby spinach and arugula with crumbled goat cheese, strawberries, candied pecans, crumbled bacon, a pinch of freshly ground pepper tossed in olive oil and a Balsamic reduction.

\$11.49 Add Grilled Chicken \$4.99

Corner Stone Cobb Salad Sliced grilled chicken, avocado, bacon, eggs, croutons, and Bleu Cheese Vinaigrette. \$14.29

Club Salad House salad with cheddar cheese, turkey, ham, and bacon. \$13.99

Grilled, Blackened or Fried Chicken Salad

A mixed green salad with tomatoes, cheddar cheese, carrots, red cabbage, onions, and cucumbers. Served with your choice of our homemade dressing. Make it Greek or Caesar at no additional charge. \$13.99

TUNA SASHIMI KALE SALAU* Ahi Tuna seared with our teriyaki glaze topped with sesame seeds and served rare over a Quinoa kale salad. Thai vegetable blend (edamame, red onions, brown rice, mandarin orange, and red cabbage). Served with a ginger sesame dressing. \$17.29

Chicken Taco Salad Our fresh, delicious house salad with corn, black beans, tomato, onion, cucumber, and cilantro in a fried tortilla shell. Topped with grilled chicken and avocado. \$13.99



Homemade Soups Prepared Daily Cup \$4.99 Bowl \$6.99

Carolina Chili^{GF} with Beans & Beef

Chicken & Rice^{GF}
Get it Loaded Southwestern Style add \$1.49

Soup Of The Day Ask Your Server

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.

Cornerstone Favorites

Cornerstone Favorites are served with a choice of Greek, Tossed or Caesar salad and one side, or a bowl of soup and one side (except Fish & Chips). Loaded potato \$1.99 extra

BABY BACK RIBS ^{GF} Our famous slow roasted BBQ pork ribs, so tender and juicy they'll slide right off the bone and melt in your mouth. Smothered in our savory homemade BBQ sauce. Full \$2 Hal	5.99 f \$20.99
Meatloaf Two slabs of our made from scratch meatloaf slow roasted and grilled. Topped with our chipotle cream sauce or our house made beef gravy.	\$16.99
Calabash Chicken These hand breaded fried chicken tenders are sure to please. Served with our house made honey mustard sauce.	\$15.99
Sesame Encrusted Atlantic Salmon*GF Topped with our ginger sesame aioli.	\$21.99
Fish & Chips Alaskan Whitefish beer battered and fried to golden perfection. Served with French fries, cole slaw, tartar and cocktail sauce. Malt Vinegar also available by request.	\$16.99
Baja Chicken ^{GF} A grilled chicken breast topped with house made corn salsa, cajun lime aioli, and sliced fresh avocado.	\$18.99
LOCAL MOUNTAIN TROUT Locally sourced mountain trout served grilled or blackened.	\$20.99
Herb Crusted Pork Chops * Our delicious grilled pork chops, lightly breaded and topped with our house made lemon butter sauce.	\$18.99
Braised Lamb Shank Over Rice ^{GF} Traditional Greek style braised lamb topped with a Mirepoix tomato salsa served over rice. Simply Delicious!	\$24.99
Shrimp & Grits ^{GF} Gulf Shrimp Sautéed with bacon, sausage, and garlic in a creole sauce served over local stoneground grits topped with chives and diced tomatoes. Served with your choice of salad.	\$16.49
Stuffed Shrimp Five jumbo shrimp with tender crab meat, breading and spices broiled to a golden brown perfection. Topped with green onion	\$19.99
Steak Tacos Marinated skirt steak over three corn tortillas topped with jack cheese, grilled onions, Pico de Gallo, fried potato strings, and a cilantro lime crema.	\$17.99
Mahi Tacos Blackened Mahi Mahi topped with a sesame ginger mango salsa and chipotle aioli.	\$17.99



All of our steaks are USDA Choice and hand cut by us daily. Served with a choice of Greek, Tossed or Caesar salad and one side, or a bowl of soup and one side unless otherwise stated. Loaded potato \$1.99 extra

RIBEYE* Hand cut daily in house juicy and flavorful. 10oz \$23.99 16oz \$28.99

Country Fried Steak* Half pound country fried steak topped with our house made beef gravy. \$16.99

Beef Tips Over Rice* Marinated steak grilled and served over rice topped with sautéed onions, mushrooms and made from scratch gravy. \$19.99

Sirloin* Center cut, lean, and full of flavor.
60z \$17.99 12oz \$20.99

Chopped Steak* 1/2 pound hand pattied chopped steak topped with sautéed mushrooms, onions and our house made beef gravy. \$16.99

Filet Medallions Two 4 oz filet medallions served over spinach, corn, bacon and parmesan risotto. Topped with a truffle parmesan butter and crispy tobacco onions. \$29.99

Seafood Combination

Broiled, grilled, fried or blackened. All seafood combinations are served with a choice of Greek, Tossed or Caesar salad and one side, or a bowl of soup and one side unless otherwise stated. Loaded potato \$1.99 extra

Two Items \$25.99 Three Items \$28.99

Flounder \$20.99 Fried Oysters \$23.99 Haddock \$21.99 Scallops \$24.99 Popcorn Shrimp \$19.99 Jumbo Shrimp 20.99 Crab Cake \$23.99



Pasta specialties are served with your choice of Greek, Tossed, or Caesar salad, or a bowl of our homemade soup. Served with garlic bread

SPAGHETTI WITH HOMEMADE MEATBALL 1/2 pound meatball atop of a mound of spaghetti with our famous house made meat or marinara sauce \$16.49

Meat Lasagna (Made From Scratch) Layers of lasagna noodles topped with seasoned ground beef, house made sausage, ricotta, mozzarella, and Parmesan. \$16.99

Chicken Parmesan Herb crusted grilled chicken breast topped with mozzarella and marinara sauce. Served with choice of spaghetti and marinara or fettuccini alfredo \$18.49

Fettuccini Traditional fettuccini alfredo simple and delicious

\$15.49

Add grilled chicken \$4.99 Add grilled shrimp \$6.99

Add grilled salmon* \$8.99

Add broccoli \$2.99

Cheese Manicotti House made manicotti stuffed with ricotta, mozzarella, and parmesan with your choice of marinara, meat or alfredo sauce. \$15.99

BLACKENED MAHI MAHI 8 oz Mahi Mahi served over spinach, corn, bacon and parmesan risotto. Paired with grilled zucchini spears, and finished with a smokey and creamy Carolina Creole Sauce \$24.99

Shrimp and Risotto Grilled baby shrimp over two fried risotto cake and finished with our homemade Smokey \$21.99 Carolina Creole Sauce

Burgers & Sandwiche

Served with your choice of French fries, sweet potato fries, cole slaw, chips or potato salad (except for gyro platter)

STACKED BURGERS * Two patties stacked on a freshly toasted bun. Choice of cheese with	
lettuce, tomato, onion, pickle and mayonnaise	\$12.49
Applewood Bacon Cheddar*	\$13.49
Mushroom Swiss*	\$12.49
CHIPOTLE, AVOCADO, MONTEREY JACK	
& BACON BURGER*	\$13.99
Black and Bleu Cheese Burger*	\$12.49
Cornerstone Burger* Smothered in BBQ Sauce, Monterey Jack and cheddar cheeses, Applewood smoked bacon, fried onion rings on a toasted brioche bun	\$13.49
Carolina Classic* White American cheese, Carolina chili, and house made slaw	\$12.99

BELLY RUB BURGER* Two 4 oz patties with crispy smoked pork belly, brie cheese, caramelized onions \$14.99 bbg sauce and homemade fig jam.

Spicy Burger Siracha and Roasted red pepper cream cheese blend Pico de Gallo finished with fried Spanish potato strings tossed in our buffalo sauce



🔁 Make any burger meat free with a single stack 1/3 lb MeatLESS Burger Add \$1.99 GYRO SANDWICH Choose from either lamb or chicken on a grilled pita bread with lettuce, tomato and onion. Served with our house made Tzatziki sauce.

Gyro Platter Pita bread quarters served with your choice of lamb or chicken and our house made \$13.99 Tzatziki sauce. Served with a Greek salad

Steak or Chicken Philly Grilled onions, bell peppers, mushrooms, melted mozzarella and American cheese, and mayonnaise. Served on a hoagie bun. \$13.49

Monte Cristo Sandwich Smoked ham, turkey, and aged swiss cheese on our grilled brioche French toast. Sprinkled with powdered sugar. Served with a side of local blackberry jam.

French Dip Panini Thinly sliced roast beef topped with mozzarella cheese. Served on a pressed French roll with au jus \$13.49

Super Sub Ham, turkey, roast beef and bacon topped with melted mozzarella cheese, lettuce, tomato onion, and mayonnaise. Served with our homemade sub sauce on the side \$13.49

CHICKEN PESTO SANDWICH Grilled Chicken breast with melted mozzarella, fresh pesto, tomato and arugula finished with a balsamic glaze on toasted flatbread

\$13.99

STEAK AND ARUGULA Grilled Roast Beef with cheddar and jack cheese served on a toasted flat bread with creamy horseradish, arugula and a sweet \$14.99 pickled salad

Sides

French Fries	\$3.99
Poutine style with gravy and cheese Add	\$1.99
Fresh Homemade Chips	\$4.49
Homemade Garlic Mashed Potatoes	
with or without gravy	\$4.49
Mixed Vegetables	\$4.49
Mac & Cheese	\$4.49
Homemade Onion Rings	\$4.99
Sweet Potato French Fries	\$3.99
Broccoli	\$4.99
Fried Zucchini	\$4.49
Grilled Asparagus	\$4.99
Baked Potato Loaded with Bacon, Cheddar and Chives Add	\$4.49 \$1.99
Cole Slaw	\$3.99
Potato Salad	\$3.99
Collard Greens	\$3.99
Risotto	\$7.99

Rid's Menu

For children under 12 years of age only. Substitute Broccoli \$0.99

Kid's Chicken Bites Fried, but can be grilled for a healthier option, by request. Served with fries or applesauce.	\$7.49
5 oz Kid's Mini Hamburger Served with French fries or applesauce.	\$7.49
Kid's Spaghetti Served with our homemade meat sauce.	\$6.49
PITA PIZZA Cheese Pepperoni	\$6.99 \$7.99
Kid's Grilled Cheese Served with fries or applesauce.	\$6.49
Kid's Popcorn Shrimp Served with fries or applesauce.	\$9.99
Kid's Macaroni & Cheese	\$5.99





Soft Drinks
Coke, Diet Coke, Cherry Coke, Mr. Pibb, Sprite,
Mello Yello, Pink Lemonade

Draft Abita Root Beer!
(No Refills)

(No Refills)
Make It A Float

Fresh Ground Coffee

Sweet & Unsweetened Tea

Hot Tea

2% or Whole Milk (No Refills)

Juice (No Refills)
The Real Deal Fresh Squeezed 100% Orange Juice
Apple Juice



(828) 236-0201 102 Tunnel Road, Asheville, NC