



3 BOSTON WAY
ASHEVILLE, NC 28803
828-274-2439

Executive Chef Brian Crow

DINNER

20TH ANNIVERSARY
THROW BACK MENU 2024
Served Everyday Starting at 5:00pm

Starts & Shares

Charcuterie Board* – 24

Locally Sourced & House Made Charcuterie, Crafted Cheeses, Pickled Accompaniments, Imladris Farms Jam, Lusty Monk Mustard, Crostini (EGF)

Almond Crusted Brie – 17

Tarragon-Orange Marmalade, Crostinis, Baby Arugula, Red Wine Reduction

Corner Calamari – 17

Crispy & Tossed with Peppers, Onions, Jerk Seasoning, Mango Mayo, Mai Ploy (GF)

Banderilla* – 18

Herb Seared Beef Skewers, Blue Cheese Panzanella, Tomato Aioli

Sweet Potato Lobster Tacos – 20

Jicama Carrot Slaw, Black Bean Corn Salsa, Chimichurri Aioli, Micro Cilantro (GF)

Corn Fried Oysters – 18

Gulf Select Buttermilk Oysters, Small Arugula Salad, Three Sauces (GF)

Mushroom Dusted Scallops* – 21

Roasted Red Beets, Pickled Golden Beets, Baby Arugula, Blood Orange Segments, Lemon Butter (GF)

Soups

Corn and Crab Chowder – 10

Micro Cilantro Garnish

Soup du Jour – 8

Locally Sourced Ingredients,
Garnished Smartly

Salads

Village Green Salad– 14

Local Fancy Greens, Asparagus, Cherry Tomatoes, Pickled Red Onions, Spiced Pecans, Apple Vinaigrette (V+)

Baby Arugula Salad – 16

Shaved Pears, Toasted Walnuts, Crumbled Blue Cheese, Shallot Vinaigrette, Balsamic Reduction
(GF, EV+)

Entrées

Grilled Filet Mignon* – 47

Cheddar Smashed Potatoes, Grilled Asparagus, Smoked Tomato Butter, Tobacco Onions, House Demi Glacé (GF)

Macadamia Nut Pesto Mahi Mahi* – 36

Cardamom Coconut Rice, Sugar Snap Peas, Grilled Pineapple Salsa (GF)

Sweet Mustard Glazed Meatloaf – 37

Beef, Pork, Lamb, Toasted Pine Nuts, Sun Dried Tomatoes, Cheddar Grits, Collard Greens, Honey Mustard, Molasses, Beurre Blanc (GF)

Nishiyama Crab Cakes – 42

Ginger Sticky Rice, Napa Cabbage Asian Salad, Toasted Sesame Seeds, Wasabi Mayo, Sriracha

Smoked Duck Breast* – 44

Duck & Apple Confit Hash, French Beans, Fig Mostarda, Horseradish Beurre Blanc (GF)

Pecan Crusted Mountain Trout – 33

Sunburst Farms, Ginger Sweet Potato Mash, Green Bean Salad, Crispy Shallots, Almonds, Bourbon Butter, Sweet Potato Hay (EGF)

House Fettuccine – 28

Butternut Squash, Balsamic Portobellos, Apples, Cherry Tomatoes, Sage, Spiced Pecans, Vermouth Glaze (V)...Gluten Free Pasta Upon Request + 3
Add Shrimp + 8 or Chicken + 6

Gluten Free = GF; Easily Made Gluten Free = EGF;
Vegetarian = V; Vegan = V+;
Easily Made Vegan = EV+

– We will gladly substitute gluten-free bread (2)
– Allergies & Intolerances? Please notify your Server
– (8) charge for splitting plates

**May be cooked to order. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*



Backstory:

OUR LITTLE RESTAURANT

Who knew that a veteran Chef from New Jersey would meet up with a native Ashevillean and between them manage to create the special place that is Corner Kitchen? The odds were certainly against it, but here we are many years later, still providing what we dreamed of the first time we discussed the idea. We wanted to manifest a restaurant that reflected what we believe is important. We decided to create, to the best of our ability, an environment that serves you, our guest, with excellence, but also provides a creative and fulfilling experience for our employees.

Joe Scully, Jersey guy and Chef, came upon the opportunity to take over “Hathaway’s” at 3 Boston Way. Hathaway’s was a coffee shop and cafe. The owner decided to retire and he approached Joe. Not one to do it alone, Joe connected with Kevin Westmoreland, native Ashevillean and experienced manager. They decided that it was the right time and place to create something special at 3 Boston Way. That’s how Corner Kitchen came to be.

This old house was part of George Washington Vanderbilt’s vision for what was once known as the town of Best, North Carolina. In the style of the extremely wealthy folks of the Gilded Age, Mr Vanderbilt looked the town over and said (though not in so many words), “I’ll take it!”. That was the beginning of Biltmore Village. The village was designed by Frederick Law Olmstead and the main architect was Richard Sharpe Smith. The original tenants of this building were a family named Waddell, parents of the civil engineer for the Estate. Their descendants still live nearby and eat with us often.

In fall of 2012 Kevin and Joe went and did it again, opening Chestnut Restaurant at 48 Biltmore Avenue in the heart of downtown Asheville. If you have time, you should stop by for a meal there.

We welcome you into our house, hoping you enjoy the unique beauty of Biltmore Village and our brand of hospitality.

WE ARE PROUD TO SERVE PRODUCTS FROM THESE LOCAL SOURCES:

City Bakery, Embrew Sweetened Artisan Tea, Firewalker Hot Sauce, Benton’s Bacon, Hickory Nut Gap Farm, Sunburst Trout Farms, Selina Naturally, Farside Farms, Mountain Foods, Imladris Farms, ASAP, Haw Creek Honey, Farm to Home Milk, GourMays Mushrooms, Smoky Mountain Coffee Roasters, and a slew of Asheville Craft Breweries.