

Welcome! Our menu changes often; we offer local, seasonal items whenever possible and we lean heavily on our local partners. Feel free to order how you want, but our menu is made for sharing, so we think you will have more fun and get your food faster if you order items to be sent from the kitchen as soon as they're ready. Cheers!

- ROASTED FALL VEGETABLES** fingerling potato, romanesco, broccoli, radish, baby carrot, burnt greens pistou, Gruetli cheese • 9
- WAGYU TARTARE SANDWICH** fried farm egg, capers, red onion, local lettuce, wasabi crema, fermented potato chip • 14
- MUSHROOMS** 2 Angels Farms oyster mushrooms, farm egg yolk, garlic, parsley • 9
- ROASTED BRUSSELS SPROUTS** grana parmesan, Fuji apple, almond • 8
- PIMIENTO CHEESE** Sweetwater Valley cheddar, bacon or green tomato jam, crostini • 8
- BRUSSELS SPROUT CHEESE DIP** roasted brussels sprouts, cream cheese, mozzarella, green onion, cream, Niedlov's baguette • 9
- COPPINGER GRILLED CHEESE** Sequatchie Cove Coppinger cheese, mozzarella, parmesan, garlic aioli, Niedlov's brioche • 11
- BLACKENED SHRIMP TACOS** red cabbage slaw, avocado, jalapeño, pepitas, habanada, cilantro • 14
- CUBAN TACOS** Tony's mojo pork shoulder, pork belly, red dragon cheese, mustard, pickle, corn tortilla • 13
- OYSTER MUSHROOM TACOS** Oaxacan cheese, salsa roja, black beans, pickled onion, beet chip, cilantro • 11
- FRIED CHICKEN BAO BUNS** 'Merica sauce, garlic dill pickle, sesame seed • 14
- CHEESE** Saint André, Fior D'arancia blue, Sequatchie Cove Coppinger, accoutrements • 19
- HOUSE CUT FRIES** classic garlic or spicy • 7 garlic & spicy • 8 truffle parmesan • 9
- TEMPURA BUTTERNUT SALAD** kale, fennel, red onion, cranberry, sesame seed, miso cider vin, herbs • 9
- LOCAL BEET SALAD** fennel, shallot, granola, green honey, labneh, cocoa, baby carrot, mustard seed • 11
- DUCK CONFIT** purple potato pancake, cabbage, demi, lime mayo, bonito, togarashi, smoked cured egg yolk, scallion • 15
- REUBEN SANDWICH** housemade corned beef, sauerkraut, Russian dressing, Gruyère, Niedlov's marble rye, house cut fries • 13
- PALAPEL SANDWICH** house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • 11
- MATZO BALL PHO** duck confit, lemongrass broth, local baby carrot, scallion, jalapeño, herbs • 14
- FRIED RICE*** mushroom, broccoli, carrot, radish, red onion, local egg • 12 add: chicken/pork belly/tofu • 15
- ADD GRILLED OR BLACKENED SALMON TO ANY DISH** • 9
- TONY'S LECHON** Tony's mojo pork, black bean purée, jasmine rice, fried sweet plantains, braised onions, chimichurri • 15
- APPLE FRIED PIE** Clumpies' crème brûlée ice cream, herb sugar • 8
- CHOCOLATE HAZELNUT CHEESECAKE** graham cracker, whipped cream, toasted almonds • 8

Please inform your server of any food allergies

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness

VEGAN / VEGETARIAN MENU

Vegan friends, some of the items listed here with the vegan icon are NOT vegan without modification. However, we can easily make them vegan while still standing by the quality of the dish. Please be sure to mention to your server that you need the vegan versions of these items!

- Ⓥ **ROASTED FALL VEGETABLES** fingerling potato, romanesco, broccoli, radish, baby carrot, burnt pistou, Gruetli cheese • 9
- MUSHROOMS** 2 Angels Farms oyster mushrooms, farm egg yolk, garlic, parsley • 9
- Ⓥ **LOCAL BEET SALAD** fennel, shallot, granola, green honey, labneh, cocoa, baby carrot, mustard seed • 11
- Ⓥ **TEMPURA BUTTERNUT SALAD** kale, fennel, red onion, cranberry, sesame seed, miso cider vin, herbs • 9
- PIMIENTO CHEESE** Sweetwater Valley cheddar, green tomato jam, crostini • 8
- BRUSSELS SPROUT CHEESE DIP** roasted brussels sprouts, cream cheese, mozzarella, green onion, cream, Niedlov's baguette • 9
- Ⓥ **HOUSE CUT FRIES** classic garlic or spicy • 7 truffle parmesan • 9
- CHEESE** Saint André, Fior D'arancia blue, Sequatchie Cove Cumberland, accoutrements • MKT
- COPPINGER GRILLED CHEESE** Sequatchie Cove Coppinger cheese, mozzarella, parmesan, garlic aioli, Niedlov's brioche • 11
- Ⓥ **MUSHROOM TACOS** Oaxacan cheese, salsa roja, black beans, pickled onion, beet chip, cilantro • 12
- Ⓥ **ROASTED BRUSSELS SPROUTS** grana parmesan, Fuji apple, almond • 8
- Ⓥ **FALAFEL SANDWICH** house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • 11
- Ⓥ **FRIED RICE*** sunny egg, mushroom, broccoli, carrot, radish, red onion • 12 add tofu • 15

Ⓥ = Vegan / Vegan option available

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Brunch

10:30am - 3:00pm

PIMIENTO CHEESE • 8

Sweetwater Valley cheddar, bacon or green tomato jam, crostini

BISCUIT AND GRAVY • 6

Don's Meat Shop sausage gravy, Cruze Farms buttermilk biscuit

BLT • 10

David's bacon, local lettuce, tomato, Duke's mayonnaise, Niedlov's light wheat, rosemary fries

SPICY CHICKEN BISCUIT • 7

fried chicken thigh, Walden Ridge honey, Cruze Farms buttermilk biscuit

5-SPICE FRENCH TOAST • 10

powdered sugar, Niedlov's brioche, side syrup

CURRY TOFU SCRAMBLE • 10

cremini, kale, red bell pepper, red onion, sweet potato, radish, baby greens, dry Niedlov's Italian toast

TRIPLE PLAY • 11

choice of David's bacon or Don's Meat Shop sausage; buttermilk biscuit or toast; scrambled eggs. side of jam or butter

KOREAN BBQ BEEF BURRITO • 12

marinated filet, red onion, scrambled eggs, crispy potato strings, napa cabbage, scallions, kimchi slaw

TEMPURA BUTTERNUT PANZANELLA • 9

kale, fennel, red onion, cranberry, sesame seed, miso cider vin, herbs

TOKYO BREAKFAST • 11

crispy rice, ginger broth, greens, pickled shiitakes, scallion, egg, togarashi • add pork belly \$5

ROASTED POTATO HASH • 11

spiced potatoes, jalapeño, onion, tomato, radish, cotija cheese sauce, sunny egg, cilantro • add corned beef or bacon \$5

FALAFEL BURGER • 11

house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • add egg \$1.5

REUBEN SANDWICH • 13

housemade corned beef, sauerkraut, Russian dressing, Gruyère cheese, Niedlov's marble rye, house cut fries

DUCK FAT OKONOMIYAKI • 13

pork belly, sunny egg, purple potato, cabbage, lime mayo, pork demi, scallion

SPICY SHRIMP & GRITS • 15

Riverview Farms grits, trinity mirepoix, spicy chipotle cream

SALMON & EGGS • 16

carrot, fennel, radish, wheat toast, lemon

Cocktails

Served til 4:00pm

BUT THEN I GOT CHAI • 8

chai infused gin, malabar spiced liqueur, cream, orange

SRIRACHA BLOODY MARY • 5

housemade spicy mix, cucumber vodka, celery salt

MIMOSA GLASS • 3.5

choice of sparkling or rosé, orange juice

MIMOSA CARAFE • 15

choice of sparkling or rosé, orange juice

BEERMOSA • MKT

seasonal selection, orange juice

Sides

ROSEMARY FRIES FOR THE TABLE • 7

ROASTED SPICED POTATOES • 4

TWO EGGS ANY STYLE • 3

DAVID'S BACON or DON'S SAUSAGE • 5

ROASTED PORK BELLY • 6

BISCUIT or TOAST w/ BUTTER or JAM • 2.5

GRITS • 6

HOUSEMADE JAMS • 1

strawberry, blueberry, green tomato, smoked apple butter

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House Cocktails*

MS. BEAUREGARDE

cucumber infused gin, creme de violette, lemon, lavender syrup • 9

INFUSED LEMONADE

your choice infusion, lemon-lime soda, sugar • 9

THE TRAVELING MULE

choice of pinnacle vodka, gosling's black seal rum, el jimador tequila blanco, or chattanooga whiskey (add \$2); habanero ginger syrup, lime • 7.5

THE OPPORTUNIST

new amsterdam gin, habanero ginger syrup, lime juice • 8

Seasonal Cocktails*

FALL BLACK MANHATTAN

four roses, averna amaro, orange & walnut bitters, flamed orange • 12

AUTUMN EVENING

benchmark bourbon, sfumato, brown sugar, cinnamon, lemon • 9

SMOKED PEAR SOUR

smoked pear infused tequila, tuaca, absinthe, lemon, cardamom, sugar • 10

WARM CIDER TODDY

guajillo chili infused bourbon, apple cider, lemon juice, brown sugar, cinnamon • 9.5

GRANDMA'S HOUSE

Schlafly Pumpkin Ale, whiskey, angostura amaro, orange • 9

The Classics*

APEROL SPRITZ

aperol, sparkling, soda water, orange • 10

SAZERAC

rittenhouse rye, herbsaint, lemon, sugar, peychaud's bitters • 12

TOM COLLINS

new amsterdam gin, lemon juice, sugar, soda, orange wedge, luxardo cherry • 8

OLD FASHIONED

dickel rye, sugar, angostura bitters, orange • 10

Bartender's Choice*

SIPPIN' ON GIN AND BOOZE *featured by NaM*

orange infused gin, aperol, cocchi di torino, tuaca, orange • 10

WHISKEY OF THE WEEK *featured by Kaleena*

belle meade bourbon • 9.5

* * Infusions * *

Strawberry Vodka
Cucumber Vodka
Smoked Pear Tequila
Jalapeño Tequila
Cucumber Gin
Orange Gin
Guajillo Chili Whiskey

Scotch

Glenfiddich IPA Cask • 23
Glenfiddich Project XX • 25
Isle of Skye • 7.5
Johnnie Walker Red • 9.5
Johnnie Walker Black • 12
Laphroaig 10yr • 11
Macallan 12yr • 15
Macallan 18yr • 34
Oban 14yr • 16
Lagavulin 16yr • 18

Vodka

Cathead • 7
Cathead Honeysuckle • 7
Grey Goose • 9.5
Ketel One • 8.5
Pinnacle • 6
Stoli • 7.5
Tito's • 8

Gin

Aviation • 9
Bols Genever • 11
Bombay Sapphire • 9
Few Barrel Gin • 13
Hendricks • 10
New Amsterdam • 6
Tanqueray • 9

Cognac

Courvosier VSOP • 11
Meukow VS • 9.5

Tequila/Mezcal

Cruz de Fuego Espadin • 10
Cruz de Fuego Tobala • 30
Del Maguey Vida Mezcal • 10
El Jimador Blanco • 7
Espolòn Blanco • 8
Trianon Blanco • 9
Trianon Reposado • 12
Trianon Añejo • 14

Rum

Bacardi Light • 7
Captain Morgan • 7
Castillo • 6
Diplomático Res. Exclusiva • 12
Don Q Gold Rum • 7
Gosling's Black Seal Rum • 7
Papa's Pilar Blonde • 9
Papa's Pilar Dark • 10.5
Plantation Original Dark • 10.5
Plantation 5yr • 10
Plantation Pineapple • 10.5
Plantation 3 Stars • 8
Plantation XO 20th Anniv. • 14
Rhum Clément Canne Bleue • 12
Sailor Jerry • 6.5
Wray & Nephew • 10.5

Cordials/Liqueurs

Amaretto Disaronno • 8.5
Bailey's Irish Cream • 8.5
Benedictine • 11
Chambord • 10
Cointreau • 10.5
Grand Marnier • 10.5
Kahlua • 8
Luxardo Maraschino • 10
St. Germain • 11
Trader Vic's Macadamia Nut • 8

Amari/Herbal

Amaro di Angostura • 8
Amaro Montenegro • 10
Amaro Nonino • 13.5
Amaro Sfumato Rabarbaro • 7
Ancho Reyes • 10
Aperol • 7
Averna Amaro • 10
Braulio • 8.5
Campari • 9.5
Creme de Violette • 7
Cynar • 6.5
Fernet Branca • 8.5
Fernet Branca Menta • 8.5
Galliano Ristretto • 10
Green Chartreuse • 14
Herbsaint • 11
Pernod Absinthe • 18
Pimm's • 8.5
Romana Sambuca • 9.5
Tuaca • 8

Vermouth

Carpano Antica • 7
Cocchi di Torino • 6
Dolin Blanc • 6
Dolin Rouge • 6
Dolin Dry • 6
Dolin Genepy Des Alpes • 10
Imbue • 6
Lillet Blanc • 7

Sherry

Sandeman Character • 7
Sandeman Armada Cream • 7

Bubbles

Amore Di Amanti Prosecco	N/V	Italy	10.5 / 38
Gruet Blanc de Noirs	N/V	New Mexico	- / 39
Poema Cava Brut Rosé	N/V	Spain	10 / 36

White

Canyon Road Moscato	2017	California	6 / 22
Urban Riesling	2017	Mosel	11.5 / 41
The Loop Sauvignon Blanc	2017	Marlborough	8.5 / 31
Santa Julia Pinot Grigio	2017	Mendoza	8 / 29
Dry Creek Chenin Blanc	2017	Sonoma	9 / 33
Little James Basket Press White	2016	France	11 / 39
Grayson Chardonnay	2016	California	9.5 / 35
10 Span Chardonnay	2016	Sonoma	7 / 25

Rose

Mont Gravet	2017	France	8 / 29
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Red

Alamos Malbec	2017	Mendoza	8.5 / 31
Block Nine Pinot Noir	2017	Sonoma	11 / 39
Bogle Old Vine Zinfandel	2016	California	10 / 36
Sierra Batuca Carménère	2016	Chile	8.5 / 33
McManis Merlot	2017	California	8.5 / 33
Copertino Riserva	2009	Italy	10 / 36
Ferrari-Carano Siena Red	2015	Sonoma	13 / 48
19 Crimes Cabernet	2017	Australia	9.5 / 35
Vigilance Cabernet	2016	California	12 / 44

Amador • 15	Four Roses Yellow • 6	WhistlePig 10yr Rye • 15
Angel's Envy • 14	GT Stag Antique • 35	WhistlePig 15yr Rye • 50
Angel's Envy Rye • 18	Gentleman Jack • 12	WhistlePig Farmstock • 15
Basil Hayden's • 12	George Dickel Rye • 7	WhistlePig Old World • 30
Battlefield Bourbon • 20	Jack Daniels • 8.5	Willett Bourbon • 12
Belle Meade • 10	Jameson • 9	Woodford Reserve • 11
Blanton's • 16	Jefferson's Very Small Batch • 11	
Buffalo Trace • 8	Jefferson's Reserve • 16	
Chattanooga Whiskey 1816 • 8	Jefferson's Ocean Aged • 18	
Chattanooga Whiskey Cask • 13	Knob Creek • 10	
Corsair Quinoa • 12	Maker's Mark • 9.5	
Crown Royal • 9	Maker's 46 • 12	
Cumberland C. Barrel Cut • 13	Noah's Mill • 15	
Cumberland C. Ruby Cut • 14	Rittenhouse Rye • 8.5	
E.H. Taylor Small Batch • 12	Rowan's Creek • 10	
E.H. Taylor Single Barrel • 15	Stagg Jr. • 16	
Eagle Rare 10yr • 12	Suntory Yamazaki 12yr • 25	
Elijah Craig Small Batch • 8	Weller Special Reserve • 7.5	

GYPSY CIRCUS VAUDEVILLE	CIDER	TN	6.00%	7 / 9 / -
Fresh apple nose, with a semi-dry to medium sweetness. Refreshing and sessionable with a tart black cherry finish.				
HIGHLAND PILSNER	GERMAN PILSNER	NC	5.50%	3 / 4 / 5
Notes of stone fruit, pepper, and lush grass with a crisp and dry finish.				
CROOKED STAVE VON PILSNER	PILSNER	CO	5.00%	4 / 5 / 7
The feel is light, crisp, and dry with notes of pineapple, lemon, citrus, and bread.				
WILD HEAVEN EMERGENCY DRINKING BEER	GOSE / PILSNER	GA	4.00%	3 / 4 / 5
Brightness and complexity come from additions of citrus zest, Portuguese sea salt, and lemongrass.				
HUTTON & SMITH GATIÑO	GOSE	CHATT	4.80%	4 / 5 / 7
Tart and refreshing with Himalayan sea salt and Coriander, the Gatino is a refreshing treat.				
HONKY TONK CHERRY	BERLINER WEISSE	TN	4.30%	5 / 6 / 9
Blends an abundance of tart Montmorency Michigan cherry juice with a pleasantly sour berliner weisse.				
CROOKED STAVE PETIT ROSE	SOUR	CO	4.50%	5 / 6 / 9
Floral, with juicy berry flavors, light funk, clean moderate sourness and light barrel presence and a semi-dry finish.				
ODDSTORY PEACH COBBLER	SOUR	CHATT	4.50%	6 / 8 / 11
An American sour fermented with peaches, graham crackers, and vanilla beans to create our spin on a Southern dessert.				
ST. BERNARDUS EXTRA 4	BELGIAN PALE	BELGIUM	4.80%	7 / 9 / -
Tons of bready, toasted malt up front, followed by clove, black pepper, coriander, cardamom, and a hint of saffron.				
MONDAY NIGHT HAN BROLO	PALE ALE	GA	4.70%	4 / 5 / 7
Bright citrus zest and juice. Flashes of pine with light crackery malt notes.				
HEAVEN & ALE DDH CLOUDLAND	NE IPA	CHATT	6.80%	5 / 6 / 9
Dosed irresponsibly with Citra, Mosaic, & Galaxy, then double dry hopped with Galaxy hops.				
CROOKED STAVE LIMITED IPA	IPA	CO	NaN	5 / 6 / 9
Semi-soft and creamy with fruity notes and a bitter end.				
ORPHEUS ATALANTA	BELGIAN SAISON	GA	5.30%	5 / 6 / 9
Plums intermingle with spicy yeast, and a refreshing tartness.				
STARR HILL LAST LEAF	MAPLE BROWN ALE	VA	6.10%	4 / 5 / 7
Made with real Virginia maple syrup, featuring subtle vanilla notes and a smooth malty character.				
CRAFTED ARTISAN JINJA DRAGON	MEAD	OH	6.00%	9 / 12 / -
Ginger forward, light spice and a nice honey sweetness. Mild berry and earth notes.				
NEW HEIGHTS CHOCOLATL	PORTER	TN	5.50%	4 / 5 / 7
Nice roast and spice on the nose. Great roasty flavor with some cocoa and a nice spicy element without too much heat.				
BOULDER SHAKE NITRO	PORTER	CO	5.90%	4 / 5 / 7
Just the right balance of sweetness and bitter chocolate with the tiniest bit of coffee and roasted smokey flavor.				
ODDSTORY CLOUD WALKER	PALE ALE	CHATT	6.00%	4 / 5 / 7
Tangerine, grapefruit and piney flavors balanced with a dry finish.				
ODDSTORY IMPERIAL PUMPKIN	PUMPKIN ALE	CHATT	9.30%	5 / 6 / 9
A high gravity pumpkin ale brewed with all of your favorite pie spices and house toasted pumpkin.				

Our draft program contains many interesting/rare/off-the-beaten-track styles. We will gladly bring you a sample but will not buy your beer if you just do not like it.

STIEGL RADLER

Like drinking a grapefruit soda with a touch of beer. Perfect for a hot summer day.

16.9oz CAN**FRUIT BEER****AUSTRIA****2.50%****6****WISEACRE TINY BOMB**

Opens crisp and clean. Accented hop bitterness that tastes of citrus, grass, and pine. Aggressive but clean on the finish.

12oz CAN**PILSNER****TN****4.50%****5****HUTTON & SMITH GOOD SCHIST**

Tropical, citrus, bit of dankness. Juicy up front, balanced by a healthy dose of caramel malt, and medium plus bitterness on the finish.

12oz CAN**PALE ALE****CHATT****6.00%****5****HIGHLAND DAYCATION**

Lively and light-bodied, dry hop adds layers of tropical fruit and lemon. Balanced by a varied malt profile.

12oz**IPA****NC****4.90%****5****FALL CITY HIPSTER REPELANT**

Citra hops in the aroma and Amarrillo hops in the flavor. Well-balanced, West-Coast style IPA with a caramel and toffee malt bill.

12oz CAN**IPA****KY****6.30%****5****BELL'S TWO HEARTED ALE**

American malts and enormous hop additions give this beer a crisp finish and an incredibly floral aroma.

16oz CAN**IPA****MI****7.00%****6.5****SWEETWATER 420 STRAIN G13**

An aggressive dry hop schedule interlaces nicely with the unique flavors to bring forward citrus and earthy notes and a resinous finish.

16oz CAN**IPA****GA****6.00%****5****HUTTON & SMITH IGNEOUS**

A blast of citrus and pine aromas. The bitterness is well balanced by a slightly malty body with notes of biscuits and a clean finish.

16oz CAN**DRY HOPPED IPA****CHATT****7.20%****6****SIERRA NEVADA HOPTIMUM**

Layers of aggressive aroma hoppiness. Grapefruit rind, rose, lilac, cedar, and tropical fruit culminate into a dry and lasting finish.

12oz**IPA****CA****9.20%****7****TN BREW KING CHESTNUT**

Nice roasted nut notes on the palate with a good overall body. Slightly on the bitter side on the back end.

12oz**BROWN ALE****TN****5.75%****5****RODENBACH**

Puckering sourness of tart cherries, sour apple, toasted oak, sweet malt, and barnyard funk blended together.

11.2oz**FLANDERS RED SOUR****BELGIUM****5.20%****7.5****ST. PAULI N. A.**

Sweet honey tastes mixed with cracked grains and biscuity yeast. Finishes sweet and wort-like.

12oz**LOW ALCOHOL BEER****GERMANY****0.50%****4**