

Share

FRIED CHEESE CURDS Szechuan spice, local honey • 7

MUSHROOMS* 2 Angels Farms oyster mushrooms, farm egg yolk, garlic, parsley • 9

PIMIENTO CHEESE Sweetwater Valley cheddar, bacon jam or smoked onion jam, crostini • 8

BLACKENED SHRIMP TACOS red cabbage slaw, avocado, jalapeño, almond, roasted pepper aioli, cilantro • 15

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 • 12

COPPINGER GRILLED CHEESE Sequatchie Cove Coppinger cheese, mozzarella, parmesan, garlic aioli, Niedlov's brioche • 11

FRIED CHICKEN BAO BUNS 'Merica sauce, garlic dill pickle, sesame seed • 14

HOUSE CUT FRIES classic garlic or spicy • 7 garlic & spicy • 8 truffle parmesan • 9

BURT'S BIRD Springer Mtn. fried chicken. Half or full order, choice of spicy or original, legs and thigh • 8 / 14

Everything Else

WINTER GREENS mixed greens, red onion, local radish, garlic lemonette, parmesan • 7

LOCAL BEET SALAD fennel, shallot, granola, green honey, labneh, cocoa, baby carrot, mustard seed • 11

ADD ATLANTIC SALMON simply grilled or blackened • 9

BÁNH MÌ pork shoulder, chicken liver pâté, pickles, cucumber, Sriracha, jalapeño, cilantro, mayo, Niedlov's baguette • 9

WAGYU TARTARE SANDWICH fried farm egg, capers, red onion, local lettuce, wasabi crema, house potato chip • 14

REUBEN SANDWICH housemade corned beef, sauerkraut, Russian dressing, Gruyère, Niedlov's marble rye, house cut fries • 13

FALAFEL SANDWICH house tzatziki, pickled red onions, lettuce, tomato, Niedlov's wheat bun, house cut fries • 11

TONY'S LECHON Tony's mojo pork, black bean purée, jasmine rice, fried sweet plantains, braised onions, chimichurri • 15

WINTER CURRY sweet potato, carrot, onion, chick pea, cashew, coconut milk, yoghurt, garlic naan • 14

ATLANTIC SALMON 2 Angels oyster mushrooms, confit sweet potato, smoked beet, Job's tears, pistachio gremolata • 22

BEN'S FRIED RICE broccoli, mushroom, onion, radish, tomato, basil, peanut, crispy garlic, egg • 12
add: pork belly/chicken/tofu • 3 shrimp • 7 grilled salmon • 9

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!

FRIED CHEESE CURDS Szechuan spice, local honey • 7

MUSHROOMS 2 Angels Farms oyster mushrooms, farm egg yolk, garlic, parsley • 9

Ⓥ **LOCAL BEET SALAD** fennel, shallot, granola, green honey, labneh, cocoa, radish, mustard seed • 11

PIMIENTO CHEESE Sweetwater Valley cheddar, smoked onion jam, crostini • 8

Ⓥ **HOUSE CUT FRIES** classic garlic or spicy • 7 garlic & spicy • 8 truffle parmesan • 9

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

Ⓥ **FALAFEL SANDWICH** house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • 11

Ⓥ **WINTER CURRY** sweet potato, carrot, onion, chick pea, cashew, coconut milk, yoghurt, garlic naan • 14

Ⓥ **BEN'S FRIED RICE** broccoli, mushroom, onion, hakurei turnip, tomato, basil, peanut, crispy garlic, egg • 12 with tofu • 15

Ⓥ = Vegan / Vegan option available

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Brunch

10:30am - 3:00pm

SALMON AND EGGS • 16

soft scrambled eggs, carrot salad, wheat toast, lemon

PIMIENTO CHEESE • 8

Sweetwater Valley cheddar, crostini, bacon jam or smoked onion jam

BISCUIT AND GRAVY • 6

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

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

WINTER GREENS • 7

mixed greens, red onion, local radish, garlic lemonette, parmesan

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

WAGYU TARTARE SANDWICH • 14

fried farm egg, capers, red onion, local lettuce, wasabi crema, house potato chip

REUBEN SANDWICH • 13

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

SPICY SHRIMP & GRITS • 15

Riverview Farms grits, trinity mirepoix, spicy chipotle cream

Cocktails

Served til 4:00pm

SRIRACHA BLOODY MARY • 5

housemade spicy mix, cucumber vodka, celery salt

MIMOSA GLASS • 3

choice of sparkling or rosé, orange juice

MIMOSA CARAFE • 13

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, smoked apple butter

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk

House Cocktails[★]

BLOODBATH AND BEYOND

3 month beet infused gin, dolin rouge, aperol, blood orange, lemon • 10

MS. BEAUREGARDE

cucumber infused gin, creme de violette, lemon, lavender syrup • 8

INFUSED LEMONADE

your choice infusion, lemon-lime soda, sugar • 8

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

ZOMBIE SPACEMAN

verde mezcal, dolin rouge, braulio amaro, herbsaint, angostura, lemon • 11

BACON SORGHUM OLD FASHIONED

bacon infused dickel rye, sorghum syrup, angostura, orange • 9

Seasonal Cocktails[★]

ROSEMARY MULLED WINE

shiraz, spices, rosemary, sugar, orange • 6

WALNUT BLACK MANHATTAN

four roses, averna amaro, orange & walnut bitters, flamed orange • 10

WARM CIDER TODDY

guajillo chili infused bourbon, apple cider, lemon juice, brown sugar, cinnamon • 8

GRANDMA'S HOUSE

Schlafly Pumpkin Ale, whiskey, angostura amaro, orange • 8

DRAW ME LIKE ONE OF YOUR ITALIAN GIRLS

four roses, amaretto disaronno, averna amaro, chocolate bitters, lemon • 9

The Classics[★]

APEROL SPRITZ

aperol, sparkling, soda water, orange • 8

SAZERAC

sazerac rye, herbsaint, lemon, sugar, peychaud's • 11

OLD FASHIONED

dickel rye, sugar, angostura bitters, orange • 8

CORPSE REVIVER #2

gin, cointreau, lillet blanc, herbsaint, lemon • 11

BOULEVARDIER

rittenhouse rye, campari, dolin rouge, orange • 10

ROB ROY

isle of skye scotch, dolin rouge, angostura, maraschino cherry • 11

Bartender's Choice[★]

PLETHORA OF PIÑATAS *featured by Jordan*

el jimador tequila, luxardo maraschino, grapefruit, lime, rosemary, sugar, maraschino cherry • 10

RUM OLD FASHIONED *featured by Dylan*

plantation 3 star rum, sugar, angostura, orange • 9

★ ★ Infusions ★ ★

Strawberry Vodka
Cucumber Vodka
Jalapeño Tequila
Cucumber Gin
Ancho Chili Whiskey

Scotch

Glenfiddich IPA Cask • 19
Glenfiddich Project XX • 20
Isle of Skye • 7
Johnnie Walker Red • 8
Johnnie Walker Black • 10
Laphroaig 10yr • 9
Macallan 12yr • 12
Macallan 18yr • 28
Oban 14yr • 13
Lagavulin 16yr • 15

Vodka

Cathead • 6
Cathead Honeysuckle • 6
Grey Goose • 8
Ketel One • 7
Pinnacle • 5
Stoli • 7
Tito's • 7

Gin

Aviation • 8
Bols Genever • 9
Bombay Sapphire • 8
Few Barrel Gin • 11
Hendricks • 8
New Amsterdam • 5
Tanqueray • 8

Cognac

Courvosier VSOP • 9
Meukow VS • 9.5

Tequila/Mezcal

Cruz de Fuego Espadin • 8
Cruz de Fuego Tobala • 24
Del Maguey Vida Mezcal • 8
El Jimador Blanco • 6
Espolòn Blanco • 7
Trianon Blanco • 8
Trianon Reposado • 10
Trianon Añejo • 12

Rum

Bacardi Light • 6
Captain Morgan • 6
Castillo • 5
Diplomático Res. Exclusiva • 10
Don Q Gold Rum • 6
Gosling's Black Seal Rum • 6
Papa's Pilar Blonde • 8
Papa's Pilar Dark • 9
Plantation Original Dark • 7
Plantation 5yr • 8
Plantation Pineapple • 9
Plantation 3 Stars • 7
Plantation XO 20th Anniv. • 11
Rhum Clément Canne Bleue • 10
Sailor Jerry • 6
Wray & Nephew • 9

Cordials/Liqueurs

Amaretto Disaronno • 7
Bailey's Irish Cream • 7
Benedictine • 9
Chambord • 8
Cointreau • 9
Grand Marnier • 9
Kahlua • 7
Luxardo Maraschino • 8
St. Germain • 9
Trader Vic's Macadamia Nut • 7

Amari/Herbal

Amaro di Angostura • 7
Amaro Montenegro • 8
Amaro Nonino • 11
Amaro Sfumato Rabarbaro • 6
Ancho Reyes • 8
Aperol • 6
Averna Amaro • 8
Braulio • 7
Campari • 8
Creme de Violette • 6
Cynar • 6
Fernet Branca • 7
Fernet Branca Menta • 7
Galliano Ristretto • 8
Green Chartreuse • 12
Herbsaint • 9
Pernod Absinthe • 15
Pimm's • 7
Romana Sambuca • 8
Tuaca • 7

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	9 / 31
Gruet Blanc de Noirs	N/V	New Mexico	- / 32
Poema Cava Brut Rosé	N/V	Spain	8 / 29

White

The Loop Sauvignon Blanc	2017	Marlborough	7 / 25
Santa Julia Pinot Grigio	2017	Mendoza	7 / 24
Nortico Alvarinho	2017	Portugal	8 / 28
Dry Creek Chenin Blanc	2017	Sonoma	8 / 26
Little James Basket Press White	2016	France	9 / 32
Urban Riesling	2017	Mosel	9 / 33
Canyon Road Moscato	2017	California	5 / 18
Grayson Chardonnay	2016	California	8 / 28
10 Span Chardonnay	2016	Sonoma	6 / 20

Rose

Mont Gravet	2017	France	7 / 24
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Red

Alamos Malbec	2017	Mendoza	7 / 25
Block Nine Pinot Noir	2017	Sonoma	9 / 34
Gérard Bertrand Réserve Pinot Noir	2017	France	8 / 29
Bogle Old Vine Zinfandel	2016	California	8 / 29
Sierra Batuca Carménère	2016	Chile	7 / 26
McManis Merlot	2017	California	7 / 26
Copertino Riserva	2009	Italy	8 / 29
Ferrari-Carano Siena Red	2015	Sonoma	11 / 39
19 Crimes Cabernet	2017	Australia	8 / 28
Vigilance Cabernet	2016	California	10 / 36

Amador • 12	Four Roses Yellow • 5	WhistlePig 10yr Rye • 12
Angel's Envy • 12	Gentleman Jack • 10	WhistlePig Farmstock • 20
Angel's Envy Rye • 15	George Dickel Rye • 6	WhistlePig Old World • 24
Basil Hayden's • 10	Jack Daniels • 7	Willett Bourbon • 10
Battlefield Bourbon • 16	Jameson • 8	Woodford Reserve • 9
Belle Meade • 8	Jefferson's Very Small Batch • 9	
Blanton's • 13	Jefferson's Reserve • 13	
Buffalo Trace • 7	Jefferson's Ocean Aged • 15	
Chattanooga Whiskey 1816 • 7	Knob Creek • 8	
Chattanooga Whiskey Cask • 11	Maker's Mark • 8	
Corsair Quinoa • 10	Maker's 46 • 10	
Crown Royal • 8	Noah's Mill • 12	
Cumberland C. Barrel Cut • 11	Rittenhouse Rye • 7	
Cumberland C. Ruby Cut • 12	Rowan's Creek • 8	
E.H. Taylor Small Batch • 10	Sazerac 6yr Rye • 8	
E.H. Taylor Single Barrel • 12	Stagg Jr. • 13	
Eagle Rare 10yr • 10	Suntory Yamazaki 12yr • 18	
Elijah Craig Small Batch • 7	Weller Special Reserve • 7	

Draft Beers

Local Drafts

NAKED RIVER NAKED LIGHT Crisp, clean, totally slammable	PILSNER	CHATT	5.7%	5 (16oz)
MONKEYTOWN EVOLUTION #29 Super juicy & cloudy, bright hops, tropical	NE IPA	DAYTON	6.2%	7 (11oz)
HUTTON & SMITH HANK JUICE bright and citrusy with a lot of pineapple, resin, bready malt	DOUBLE IPA	CHATT	9.1%	6 (11oz)
ODDSTORY BRIGHT EYES Roasty malts, dark fruit, candied sugar goodness	BELGIAN DUBBEL	CHATT	7.1%	5 (11oz)

Sour Ales

We love sours and are happy to drink them all year long. If you're new to sour beers, these are beers that have pronounced tartness through intentionally adding wild yeast or bacteria strains into the brewing process. We've ordered these by intensity, with the more approachable brews at the top.

URBAN ARTIFACT SLIDERULE Tart raspberry, soft chocolate with a hint of salt	RASP/CHOC GOSE	OH	4.9%	6 (11oz)
HEAVEN AND ALE STRAWBERRY BASIL Strawberry, lemon, vanilla, hint of basil	SOUR ALE	CHATT	4.5%	6 (8 oz)
URBAN ARTIFACT CHARIOT Bright cherry, salt, hint of vanilla and fresh bread	CHERRY PIE GOSE	OH	4.7%	6 (11oz)
URBAN ARTIFACT OPERATION PLOWSHARE Smoothie-like with blackberry, tart backbone with fruity sweetness, light yeastiness	MIDWEST FRUIT TART	OH	7.7%	9 (8 oz)
WICKED WEED GOLDEN ANGEL Pours muddy from 2.5lbs of apricot/gallon. Strong apricot, sour carbonated beer juice	BARREL AGED SOUR	NC	7%	12 (8oz)
WICKED WEED RED ANGEL Potent raspberry, jammy fruitiness, lightly dry and tart	BARREL AGED SOUR	NC	7%	12 (8oz)

Other Drafts

WILD HEAVEN EMERGENCY DRINKING BEER Bright and effervescent; citrus zest, sea salt and lemongrass	GOSE / PILSNER	GA	4%	5 (16oz)
JOLLY PUMPKIN & DETROIT SURF COLLAB Nice hoppiness, caramel maltiness, refreshing and balanced	RED PALE ALE	MI	4.8%	6 (11oz)

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WISEACRE REGULAR PALE ALE Pleasantly balanced and citrusy, light grassiness, melon	APA	TN	5.1%	5 (16oz)
BEARDED IRIS VOYAGER Pineapple and mango, pronounced Citra hop florality and bitterness, deceptively boozy	IMPERIAL NE IPA	TN	8.1%	8 (16oz)
HOPPIN FROG KILLA VANILLA Strong vanilla, grapefruit, orange, pronounced hop bitterness	VANILLA IPA	OH	7.5%	8 (16oz)
YEE-HAW WINTER PORTER Lightly roasted coffee, toffee, vanilla	PORTER	TN	6%	5 (16oz)
BALLAST POINT VICTORY AT SEA Robust coffee; caramel; vanilla	PORTER	CA	10%	6 (11oz)
OSKAR BLUES TEN FIDY Like drinking motor oil but you're happy about it; big, roasty, deep and boozy	IMPERIAL STOUT	CO	10.5%	7 (11oz)
WEYERBACHER SUNDAY MORNING STOUT Roasted coffee, vanilla, dry dark chocolate, burnt sugar, bourbon	BARREL AGED STOUT	PA	12.7%	9 (8 oz)
PETRUS CHOCOLATE CHERRY QUAD [NITRO] Chewy sugars, tart cherry, mild chocolate	BELGIAN QUAD	BELGIUM	8.1%	6 (4oz)

Bottles & Cans

WISEACRE TINY BOMB Crisp and clean; citrus, grass, wildflower	PILSNER	TN	4.5%	5 (12oz)
HIGHLAND DAYCATION Light, dry, tropical, easy drinking	SESSION IPA	NC	4.9%	5 (12oz)
BURNT HICKORY DIDJITS Bright orange, grapefruit, juicy with zippy carbonation	BLOOD ORANGE IPA	GA	7%	6 (12oz)
HUTTON & SMITH GOOD SCHIST Dank, tropical citrus, caramel malt	PALE ALE	CHATT	6%	5 (12oz)
BELL'S TWO HEARTED ALE Unfiltered, pine, grapefruit, malty but balanced	UNFILTERED IPA	MI	7%	6.5 (16oz)
HUTTON & SMITH IGNEOUS Orange rind & citrus, pine, biscuits	DRY HOPPED IPA	CHATT	7.2%	6 (16oz)
RODENBACH Tart cherries, sour apple, oak, barnyard	FLANDERS RED SOUR	BELGIUM	5.2%	7.5 (12oz)
BALLAST POINT SOUR WENCH Tart, blackberry, light vinegar	SOUR ALE	CA	7%	7 (12oz)
SAUGATUCK BLUEBERRY MAPLE STOUT Like eating blueberry pancakes, touch of dry chocolate	STOUT	MI	6%	5 (12oz)
CLAUSTHALER DRY HOPPED N. A. Full-bodied, malty caramel, crisp citrus	LOW ALCOHOL BEER	GERMANY	0.5%	5 (12oz)