

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** brussels sprouts, romanesco, broccoli, radish, hakurei turnip, burnt greens pistou, Gruetli cheese • 9
- MUSHROOMS** 2 Angels Farms oyster mushrooms, farm egg yolk, garlic, parsley • 9
- PIMIENTO CHEESE** Sweetwater Valley cheddar, bacon 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 • 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
- 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 SQUASH 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
- WAGYU TARTARE SANDWICH** fried farm egg, capers, red onion, local lettuce, wasabi crema, 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, local lettuce, tomato, Niedlov's wheat bun, house cut fries • 11
- MATZO BALL PHO** duck confit, lemongrass broth, local baby radish, scallion, jalapeño, herbs • 14
- FRIED RICE*** mushroom, broccoli, carrot, radish, red onion, local egg • 12 add: chicken/pork belly/tofu • 15
- 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!

- FRIED CHEESE CURDS** Szechuan spice, local honey • 7
- Ⓥ **ROASTED WINTER VEGETABLES** brussels, cauliflower, broccoli, radish, hakurei turnip, burnt pistou, Cumberland cheese • 9
- 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
- Ⓥ **TEMPURA BUTTERNUT SALAD** kale, fennel, red onion, cranberry, sesame seed, miso cider vin, herbs • 9
- PIMIENTO CHEESE** Sweetwater Valley cheddar, smoked onion 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 garlic & spicy • 8 truffle parmesan • 9
- SEQUATCHIE COVE COPPINGER CHEESE** strawberry jam, accoutrements • 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
- Ⓥ **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

BANANA WALNUT BREAD • 4

served warm with banana caramel butter

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

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

Cocktails

Served til 4:00pm

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, smoked apple butter

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

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

BARREL AGED BEES KNEES

waterloo antique gin, honey, lavender, lemon • 12

Seasonal Cocktails*

ROSEMARY MULLED WINE

shiraz, spices, rosemary, sugar, orange • 7.5

FALL BLACK MANHATTAN

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

AUTUMN EVENING

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

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*

LEAP YEAR *featured by Sanders*

gin, grand marnier, sweet vermouth, lemon • 12

UGG LIFE *featured by Catherine*

cucumber infused vodka, St. Germain, sparkling, lemon, mint • 10

* 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 |
|-------------|------|--------|--------|

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) |
| ODDSTORY SNAKEROOT Dry dark chocolate, vanilla, toasted coconut, burnt sugar | COCONUT MILK STOUT | CHATT | 5.4% | 7 (11oz) |
| HUTTON AND SMITH ANNIVERSARY IPA Hint of roasted coffee, orange rind & citrus, pine, biscuits | COFFEE IPA | CHATT | 7.2% | 7 (16oz) |
| ODDSTORY BRIGHT EYES Roasty malts, dark fruit, candied sugar goodness | BELGIAN DUBBEL | CHATT | 7.1% | 5 (11oz) |
| HEAVEN AND ALE LOVE SUPREME Crème brûlée, vanilla, dark chocolate, hazelnut, coffee | MILK STOUT | CHATT | 5% | 7 (16oz) |

Urban Artifact

Urban Artifact comes to us from Cincinnati, Ohio. They were in the market for awhile and then sadly had to leave due to distribution issues; they're back now and we couldn't be happier. If you're a fan of sours you owe it to yourself to try the Gadget.

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|--|---------------------------|-----------|-------------|-----------------|
| URBAN ARTIFACT FINN Lemon, grapefruit, kumquat; lightly sour | BERLINER PALE ALE | OH | 5.4% | 6 (11oz) |
| URBAN ARTIFACT POSTCARD Double dry hopped with mandarina and mosaic hops; truly a happy spot between a sour and an IPA | DDH SOUR IPA | OH | 7.2% | 6 (11oz) |
| URBAN ARTIFACT SLIDERULE Tart raspberry, soft chocolate with a hint of salt | RASP/CHOC GOSE | OH | 4.9% | 6 (11oz) |
| URBAN ARTIFACT CHARIOT Bright cherry, salt, hint of vanilla and fresh bread | CHERRY PIE GOSE | OH | 4.7% | 6 (11oz) |
| URBAN ARTIFACT GADGET Smoothie-like with raspberry & blackberry, tart backbone with fruity sweetness | MIDWEST FRUIT TART | OH | 8.3% | 9 (8oz) |

Other Drafts

| | | | | |
|---|-----------------------|-----------|-------------|-----------------|
| HIGHLAND PILSNER Crisp and refreshing; dry finish; floral, herbal aroma from all-German hops | GERMAN PILSNER | NC | 5.5% | 5 (16oz) |
| SOUTHERN GRIST LOUD WHISPERS easy drinking, tropical, nice hoppiness from a double dose of dry hops | NE PALE | TN | 5% | 8 (16oz) |

continued on the other side...

| | | | | |
|---|-----------------------------|----------------|-------------|-----------------|
| JOLLY PUMPKIN & DETROIT SURF COLLAB Nice hoppiness, caramel maltiness, refreshing and balanced | RED PALE ALE | MI | 4.8% | 5 (11oz) |
| THE COLLECTIVE CUP O' BEER Ramen noodles, lime, lemongrass, ginger, coriander, and seaweed-cured sea salt | GOSE | TX | 4.7% | 8 (11oz) |
| WILD HEAVEN EMERGENCY DRINKING BEER Bright and effervescent; citrus zest, sea salt and lemongrass | GOSE / PILSNER | GA | 4% | 5 (16oz) |
| BEARDED IRIS HOMESTYLE Juicy and tropical; lemon peel, tangerine, balanced bitterness | NE IPA | TN | 6% | 7 (16oz) |
| WICKED WEED BLACK ANGEL Toasty malt; tart cherry, plum, vanilla | BARREL AGED SOUR ALE | NC | 6.6% | 12 (8oz) |
| DOG HEAD OF THE HORSEMAN light spice; pumpkin, bready, moderately sweet, boozy | IMP. PUMPKIN ALE | NC | 10% | 8 (11oz) |
| BALLAST POINT VICTORY AT SEA Robust coffee; caramel; vanilla | PORTER | CA | 10% | 6 (11oz) |
| PETRUS CHOCOLATE CHERRY QUAD [NITRO] Chewy sugars, tart cherry, mild chocolate | BELGIAN QUAD | BELGIUM | 8.1% | 6 (4oz) |

Bottles & Cans

| | | | | |
|--|--------------------------|----------------|-------------|-------------------|
| STIEGL RADLER grapefruit, lemon, caramel malt | FRUIT BEER | AUSTRIA | 2.5% | 6 (16.9oz) |
| WISEACRE TINY BOMB crisp and clean; citrus, grass, wildflower | PILSNER | TN | 4.5% | 5 (12oz) |
| BALLAST POINT SOUR WENCH tart, blackberry, light vinegar | SOUR ALE | CA | 7% | 7 (12oz) |
| HIGHLAND DAYCATION light, dry, tropical, easy drinking | SESSION IPA | NC | 4.9% | 5 (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) |
| SAUGATUCK BLUEBERRY MAPLE STOUT Like eating blueberry pancakes, touch of dry chocolate | STOUT | MI | 6% | 5 (12oz) |
| RODENBACH tart cherries, sour apple, oak, barnyard | FLANDERS RED SOUR | BELGIUM | 5.2% | 7.5 (12oz) |
| CLAUSTHALER DRY HOPPED N. A. full-bodied, malty caramel, crisp citrus | LOW ALCOHOL BEER | GERMANY | 0.5% | 5 (12oz) |