

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, purple 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!

- ① **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
- ① **LOCAL BEET SALAD** fennel, shallot, granola, green honey, labneh, cocoa, baby carrot, mustard seed • 11
- ① **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
- ① **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
- ① **MUSHROOM TACOS** Oaxacan cheese, salsa roja, black beans, pickled onion, beet chip, cilantro • 12
- ① **FALAFEL SANDWICH** house tzatziki, pickled red onions, bibb lettuce, tomato, Niedlov's wheat bun, house cut fries • 11
- ① **FRIED RICE\*** sunny egg, mushroom, broccoli, carrot, radish, red onion • 12 add tofu • 15

① = Vegan / Vegan option available

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# Brunch

10:30am - 3:00pm

## 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

## 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 FALL SQUASH 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

# 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

\* 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

## 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\*

### WINTER MARGARITA *featured by Sanders*

altos tequila, triple sec, lime, sugar, spiced wine • 9.5

### WHISKEY OF THE WEEK *featured by Sanders*

Cumberland Cask Barrel Cut • 12

## \* \* Infusions \* \*

Strawberry Vodka  
Cucumber Vodka  
Jalapeño Tequila  
Cucumber Gin  
Ancho Chili Whiskey

## Scotch

Glenfidich 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

The Loop Sauvignon Blanc	2017	Marlborough	8.5 / 31
Santa Julia Pinot Grigio	2017	Mendoza	8 / 29
Nortico Alvarinho	2017	Portugal	9.5 / 35
Dry Creek Chenin Blanc	2017	Sonoma	9 / 33
Little James Basket Press White	2016	France	11 / 39
Urban Riesling	2017	Mosel	11.5 / 41
Canyon Road Moscato	2017	California	6 / 22
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
Gérard Bertrand Réserve Pinot Noir	2017	France	10 / 36
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 15yr Rye • 50
Angel's Envy • 14	Gentleman Jack • 12	WhistlePig Farmstock • 15
Angel's Envy Rye • 18	George Dickel Rye • 7	WhistlePig Old World • 30
Basil Hayden's • 12	Jack Daniels • 8.5	Willett Bourbon • 12
Battlefield Bourbon • 20	Jameson • 9	Woodford Reserve • 11
Belle Meade • 10	Jefferson's Very Small Batch • 11	
Blanton's • 16	Jefferson's Reserve • 16	
Buffalo Trace • 8	Jefferson's Ocean Aged • 18	
Chattanooga Whiskey 1816 • 8	Knob Creek • 10	
Chattanooga Whiskey Cask • 13	Maker's Mark • 9.5	
Corsair Quinoa • 12	Maker's 46 • 12	
Crown Royal • 9	Noah's Mill • 15	
Cumberland C. Barrel Cut • 13	Rittenhouse Rye • 8.5	
Cumberland C. Ruby Cut • 14	Rowan's Creek • 10	
E.H. Taylor Small Batch • 12	Stagg Jr. • 16	
E.H. Taylor Single Barrel • 15	Suntory Yamazaki 12yr • 25	
Eagle Rare 10yr • 12	Weller Special Reserve • 7.5	
Elijah Craig Small Batch • 8	WhistlePig 10yr Rye • 15	

<b>URBAN ARTIFACT FINN</b> Lemon, grapefruit, kumquat; lightly sour	<b>BERLINER PALE ALE</b>	OH	5.4%	6 (11oz)
<b>URBAN ARTIFACT POSTCARD</b> Double dry hopped with mandarina and mosaic hops; truly a happy spot between a sour and an IPA	<b>DDH SOUR IPA</b>	OH	7.2%	6 (11oz)
<b>URBAN ARTIFACT SLIDERULE</b> Tart raspberry, soft chocolate with a hint of salt	<b>RASP/CHOC GOSE</b>	OH	4.9%	6 (11oz)
<b>URBAN ARTIFACT CHARIOT</b> Bright cherry, salt, hint of vanilla and fresh bread	<b>CHERRY PIE GOSE</b>	OH	4.7%	6 (11oz)
<b>URBAN ARTIFACT GADGET</b> Smoothie-like with raspberry & blackberry, tart backbone with fruity sweetness	<b>MIDWEST FRUIT TART</b>	OH	8.3%	5 (8oz)
<b>HIGHLAND PILSNER</b> Crisp and refreshing; dry finish; floral, herbal aroma from all-German hops	<b>GERMAN PILSNER</b>	NC	5.5%	5 (16oz)
<b>WILD HEAVEN EMERGENCY DRINKING BEER</b> Bright and effervescent; citrus zest, sea salt and lemongrass	<b>GOSE / PILSNER</b>	GA	4%	5 (16oz)
<b>THE COLLECTIVE CUP O' BEER</b> Ramen noodles, lime, lemongrass, ginger, coriander, and seaweed-cured sea salt	<b>GOSE</b>	TX	4.7%	8 (11oz)
<b>HIGHLAND STARGAZER</b> Grapefruit peel; ginger; coriander	<b>BELGIAN WHITE</b>	NC	4.8%	5 (16oz)
<b>ORPHEUS ATALANTA</b> Plums; spicy yeast; tart and acidic	<b>BELGIAN SAISON</b>	GA	5.3%	6 (11oz)
<b>ORPHEUS SYKOPHANTES</b> Rich and earthy; figs and dark candy syrup; sour	<b>WILD ALE</b>	GA	7.5%	6 (8oz)
<b>HIGHLAND GAELIC</b> Malty sweetness balanced with delicate hop bitterness	<b>AMBER</b>	NC	5.8%	5 (16oz)
<b>HIGHLAND CLAWHAMMER</b> Smooth; toasty malt character	<b>MÄRZEN</b>	NC	5.0%	5 (16oz)
<b>HEAVEN AND ALE HOP KUSH</b> Lactose and vanilla bean; creamy mouthfeel; powerful hop aroma and bitterness	<b>SMOOTHIE IPA</b>	CHATT	7.0%	8 (11oz)
<b>HIGHLAND THUNDERSTRUCK</b> Robust; coffee and chocolate aromas; subtle fruit and spice	<b>COFFEE PORTER</b>	NC	5.9%	5 (16oz)
<b>STARR HILL LAST LEAF</b> Classic English brown ale with Virginia maple syrup	<b>MAPLE BROWN ALE</b>	VA	6.1%	7 (16oz)
<b>SAUGATUCK BOURBON AGED IMPERIAL PUMPKIN</b> Prominent bourbon barrel influence; pumpkin and chai tea	<b>PUMPKIN ALE</b>	MI	9.5%	9 (11oz)
<b>BALLAST POINT VICTORY AT SEA</b> Robust coffee; caramel; vanilla	<b>PORTER</b>	CA	10%	6 (11oz)

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**

grapefruit, lemon, caramel malt

**WISEACRE TINY BOMB**

crisp and clean; citrus, grass, wildflower

**HUTTON & SMITH GOOD SCHIST**

dank, tropical citrus, caramel malt

**BALLAST POINT SOUR WENCH**

tart, blackberry, light vinegar

**HIGHLAND DAYCATION**

light, dry, tropical, easy drinking

**BELL'S TWO HEARTED ALE**

unfiltered, pine, grapefruit, malty but balanced

**HUTTON & SMITH IGNEOUS**

orange rind &amp; citrus, pine, biscuits

**RODENBACH**

tart cherries, sour apple, oak, barnyard

**ACE PINEAPPLE CIDER**

sour pineapple, apple, floral

**ST. PAULI N. A.**

honey, cracked grains, biscuity yeast

**CLAUSTHALER DRY HOPPED N. A.**

full-bodied, malty caramel, crisp citrus

16.9oz CAN

12oz CAN

12oz CAN

12oz

12oz

16oz CAN

16oz CAN

11.2oz

12oz

12oz

12oz

**FRUIT BEER****PILSNER****PALE ALE****SOUR ALE****IPA****IPA****DRY HOPPED IPA****FLANDERS RED SOUR****CIDER****LOW ALCOHOL BEER****LOW ALCOHOL BEER****AUSTRIA****TN****CHATT****CA****NC****MI****CHATT****BELGIUM****CA****GERMANY****GERMANY**

2.5%

4.5%

6.0%

7.00%

4.9%

7.0%

7.2%

5.2%

5.0%

0.5%

0.5%

6

5

5

7

5

6.5

6

7.5

4

4

5