

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
- 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
- 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 carrot, 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, bacon, 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

seared Chilean salmon, carrot salad, lemon, egg, dill

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*

COGNAC 75 *featured by Sanders*

cognac, lemon, sugar, sparkling • 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	

HIGHLAND PILSNER Crisp and refreshing; dry finish; floral, herbal aroma from all-German hops	GERMAN PILSNER	NC	5.5%	3 / 4 / 5
WILD HEAVEN EMERGENCY DRINKING BEER Bright and effervescent; citrus zest, sea salt and lemongrass	GOSE / PILSNER	GA	4.0%	3 / 4 / 5
B.NEKTAR ZOMBIE KILLER Apple skin; tart cherry balanced with sweet honey	CIDER	MI	6.0%	9 / 12 / -
THE COLLECTIVE CUP O' BEER Ramen noodles, lime, lemongrass, ginger, coriander, and seaweed-cured sea salt	GOSE	TX	4.7%	6 / 8 / 11
HIGHLAND STARGAZER Grapefruit peel; ginger; coriander	BELGIAN WHITE	NC	4.8%	3 / 4 / 5
HONKY TONK CHERRY Traditional German recipe with pure Michigan tart cherry juice added	BERLINER WEISSE	TN	4.30%	5 / 6 / 9
ORPHEUS ATALANTA Plums; spicy yeast; tart and acidic	BELGIAN SAISON	GA	5.3%	5 / 6 / 9
ORPHEUS SYKOPHANTES Rich and earthy; figs and dark candy syrup; sour	WILD ALE	GA	7.5%	6 / 8 / 11
HIGHLAND GAELIC Malty sweetness balanced with delicate hop bitterness	AMBER	NC	5.8%	3 / 4 / 5
HIGHLAND CLAWHAMMER Smooth; toasty malt character	MÄRZEN	NC	5.0%	3 / 4 / 5
MONDAY NIGHT SLAP FIGHT Light body; pungent herbal aroma; papaya, orange and grapefruit	IPA	GA	5.8%	4 / 5 / 7
HEAVEN & ALE VICTORY LAP Tropical hops; moderately bitter	IPA	CHATT	7.3%	5 / 6 / 9
HEAVEN AND ALE HOP KUSH Lactose and vanilla bean; creamy mouthfeel; powerful hop aroma and bitterness	SMOOTHIE IPA	CHATT	7.0%	6/8/11
HIGHLAND THUNDERSTRUCK Robust; coffee and chocolate aromas; subtle fruit and spice	COFFEE PORTER	NC	5.9%	3 / 4 / 5
STARR HILL LAST LEAF Classic English brown ale with Virginia maple syrup	MAPLE BROWN ALE	VA	6.1%	4 / 5 / 7
SAUGATUCK BOURBON AGED IMPERIAL PUMPKIN Prominent bourbon barrel influence; pumpkin and chai tea	PUMPKIN ALE	MI	9.5%	7 / 9 / -
BALLAST POINT VICTORY AT SEA Robust coffee; caramel; vanilla	PORTER	CA	10.00%	5 / 6 / 9

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

16.9oz CAN

FRUIT BEER**AUSTRIA**

2.5%

6

WISEACRE TINY BOMB

crisp and clean; citrus, grass, wildflower

12oz CAN

PILSNER**TN**

4.5%

5

HUTTON & SMITH GOOD SCHIST

dank, tropical citrus, caramel malt

12oz CAN

PALE ALE**CHATT**

6.0%

5

BALLAST POINT SOUR WENCH

tart, blackberry, light vinegar

12oz

SOUR ALE**CA**

7.00%

7

HIGHLAND DAYCATION

light, dry, tropical, easy drinking

12oz

IPA**NC**

4.9%

5

BELL'S TWO HEARTED ALE

unfiltered, pine, grapefruit, malty but balanced

16oz CAN

IPA**MI**

7.0%

6.5

HUTTON & SMITH IGNEOUS

orange rind & citrus, pine, biscuits

16oz CAN

DRY HOPPED IPA**CHATT**

7.2%

6

SIERRA NEVADA HOPTIMUM

hoppiness & malt, grapefruit rind, rose, cedar

12oz

IPA**CA**

9.2%

7

RODENBACH

tart cherries, sour apple, oak, barnyard

11.2oz

FLANDERS RED SOUR**BELGIUM**

5.2%

7.5

ACE PINEAPPLE CIDER

sour pineapple, apple, floral

12oz

CIDER**CA**

5.0%

4

ST. PAULI N. A.

honey, cracked grains, biscuity yeast

12oz

LOW ALCOHOL BEER**GERMANY**

0.5%

4

CLAUSTHALER DRY HOPPED N. A.

full-bodied, malty caramel, crisp citrus

12oz

LOW ALCOHOL BEER**GERMANY**

0.5%

5