

quick

rosemary fries for the table • 7

local watermelon slice

roasted pistachio crumble, lime • 5

biscuit & gravy

house buttermilk biscuit, house black pepper & sausage gravy • 6

brunchy plates

shrimp & grits

smoked cheddar grits, bacon, garlic, parsley, lemon • 17

chicken & waffles

two Belgian waffles, not-too-spicy-but-smoky-and-delicious fried chicken, real maple syrup, powdered sugar • 19

burrito

house bacon, scrambled eggs, cheddar, avocado, potato, flour tortilla, house hot sauce • 15

smash burger

two four-ounce patties, American cheese, sorghum glazed onion, dijon aioli, Niedlov's bread, house cut fries • 15
add egg • 2

veggies & grits

porcini broth, coconut carrot sauce, tomatoes, pole beans, brussels, shiitakes, smoked cheddar grits • 15

B.L.T.

house bacon, pimiento cheese aioli, fried green tomato, shredded iceberg lettuce, Niedlov's bread, house fries • 13

strawberry salad (v)

mixed greens, goat cheese crumbles, fennel, strawberry, red onion, pecan, herbs, champagne vinaigrette • 11

heirloom tomatoes & sweet corn

grana padano cream, shaved grana, mint, sherry & shallot vinaigrette, Niedlov's bread bits, green onion ash • 15

(v) = vegan option available, please ask your server for details.

plates cont.

steak & eggs

hanger steak, roasted fingerling potatoes, asparagus, hollandaise, sunny eggs • 19

lox & toast

house-cured salmon, avocado cream cheese, crispy capers, red onion, lemon, arugula, Niedlov's bread • 15

sweet

Mark's coffee cake

made with Velo coffee, served with macerated blackberries and lemon cream icing • 6

french toast

Niedlov's brioche, macerated strawberries & blackberries, basil & mint, pistachio crumble, powdered sugar, syrup • 13

sides

fruit • 5

belgian waffle • 6

smoked cheddar cheese grits • 6

vegan coconut grits • 5

two eggs* • 4

bacon or sausage • 5

sausage gravy • 3

biscuit or toast with jam • 2.5

real maple syrup • 1.5

brunch booze

sriracha bloody mary

housemade spicy mix, cucumber vodka, celery salt • 5

mimosa

sparkling, orange juice. single • 3 | carafe • 13

summer water

rosé, strawberry, basil, lemon • 7.5

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

cocktails

the mellifera / verde mezcal, st. germain, honey, lemon & orange bitters, red chili • 9

ms. beauregarde / gin, creme de violet, lavender, cucumber, lemon • 9

house mule / housemade habanero ginger beer, lime • 7 *

watermelon old fashioned / chattanooga whiskey 91, angostura, watermelon, lemon • 12

summer water / rosé, strawberry, basil, lemon • 7.5

chattanooga sling #2 / george dickel rye, giffard cassis noir, luxardo, lemon, peychaud's, powdered sugar, soda • 11

*\$2 upgrade for any spirit

red wine

pinot noir / gerard bertrand '18 (france) • 10 / 40

barbera / villa sparina '18 (italy) • 11 / 44

malbec / alamos '19 (argentina) • 7 / 28

merlot / mcmanis '18 (california) • 7 / 28

white & rosé

chardonnay / 10 span '18 (california) • 6/20

sauvignon blanc / the loop '18 (new zealand) • 7 / 25

txakolina / gaintza '18 (spain) • 8 / 28

rosé / mont gravet '18 (france) • 7 / 24

bubbles

cava brut rosé / poema (spain) • 8 / 32

prosecco / gran passione (italy) • 8 / 33

blanc de noir / gruet (new mexico) • 38 (btl only)

draft beer

Austin Eastcider / cider • 5% • 6 (16oz)

Diskin Cherry Cider / tart cider • 5% • 6 (11oz)

YeeHaw Kolsch / kolsch • 4.7% • 6 (16oz)

Duchesse De Bourgogne / flanders sour • 6.2% • 10 (8oz)

Highland Pilsner / pilsner • 5.5% • 5 (16oz)

5 Wits Sunblaze / ipa • 6.1% • 6 (16oz)

5 Wits King Me / imperial saison • 7.4% • 7 (11oz)

Bearded Iris Homestyle / ne ipa • 6% • 7 (16oz)

bottle/can beer

Hutton & Smith Tectonic / session IPA • 5.1% • 6 (16oz)

TN Brew Works Hippies & Cowboys / IPA • 6% • 5 (12oz)

Wisecre Tiny Bomb / pilsner • 4.5% • 5 (16oz)

Urban Artifact Finn / tart pale ale • 5.3% • 6 (12oz)