

brunchy plates

rosemary fries for the table • 7

spiced chicken & belgian waffle

one Belgian waffle, not-too-spicy-but-smoky-and-delicious Joyce farm fried chicken thighs, powdered sugar • 14

karaage bowl (Japanese fried chicken)

Springer Mountain farm's chicken, black garlic molasses, Japanese mayo, togarashi, tare, lemon, rice • 17

sope de carne (gf)

hanger steak, cheese, guac, black beans, crema, lime, cilantro, jalapeño sauce • 14

roasted sweet potato hash

two eggs, bacon jam, caramelized onion, habanadas, roasted garlic, sage • 11
(Vegetarian version available, -\$1)

huevos rancheros con carne burrito

hanger steak, chorizo, burnt salsa, avocado, scrambled eggs, potato, flour tortilla, house hot sauce • 15

local mushrooms and grits (v)

venetian oyster mushrooms, criminis, porcini broth, shallot, garlic, grana padano • 15

smash burger

two four-ounce patties, American cheese, caramelized onion, dijon aioli, Niedlov's bread, house cut fries • 15

pork belly bánh mì

roasted & seared pork belly, pickled vegetables, pâté, jalapeño, cucumber, hoisin mayo, Niedlov's bread, house fries • 15

strawberry salad (v)

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

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

okonomiyaki (Japanese savory pancake)

cabbage, carrot, green onion, katsuobushi, pickled ginger, glazed mushrooms, toasted sesame, Japanese mayo, smoked & cured yolk, togarashi • 16

mushroom & prosciutto toast

venetian oyster mushrooms, prosciutto di parma, grana padano, arugula, lemon, Niedlov's brioche, sunny egg • 15

Y'all, brunch is crazy. We serve 300+ people out of our tiny kitchen. Due to this, wait times are a good bit longer than at dinner. We do this once a week and we were all here late last night; please be gentle.

Please try to avoid modifying dishes unless you have an allergy, so we can keep food flying out of the kitchen. If you do have an allergy and need to modify a dish, we're happy to accommodate.

Parties of ten or more must pay on a single check.

Executive Chef & GM • Sanders Parker
Assistant General Manager • Chance Scrimshire
Bar Manager • Lukus Smith
Beer Manager • Nick Vallot

what you're eating

Niedlov's Breadworks • literally all of our bread
Wasawillow Farm • all microgreens
Riverview Farms • grits, cornmeal
2 Angels Mushrooms • all of our fancy mushrooms
Crabtree Farms • edible flowers
Velo Coffee Roasters • literally all the coffee
Waldens Ridge • honey

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

brunch booze

tall mimosa (12 oz)
sparkling, orange juice • 7

sriracha bloody mary
housemade spicy mix, vodka, celery salt • 6

fall water / merlot, fall spices, lemon • 7.5

fernet & cold brew
velo cold brew, fernet, lemon twist • 9

pumpkin old fashioned / chattanooga whiskey 91, pumpkin,
local pimenta (allspice) bitters • 12

red wine

red blend / b.r. cohn '16 (california) • 10 / 40

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

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

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

corvina / scaia '17 (italy) • 10/36

white & rosé

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

pinot grigio / mark west '15 (california) • 7/28

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

riesling / urban '17 (germany) • 9 / 36

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 Eastciders / original cider • 5% • 6 (16oz)

Founders Solid Gold / lager • 4.4% • 6 (16oz)

Blackberry Farms Goat Hill / belgian ale • 5% • 7 (16oz)

Orpheus Wandering Blues / blueberry sour • 6% • 7 (8oz)

YeeHaw Dunkel / dunkel • 5.5% • 5 (11oz)

Victory Sour Monkey / sour tripel • 9.5% • 9 (8oz)

Highland AVL / ipa • 6.5% • 6 (16oz)

OddStory Pumpkin / imp. pumpkin ale • 9.3% (11oz)

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

5 Wits & Flying Squirrel F.B.S. / imp brown • 9% • 8 (11oz)

bottle/can beer

Hutton & Smith Igneous / IPA • 7.2% • 6 (16 oz)

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

5 Wits Hammergeil / oktoberfest • 6.2% • 5 (12oz)

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