

Welcome to Flying Squirrel.

This menu is built for sharing. Due to this, we send food from the kitchen as it is ready. We are a chef driven restaurant, and while we will accommodate allergies, we ask that you please try the dishes as they are intended. If you insist on modifying a dish, we can not guarantee its quality or timeliness. Lastly, there are modifications that we cannot accommodate.

tonight's features

lamb lollipops (gf)

three pasture raised NZ lamb ribs, rosemary, garlic, sweet potato • 14

fall chopped salad (gf)

goat cheese & ricotta whip, quinoa, prosciutto, apple, spiced pecans, arugula, radish, rosemary vinaigrette • 9

special burger

two four ounce patties, smoked cheddar, house bacon jam, garlic aioli, Niedlov's bread • 15 (4 pieces)

plates

coppinger cheese toast

Niedlov's bread, local honey, garlic aioli, truffle • 12

house-cut fries (v)

classic garlic or spicy • 7 garlic & spicy • 8
truffle parmesan • 9

miso glazed roasted eggplant

local eggplant, sesame, walnut, Japanese mayo • 12

heirloom carrots (gf)

roasted garlic pistou, calabrian chili, pumpkin seeds, crème fraîche, honey & vinegar • 12

fried brussels sprouts (v) (gf)

guajillo aioli, crispy sunchoke, cherry tomato, citrus, basil • 11

sope de carne (gf)

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

ginger & scallion noodles (v)

togarashi potato chips, pickled bean sprout, nori furikake • 14

mushroom tacos (v) (gf)

baby bellas, homemade corn tortilla, jalapeño sauce, black beans, pepitas, cilantro, lime • 10

warm roasted beets (v) (gf)

goat cheese, toasty walnuts, caraway seed, roasted garlic & shallot, Dijon vinaigrette, lemon • 12

salmon tartare* (gf)

crème fraîche, caper, shallot, lemon, dill, housemade potato chips, crunchy salt • 13

plates cont.

karaage (Japanese fried chicken)

Springer Mountain farm's chicken, black garlic molasses, Japanese mayo, togarashi, lemon • 14

pork belly bánh mì

Comfrey farms pork belly, pickled vegetables, pâté, jalapeño, cucumber, hoisin mayo • 15 (4 pieces)

hanger steak

smashed fingerling potatoes, red wine pan sauce, thyme • 22

okonomiyaki (Japanese savory pancake)

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

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

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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

Parties of ten or more will be presented with a single check.

(gf) = gluten free
(v) = vegan option available, please ask your server for details

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

cocktails

oh yeahhh / verde mezcal, pilla select, luxardo, lemon • 10

kernel sours / nelson's green brier whiskey, crème de noyaux, rosemary, beet, lemon • 9

fall water / merlot, fall spices, lemon • 7.5

simple nick / cognac, dry orange curaçao, mexican coke, flamed orange • 8

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

mocktail / fall spice syrup, pumpkin, angostura bitters, ginger ale • 4

red wine

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

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

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

corvina / scaia '17 (italy) • 10 / 40

cabernet sauvignon / substance '18 (washington) • 11 / 44

pinot noir / grayson cellars '16 (california) • 8 / 32

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

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

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

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% • 8 (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)

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

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