

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

marinated ahi tuna

cucumber, avocado, togarashi, sesame, cronchy garlic, chili oil • 16

butternut squash gnocchi

savory beet, brown butter, garlic, grana padano, piston, thyme • 12

pork belly sisig

Comfrey Farms pork belly, egg, red onion, walnuts, chipotle, lime • 15

fried brussels sprouts

spicy honey miso sauce, orange, mint • 12

plates

ramen (v)

shiitake dashi, sesame, miso, kale, roasted mushrooms, 6 minute egg, pickled bean sprouts, nori, mayu • 15 (This is the only thing we don't recommend you share)

lamb lollipops (gf)

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

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

sope de carne (gf)

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

mushroom tacos (v) (gf)

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

heirloom carrots (gf)

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

ginger & scallion noodles (v)

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

karaage (Japanese fried chicken)

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

hanger steak

fondant potatoes, walnut & black pepper cream sauce • 23

okonomiyaki (Japanese savory pancake)

cabbage, carrot, green onion, katsuobushi, pickled ginger, glazed mushrooms, toasted sesame, Japanese mayo, smoked & cured yolk, togarashi • 16
add roasted pork belly • 21

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

Follow us: @squirrelbar

(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

pumpkin old fashioned / chattanooga whiskey 91, pumpkin, brown sugar, bitter bottle pimenta bitters (allspice) • 12

fall water / merlot, fall spices, lemon • 7.5

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

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

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 / 40

white & rosé

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

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

sauvignon blanc / ranga ranga '20 (new zealand) • 8/ 32

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

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

Oddstory Mai Tai / sour • 7.1% • 7 (8oz)

Urban Artifact Gadget / fruited sour • 7.9 % • 9 (8oz)

5 Wits Higher Brown / brown ale • 4.8 % • 6 (11oz)

Bell's Two Hearted Ale / apa • 7% • 6 (16oz)

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

Hutton & Smith / scottish ale • 4.8% • 7 (16oz)

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

bottle/can beer

Hutton & Smith Igneous / ipa • 7.2% • 5 (12 oz)

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

Highland Cold Mountain/ winter warmer • 5.9% • 6 (12oz)