

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, sesame, cronchy garlic, chili oil, lime • 16

salmon katsu (sashimi)

sesame slaw, citrus ponzu, Japanese mayo • 16

Japanese salted salmon

dashi braised pistachio, roasted beet, fried brussels, pickled shallot, mushroom dirt, miso vinaigrette • 18

plates

gnocchi

savory beet, butternut squash, brown butter, walnuts, garlic, grana padano, roasted garlic pistou, thyme • 15

ramen (v)

shiitake dashi, sesame, miso, kale, roasted mushrooms, 6 minute egg, pickled bean sprouts, nori, mayu • 15 with roasted pork belly • 20
(This is the only thing we don't recommend you share)

spicy miso brussels sprouts

honey, orange, mint, miso-sesame mayo • 13

sequatchie cove 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

ginger & scallion noodles (v)

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

mushroom pastor tacos (v) (gf)

baby bellas, homemade corn tortilla, jalapeño sauce, guacamole, pickled jalapeño & onion, pineapple, lime • 12

pork belly sisig

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

heirloom carrots (gf)

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

special burger

two four ounce patties, American cheese, caramelized onion, garlic aioli, Niedlov's bread • 13 (4 pieces)

lamb lollipops (gf)

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

sope de carne (gf)

hanger steak, cheese, guac, black beans, crema, lime, cilantro, jalapeño sauce • 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 • 21

okonomiyaki (Japanese savory pancake)

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

ryeball / chattanooga whiskey 99 rye, topo chico, lemon • 10

kamisake / vodka, aperol, nigori sake, simple, fresh lime • 9

tree farm / pine needle infused dickel no. 8, zirbenz stone pine liqueur, simple, angostura bitters • 11

dram, looka that toddy / house made dram (rittenhouse rye, allspice, honey, sugar), fresh lemon • 10

fall water / merlot, fall spices, fresh lemon • 7.5

mocktail / beet, ginger, rosemary, cranberry, fresh lemon • 5

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

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

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

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

5 Wits Frieda / kettle sour • 6.2% • 6 (8oz)

Blackberry Farms Classic / farm saison • 6.3% • 6 (16oz)

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

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

TN Brew works Farmers Beat / farm saison • 6.7% • 6 (11oz)

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

Hutton & Smith Scotch Ale / 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% • 6 (16 oz)

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

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

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