

bubbles

prosecco • conti riccati • *white, citrus, green apple*
(veneto, italy) • 12 / 48

crémant rosé • maison foucher • *rose, strawberry, apricot*
(loire valley, france) • 12 / 48

champagne • joel falmet brut • *effervescent, biscuit, almond*
(champagne, france) • 136

white

macabeo-sauv blanc • kiki & juan • *bright, grass, starfruit*
(valencia, spain) 1L • 10 / 50

chenin blanc • champalou vouvray • *floral, jasmine, lemon*
(loire, france) • 14 / 56

rosé pinot grigio • kobal • *crisp, peach, cantaloupe*
(podravje, slovenia) • 11 / 44

carricante orange • molino avento • *soft, honeycomb, mandarin*
(sicily) • 14 / 56

chardonnay • the prisoner • *rich, toasted oak, vanilla*
(california) • 80

red

rosso • valli unite • *rustic, medium-bodied, tart cherry*
(piemonte, italy) • 14 / 56

pinot noir • obsidian • *earthy, pomegranate, ginger*
(sonoma, california) • 14 / 56

montepulciano • atilia d'abruzzo • *juicy, grape jelly, cocoa*
(abruzzo, italy) 1L • 13 / 65

nebbiolo • martinenga langhe • *tannic, anise, sweet cherry*
(piedmont, italy) • 14 / 56



executive chef: *Brett Norton*
beverage director: *Cate Huffman*
general manager: *Sarah Cullum*
assistant general manager: *Casey Quinn*

local partners

*niedlov's breadworks • crabtree farms • big sycamore farm
velo coffee • wasawillow farm • midway mushrooms
pickett's trout*

other partners

*beeler's pork • verlasso salmon • joyce farms
comfrey farms pork • springer mountain farms chicken
niman ranch*

• we add a 20% gratuity to parties of 8 or more and walkouts

share plates for sharing

smallest to largest • plates come from the kitchen as they are ready and land in the center of the table

blistered shishito peppers (v+) (gf) pickled shishitos, tahini, lemon, mint • 11

spicy miso brussels sprouts (v) honey, orange, mint, miso-sesame mayo • 14

house-cut fries* (v+) classic garlic or spicy • 9
garlic and spicy • 10 truffle • 12

fall caesar salad romaine, kale, brussels, niedlov's croutons, 6-minute egg, pepitas, sesame, parmesan • 16

smashed fingerlings (v) red onion, crispy capers, pickled mustard seed, creamy herb sauce, beet gastrique • 12

beet / grapes / brussels (v+) goat cheese, fried grapes, brussels sprouts, pickled mustard seed & shallot, almonds, orange dijon vinaigrette • 13

charred apple & tomato pasta (v) granny smith apples & heirloom tomatoes, shallot, mint-basil pesto, brown butter, parmesan, almond, lemon • 22

spicy korean "candy" chicken gochujang buttermilk, peanuts, pickled daikon, sesame, green onion, gochugaru • 16

gulf shrimp & grits fried grit cake, andouille sausage, benton's bacon, local mushrooms, onions & peppers, cajun cream sauce • 27

charred cauliflower (v+) (gf) lime & ginger cashew cream, red onion, toasted hazelnuts, szechuan chili crunch, mint • 14

airline chicken breast (gf) cauliflower two ways, shallot & caper vinaigrette • 24

salmon (gf) tri-color fingerlings, charred corn, heirloom cherry tomatoes, pickled cucumber, romanesco, lemon beurre blanc • 32

okonomiyaki (japanese savory pancake) cabbage, carrot, glazed mushrooms, green onion, katsuobushi, togarashi, Japanese mayo, pickled ginger, toasted sesame • 19 + pork belly • 5

ribeye (gf) local mushrooms, roasted fingerlings, chimichurri • 48

(gf) = gluten free **(v)** = vegetarian **(v+)** = vegan or easily made so

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

specialty cocktails

summer water squirrel made strawberry-basil syrup, rosé, lemon • 8 / 33

ardilla borracha reposado tequila, mezcal, naranja orange liqueur, lime • 10

house mule vodka, house ginger syrup, soda, lime • 8

chattanooga old fashioned chattanooga whiskey 91, creole bitters, angostura bitters, demerara syrup • 13

cosmopolitan tito's, naranja orange liquor, lime, cranberry, orchid garnish • 12

whiskey sour ancient age bourbon, lemon, lime, demerara syrup, angostura bitters, luxardo cherry • 10

french 75 gordon's gin, lemon, simple, bubbles • 10

heartshaker vodka, velo cold brew, grind espresso liqueur, crème de cacao • 10

nip-n-chase a curated pairing: 8 oz oddstory woven stone and 1 oz corsair triple smoke • 9

draft beer

oddstory woven stone (chatt) / vienna lager • 5.2% • 7 (16oz)

hutton & smith anniv. gose (chatt) / hopped sour • 5% • 5 (8oz)

3 taverns enchantress (ga) spiced cranberry sour • 5% • 7 (16oz)

highland berryfull (nc) / blueberry fruited ale • 5% • 5 (11oz)