



CAN'T HAVE DAIRY?
No Problem! Substitute Almond Milk or Oat Milk for \$1 extra!

DRIP COFFEE \$3

Coffee from velo coffee roasters with free refills

ESPRESSO \$3

Seasonal espresso

SIDECAR \$4

Shot of espresso and 6oz of coffee

CORTADO \$3.75

Equal parts espresso and steamed milk - 4oz

CAPPUCCINO \$4

Espresso and steamed milk - 7oz

LATTE \$4.25

Espresso and steamed milk - 11oz

CHAI LATTE \$5

Steamed milk and chai tea concentrate

MOCHA \$5

Espresso and steamed milk with organic chocolate

COLD BREW COFFEE \$3

Iced coffee brewed in house using a full immersion brew method for 24 hours

COLD BREW LATTE

Cold brew concentrate & milk:
Mixed 1:1 (8oz) with whole milk - \$3.75
Mixed 1:2 (16 oz) with whole milk - \$4.50

ON DRAFT \$4

Velo Bunny Hop cold brew or Cascara Pop

OTHER DRINKS

MUSE + METTA KOMBUCHA \$5

SOFT DRINKS (Free Refills) \$2.75

Coke, Diet Coke, Sprite, Ginger Ale

HOT TEA \$3.50

Black, Herbal, or Green Tea

ICED TEA (Free Refills) \$3

HOT CHOCOLATE \$4.50

Tennessee Whole Milk, Organic Chocolate

JUICE \$3

Orange, Cranberry, Apple, Pineapple, Grapefruit

WINE SELECTION

WINE BY THE GLASS / BOTTLE

Red

- La Mision Reserva Especial Carmenere (chile) \$10 / \$32
- La Mision Reserva Especial Cabernet Sauvignon (chile) \$10 / \$32
- J. Lohr Valdiguie (monterey, ca) \$8 / \$29
- Tabali Vetas Blancas Pinot Noir (chile) \$48
- Jackson Estate Cabernet Sauvignon (alexander valley, ca) \$55
- Jackson Estate Pinot Noir (alexander valley, ca) \$55

White

- J. Vineyards Pinot Gris (california) \$11 / \$34
- The Seeker Pinot Grigio (italy) \$9 / \$30
- The Seeker Rose (france) \$9 / \$30
- La Mision Reserva Especial Chardonnay (chile) \$10 / \$32
- Tabali Vetas Blancas Chardonnay (chile) \$45
- Jackson Estate Chardonnay (santa maria valley, ca) \$45
- Kim Crawford Sauvignon Blanc (new zealand) \$45

HOUSE WINE \$6 / \$20

Red

- Pinot Noir
- Cabernet Sauvignon
- Merlot

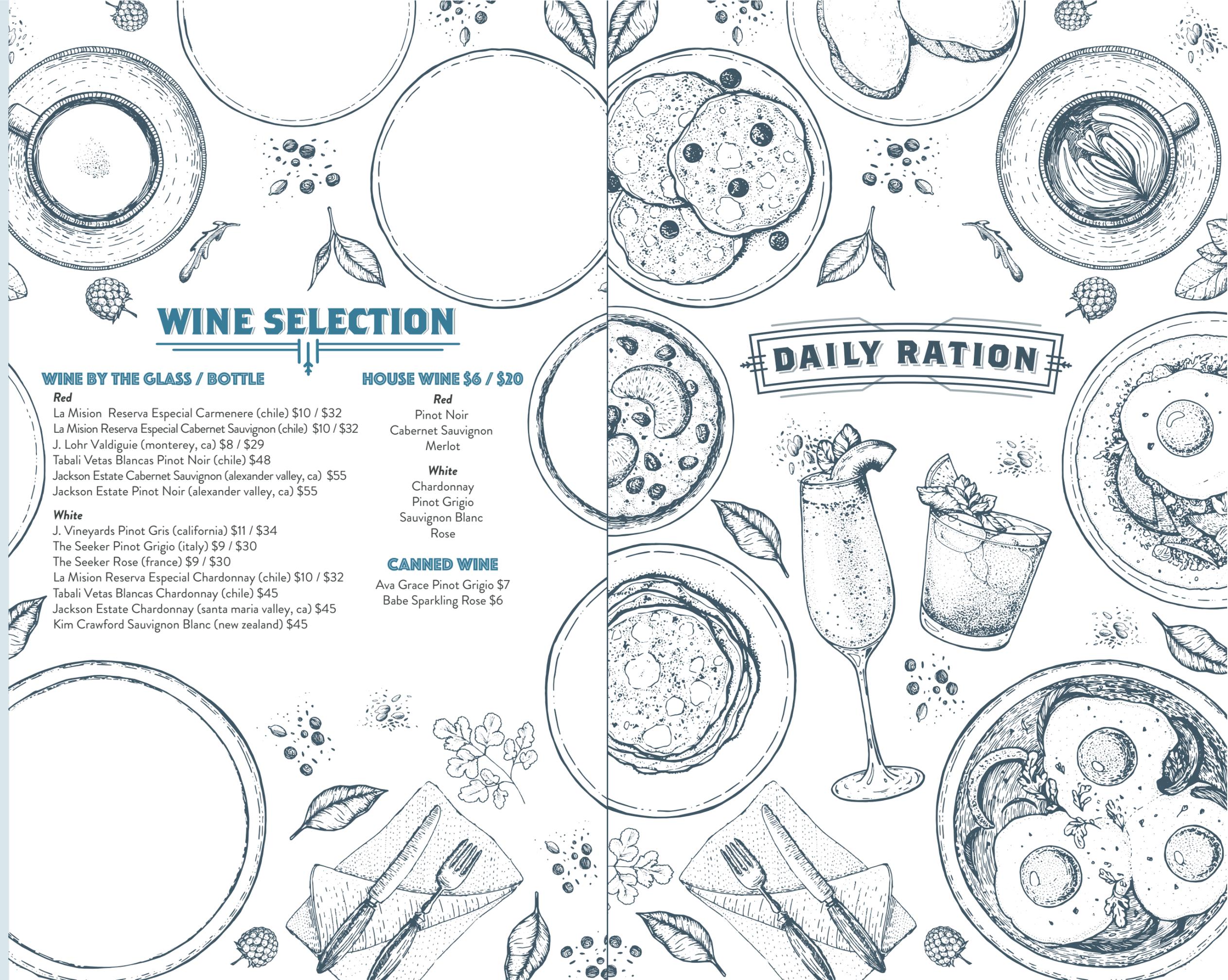
White

- Chardonnay
- Pinot Grigio
- Sauvignon Blanc
- Rose

CANNED WINE

- Ava Grace Pinot Grigio \$7
- Babe Sparkling Rose \$6

DAILY RATION



SHAREABLES

- V** **JAMMIN' OUT** \$7
Cream cheese topped with mango pepper jam, crostinis
- V** **CHIPOTLE LETTUCE CUPS** \$9
Lettuce cups, chipotle vegan crumble, pickled red onion, cilantro, vegan garlic aioli
- V** **FRIED PICKLES** \$7
Fried pickle chips with cajun cream sauce
- V** **PIMENTO CHEESE** \$8
Pimento cheese, pickles, toasted local sourdough

SUBSTITUTE CHIPOTLE VEGAN CRUMBLE FOR A SMALL UP-CHARGE

GLUTEN FREE BREAD IS AVAILABLE FOR A SMALL UP-CHARGE

V - VEGAN **V** - VEGETARIAN

JUST FOR KIDS

- V** **PB&J** \$5
Choice of fruit or potatoes
- KID'S BURGER** \$6
Choice of fruit or potatoes
- KID'S BREAKFAST** \$6
One pancake, two pieces of bacon, one scrambled egg*
- V** **GRILLED CHEESE** \$5
Choice of fruit or potatoes
- V** **GRANOLA & YOGURT** \$6
Topped with honey and blueberry compote

***CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS**

BRUNCH

THESE ITEMS ARE AVAILABLE ALL DAY!

- V** **BREAKFAST BISCUIT** \$6
Scrambled egg* and cheddar cheese with your choice of sausage, bacon, chorizo, or avocado
- SPICY CHICKEN BISCUIT** \$6
Spicy fried chicken breast with pickles and honey
- V** **BREAKFAST PLATE** \$10
Two eggs*, Daily Potatoes, biscuit, with your choice of sausage, bacon, chorizo, or avocado
- V** **HEIRLOOM AVO TOAST** \$11
Multigrain toast, smashed avocado, cherry heirloom tomato salad, feta, soft boiled egg*
- SOUTHERN BENEDICT** \$12
Sourdough toast, pimento cheese, candied bacon, fresh greens tossed in bacon vinaigrette, two sunnyside eggs*
- V** **FLAPJACKS** \$10
Three buttermilk pancakes topped with whipped butter and bourbon maple syrup
- V** **BLUEBERRY FLAPS** \$12
Three blueberry pancakes with whipped butter and bourbon maple syrup
- CHICKEN GRITS** \$13
Fried chicken breast, white cheddar grits, honey glazed kale, pickled red onion, sunnyside egg*
- BREAKFAST BURRITO** \$10
Scrambled eggs*, sausage, cheddar, grilled peppers and onions with Hoff's mean green cream
- V** **BISCUITS AND GRAVY** \$11
Two biscuits topped with two eggs* and your choice of sausage gravy or mushroom gravy

PLATES AND BOWLS

- SPRINGER MOUNTAIN FARMS CHICKEN BREAST** \$14
Citrus marinated chicken breast, Daily Potatoes, heirloom tomato salad, cotija, chimichurri
- FLAT IRON STEAK** \$16
Local 6oz steak*, Daily Potatoes, seasonal vegetable, parmesan peppercorn butter
- V** **VEGGIN' OUT** \$12
Sautéed kale, fried sweet potatoes, fire roasted corn & poblanos, black beans, sliced avocado, tortilla strips, vegan chipotle sauce
- V** **SOUTHWEST BOWL** \$12
Chipotle vegan crumble, cilantro-lime rice, black beans, grilled peppers and onions, chimichurri, tortilla strips

HUEVOS RANCHEROS \$11

Chipotle chicken, cilantro-lime rice, black beans, tortilla strips, Hoff's mean green cream, over easy egg*

SALADS

- V** **SANTA FE SALAD** \$11
Chopped lettuce, fire roasted corn and poblanos, cherry heirloom tomatoes, black beans, smashed avocado, tortilla strips, chimichurri
Add Grilled or Fried Chicken for \$4
Add Chipotle Vegan Crumble for \$4
- DAILY SALAD** \$12
Mixed greens, cherry heirloom tomatoes, bacon, white cheddar, cucumber, sunflower seeds, garlic focaccia croutons, lemon vinaigrette
Add Grilled or Fried Chicken for \$4

SIDES - \$4 EACH:

Daily Potatoes, Black Beans & Rice, White Cheddar Grits, Fire Roasted Corn & Poblanos, Mixed Green Salad, Kale Salad, Fruit

SANDWICHES AND WRAPS

SERVED WITH CHOICE OF SIDE

- CLUB RATION** \$11
Turkey, ham, bacon, cheddar, lettuce, tomato, cajun aioli, on a local sourdough
- BUTTERMILK FRIED CHICKEN** \$12
Fried chicken breast, lettuce, tomato, pickles, Hoff's honey mustard, on a local bun
- DAILY TACOS** \$11
Chipotle chicken, fire roasted corn and poblanos, Hoff's mean green cream, cotija, cilantro on flour tortillas
- V** **SMOKIN' CHIPOTLE TACOS** \$12
Chipotle vegan crumble, grilled peppers and onions, lettuce, vegan chipotle sauce, cilantro, on flour tortillas
- V** **BEYOND BURGER** \$13.5
Beyond meatless patty, vegan american cheese, lettuce, tomato, pickles, vegan garlic aioli, on a local bun
- B.A. BURGER** \$12
Double-stacked beef burger, with cheddar, bacon, lettuce, tomato, pickled red onion, garlic aioli, sunnyside egg*, on a local bun
- CALI CHICKEN SAMMY** \$13
Grilled chicken, bacon, avocado, mixed greens, tomato, garlic aioli, on a local bun

V HARVEST SALAD \$10

Mixed greens, fried sweet potatoes, pepitas, dried cranberries, sliced avocado, brown sugar vinaigrette, crostinis
Add Grilled or Fried Chicken for \$4
Add Bacon for \$3

COCKTAILS AND BEERS

- DAY MAN** \$11
Chattanooga Whiskey 91, orange juice, honey simple, bacon
- OLD FASHIONED** \$9
J.W. Kelly Bourbon, Big O Liqueur, Angostura Bitters
- SUMMER DREAMIN'** \$9
Peach vodka, bourbon, coconut, lime juice, honey simple
- SIMPLE GIN** \$8
Barr Hill gin, lemon, honey simple, soda
- PALOMA** \$7.5
Dulce Vida grapefruit tequila, lime juice, honey simple, soda
- GRANOLA** \$7
Rum, house cold brew, vanilla simple, cream, granola
- IRISH BREAKFAST SHOT** \$5
Kerrygold chocolate cream liqueur, Griffin's Wharf coffee liqueur
- SPIKED MIMOSA** \$7 / 17
Champagne spiked with your choice of blueberry, pineapple, blood orange, or grapefruit vodka
- ELDERMOSA** \$7 / 17
Elderflower liqueur, ginger simple, champagne
- MIMOSA** \$3 / 13
- BLOODY MARY** \$6
- CRAFT BEER TALLBOYS (16oz)** \$6
Hutton & Smith Igneous IPA, Bearded Iris Homestyle IPA, Oddstory Cloudwalker Pale Ale, Wanderlinger Lager, Gypsy Circus Rainedancer Dry Cider
- CRAFT BEER (12oz)** \$5
Naked Light (\$4), Urban Artifact Finn, Heaven & Ale See Hop City Pale Ale, Chatt Brew Chestnut St. Brown, Wiseacre Coffee Milk Stout
- DOMESTIC BEER** \$3.5
Miller Lite, Bud Light, Michelob Ultra

DAILY RATION

WEEKEND MENU

SHAREABLES

- V BISCUIT AND GRAVY** \$6
One biscuit with your choice of sausage or mushroom gravy
- V JAMMIN' OUT** \$7
Cream cheese topped with mango pepper jam, crostinis
- V BISCUITS AND JAM** \$6
Two biscuits with whipped butter and blueberry bourbon pecan jam
- V PIMENTO CHEESE** \$8
Pimento cheese, pickles, toasted local sourdough

BRUNCH

- CHICKEN & GRITS** \$13
Fried chicken breast, white cheddar grits, honey glazed kale, pickled red onion, sunnyside egg*
- CHICKEN & WAFFLES** \$12
Sugar pearl-crusted Belgian waffle, fried chicken, whipped cinnamon honey butter, cinnamon honey
- SOUTHERN BENEDICT** \$12
Sourdough toast, pimento cheese, candied bacon, fresh greens tossed in bacon vinaigrette, two sunnyside eggs*
- V BLUEBERRY FLAPJACKS** \$12
Three blueberry pancakes, whipped butter, bourbon maple syrup
- STEAK & EGGS** \$15
Local 6oz flat iron steak, parmesan peppercorn butter, Daily Potatoes, two over-easy eggs*
- V FLAPJACKS** \$10
Three pancakes, whipped butter, bourbon maple syrup
- V HEIRLOOM AVO TOAST** \$11
Multigrain toast, smashed avocado, cherry heirloom tomato salad, feta, soft boiled egg*
- BREAKFAST BURRITO** \$12
Scrambled eggs*, sausage, cheddar, grilled onion and peppers with Hoff's Mean Green Cream & side
- HUEVOS RANCHEROS** \$11
Chipotle chicken, cilantro-lime rice, black beans, tortilla strips, Hoff's Mean Green Cream, over easy egg*
- SPICY CHICKEN BISCUIT** \$10
Spicy fried chicken breast with pickles and honey & side
- V SOUTHWEST BOWL** \$12
Chipotle vegan crumble, cilantro-lime rice, black beans, grilled peppers and onions, chimichurri, tortilla strips
- V BREAKFAST BISCUIT** \$10
Scrambled egg* and cheddar cheese with your choice of sausage, bacon, chorizo, or avocado & side
- VEGGIN' OUT** \$12
Sautéed kale, fried sweet potatoes, fire roasted corn & poblanos, black beans, sliced avocado, tortilla strips, vegan chipotle sauce
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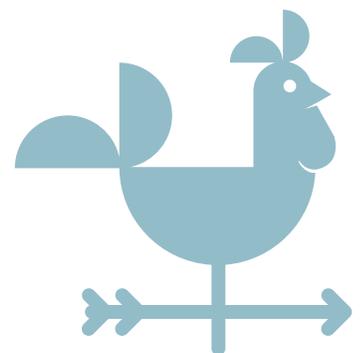
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SIDES

- KALE SALAD** \$4
- MIXED GREEN SALAD** \$4
- FRUIT** \$4
- DAILY POTATOES** \$4
- FIRE ROASTED CORN** \$4
- WHITE CHEDDAR GRITS** \$4



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MIMOSA \$4 / 14

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CORTADO \$3.75

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LATTE \$4.25

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Steamed milk and chai tea concentrate

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Espresso and steamed milk with organic chocolate

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Black, Herbal, or Green Tea

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HOT CHOCOLATE \$4.50

Tennessee Whole Milk, Organic Chocolate

JUICE \$3

Orange, Cranberry, Apple, Pineapple, Grapefruit