



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

Sauteed 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

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 vinnagrette
Add Grilled or Fried Chicken for \$4
- 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

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

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 TALL BOYS (16oz)

\$6

Hutton & Smith Igneous IPA, Bearded Iris Homestyle IPA, Oddstory Cloudwalker Pale Ale, Wanderlinger Lager, Gypsy Circus Raindancer 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

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

BRUNCH

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

KID'S MENU

- V PB&J** \$5
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

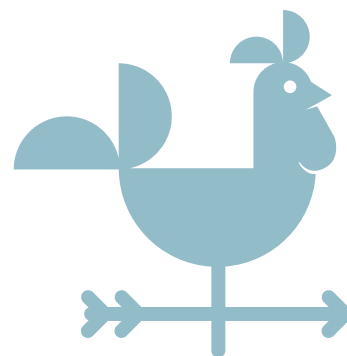
SUBSTITUTE CHIPOTLE VEGAN CRUMBLE
FOR A SMALL UP-CHARGE

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V - VEGAN **V** - VEGETARIAN

SIDES

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



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

BEVERAGE



| | |
|--|----------|
| 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 | |
| IRISH BREAKFAST SHOT | \$7 |
| Kerrygold chocolate cream liqueur, Griffin's Wharf coffee liqueur | |
| SPIKED MIMOSA | \$8 / 18 |
| Champagne spiked with your choice of blueberry, pineapple, blood orange, or grapefruit vodka | |
| ELDERMOSA | \$8 / 18 |
| Elderflower liqueur, ginger simple, champagne | |
| MIMOSA | \$4 / 14 |
| BLOODY MARY | \$7 |
| CRAFT BEER TALL BOYS (16oz) | \$6 |
| Hutton & Smith Igneous IPA, Bearded Iris Homestyle IPA, Oddstory Cloudwalker Pale Ale, Wanderlinger Lager, Gypsy Circus Raindancer 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 | |



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|---|--------|
| 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 | |