appetizers

sausage cheddar biscuits	14
apple jam & aged cheddar biscuits	13
fried red snapper collars / caper-herb vinaigrette	14
florida rock shrimp / garlic-jalapeno butter	26
fried pumpkin & acorn squash / white soy-citrus vinaigrette+	14
*raw hamachi & tuna / cucumber, lime, potato chips	19
zucchini fritters / dill yogurt	14
tomato pie / kenny's farmhouse fromage blanc	16
chicken liver & foie gras terrine / gewurztraminer jelly, sorghum pecans+	16
*beef tartare / capers, mustard seed, crostini	17
duck wings / spiced honey+	17
*bacon wrapped quail / dates, sorghum	18
sequatchie cove cheeses / baguette, blackberry jam, nuts+	8/21
walden / cumberland / shakerag	

soup & salads

acorn squash soup / sage, nutmeg	14
house lettuces / shakerag blue cheese, blackberries, pecans, balsamic vinaigrette+	14
chopped salad / norwood cheese, croutons, creamy buttermilk dressing	15
warm beet salad / goat cheese, compressed apples, poblano peppers, candied almonds+	16
local heirloom tomatoes / crispy grits, sherry vinaigrette	16

these items may be cooked to order. consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
+these items may contain nuts and/or seeds, please inquire with your server

entrees served with family-style mashed potatoes

veg

butternut squash dumplings / celery root, apples, cumberland cheese	28
vegan "chicken" pot pie / okra, cherry tomatoes, carrots, banana peppers	25
twice baked spaghetti squash / shiitake mushrooms, spinach, roasted tomato, mozzarella	26

fish

north carolina trout / sautéed kale, smoked trout gravy	29
*grilled tuna / blistered tomatoes, leeks, sherry butter	39
*scallops / okra, stewed peppers, butternut squash gravy+	42
*sea bass / purple hull peas, fennel, ancho chiles	47

meat

braised rabbit & pork belly / turnip greens, radishes, mustard gravy	35
beer can chicken / roasted pumpkin, apples, cranberries, oddstory beer gravy	27
fried chicken / kohlrabi slaw, honey	26
smoked pork shoulder / kale, shiitake, almond-ancho gravy+	28
beef cheek pot roast / roasted carrots, brussel sprouts, fennel	31
beef short rib / okra, date compote	37
veal meatloaf / baby carrots, sherry glaze, porcini gravy	28
duck confit / broccolini, baby turnips, lemon-leek broth	27
*tomahawk pork chop / carolina gravy+	41
*mixed grill / venison, beef filet, apricot-elk sausage	45

grilled / onion, herb butter

*elk backstrap	65
*beef filet	46
*beef picanha	37
*wagyu flatiron	49

sides

dinner rolls 9 *cultured butter*	squash casserole 14 *cumberland cheese*	roasted mushrooms 14 *garlic confit*
crispy brussels sprouts+ 14 *blood orange, peanuts*	october beans 11 *country ham*	green beans 12 *orange-miso vinaigrette*

In Memoriam: Elizabeth “Quatie” Ross (1791-1839)

Quatie Ross was the wife of Cherokee chief John Ross. In local folklore, the mother of five, is best known for giving her blanket to a sick child while traveling through Arkansas on the Trail of Tears, after which she died of pneumonia.

*sculpture George Dawnay

To A Waterfowl by William Cullen Bryant (abbreviated)

Whither, 'midst falling dew, \ While glow the heavens with the last steps of day,
Far, through their rosy depths, dost thou pursue \ Thy solitary way?

There is a Power, whose care \ Teaches thy way along that pathless coast,—
The desert and illimitable air \ Lone wandering, but not lost.

And soon that toil shall end, \ Soon shalt thou find a summer home, and rest,
And scream among thy fellows; reeds shall bend, \ Soon, o’er thy sheltered nest.

He, who, from zone to zone, \ Guides through the boundless sky thy certain flight,
In the long way that I must trace alone, \ Will lead my steps aright.

*painting Mia Bergeron
*honoring Sir Michael Pettit

In 2015, I opened my first american restaurant— 5th & Taylor, in Nashville, TN. At the time, I felt content with this being my last restaurant. I had opened, both conceptually and aesthetically, the restaurant of my dreams and felt no need to open another. My intention is to bring acknowledgment to what our shared experience of American cuisine is and definition to what it can be in a restaurant setting. I feel strongly that our cuisine doesn’t have to be a “melting pot.”

After a few years of success in Nashville, it became clear to me that I should open a second american restaurant, in my hometown and in my neighborhood here in Chattanooga, TN. It seems more important than ever that we claim our cuisine and unite around it.
I am thrilled to present to you 2nd.

My best, danieljames

October 2026

cocktails

- cucumber gimlet *tito’s vodka / cucumber juice, lime, hint of ginger* 13
- painted lady *sarti rosa / dolin blanc, fred gerbis alchermes, treveri brut, grapefruit foam* 13
- perfect timing *cardamom infused old dominick gin / montenegro, lemon, oleo, fee foam* 13
- timelapse *mi casa reposado / aperol, moccia elderflower liqueur, lime, oleo* 13
- blockbuster *el dorado rum / zucca / maple syrup / ginger falernum / lemon* 13
- flashback *neversink apple brandy / faccia bruto centerbe / sauvignon blanc syrup / lime / saline* 14
- freezer-door dirty martini *evoo washed tito’s vodka / olive brine, msg* 14
- the great divide *bulleit rye / lozano amaretto, cocchi torino, lemon* 14
- old fashioned *chattanooga whiskey 91 / orange & aromatic bitters, oleo* 14

spirit-free

- sparkling water *s. pellegrino* 8
- spring water *mountain valley* 8
- cucumber cooler *cucumber / lime, oleo, soda* 8
- power of veto *cranberry, lime, oleo, ginger beer, N/A poblano tincture* 8

sparkling & rose by the glass

- blanc de blanc */ treveri /* columbia valley / nv 12
- still rose */ sokol blosser /* willamette valley / 2025 13

white by the glass

- pinot gris */ evesham wood /* eola - amity hills / 2024 14
- sauvignon blanc */ saracina /* mendocino county / 2024 14
- viognier, marsanne, roussanne */ cowhorn ‘spiral’ /* oregon / 2024 14
- chardonnay */ time + place wine co /* monterey county / 2023 15

red by the glass

- pinot noir */ lioco /* mendocino county / 2023 15
- syrah, grenache, mourvèdre, sangiovese */ la cuadrilla /* santa barbara / 2023 14
- cabernet franc reserve */ two mountains /* yakima valley / 2023 14
- cabernet, merlot, carménère */ gilbert ‘left bank’ /* columbia valley / 2022 15
- cabernet sauvignon */ hedges CMS /* columbia valley / 2022 13

canned beer

- light lager */ wiseacre ‘sky dog’ /* memphis / 4% 5
- american pilsner */ wiseacre ‘tiny bomb’ /* memphis / 4.5% 5
- blonde ale */ hutton & smith ‘basecamp’ /* chattanooga / 4.8% 6
- vienna lager */ oddstory ‘woven stone’ /* chattanooga / 5.2% 6
- brown ale */ riverside beverage co. /* chattanooga / 4.7% 6
- ipa */ hutton & smith ‘igneous’ /* chattanooga / 7.2% 6
- ipa */ bearded iris ‘homestyle’ /* nashville / 6% 8
- NA pilsner */ burial ‘social device’ /* asheville / 0% 6