# 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 |
| halibut / purple hull peas, fennel, ancho chiles | 39 |

## 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, shiitake, lemon-leek broth | 27 |
| *tomahawk pork chop / carolina gravy+ | 41 |
| *mixed grill / venison, beef filet, habanero-elk sausage | 45 |

## grilled / onion, herb butter

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

# sides

| | | |
|---|---|---|
| dinner rolls 9<br>*cultured butter* | squash casserole 14<br>*cumberland cheese* | roasted mushrooms 14<br>*garlic confit* |
| crispy brussels sprouts+ 14<br>*blood orange, peanuts* | purple hull peas 11<br>*country ham* | green beans 12<br>*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



## 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
- freezer-door dirty martini *evoo washed tito’s vodka / olive brine, msg* 14
- honor code *buffalo trace / averna / black sesame syrup / lemon* 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
- hop infused sparkling water *wiseacre ‘hop zip’* 4
- 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
- mourvèdre, syrah, grenache */ terra rouge “tête-à-tête /* sierra foothills / 2016 16
- 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

- american pilsner */ wiseacre ‘tiny bomb’ /* memphis / 4.5% 5
- vienna lager */ oddstory ‘woven stone’ /* chattanooga / 5.2% 6
- brown ale */ riverside beverage co. /* chattanooga / 4.7% 6
- ipa */ bearded iris ‘homestyle’ /* nashville / 6% 8
- NA pilsner */ burial ‘social device’ /* asheville / 0% 6