Milk & Honey

ALL DAY

the Goods

Northshore

135 N Market St • Chattanooga, TN 37405

MilkandHoneyChattanooga.com
COFFEE + ESPRESSO

ESPRESSO* $3
MACCHIATO $3.5
CORTADO $3.5
CAPPUCCINO $4
DRIP COFFEE* $4
ICED COLD BREW* $4
LATTE $4 / $5
MOCHA $5 / $6
AMERICANO* $4 / $5
CHAI LATTE $4 / $5
DIRTY CHAI $5 / $6
MATCHA LATTE* $6
CAFÉ AU LAIT $4 / $5
MILK & HONEY LATTE $5 / $6
LAVENDER HONEY LATTE $5 / $6
COCONUT LATTE* NO MILK SUBS $5 / $6
SALTED CARAMEL LATTE $5 / $6
CARAMEL MACCHIATO $5 / $6
BURN'T SUGAR LATTE $5 / $6
VANILLA BEAN LATTE $5 / $6
NUTELLA LATTE $5 / $6
LONDON FOG $5
HOT CHOCOLATE $4 / $5
DAIRY FREE*

Give it a shot!
Baileys $6
Frangelico $8

more than moo
ALWAYS SERVING MILK
Whole • Non-Fat

hot or iced
LOOSE LEAF TEAS $4

BLACK CHINA
GUNPOWDER GREEN
CHAI
GINGER PEACH
EARL GREY
LEMON YERBA MATE
TURMERIC GINGER*
LAVENDER HIBISCUS*
CHAMOMILE MINT*
ROSEBUD*

Give it a shot!
Bourbon $6

CAFFEINE FREE*

LOOSE LEAF TEAS

LIQUID GOLD $6
Pineapple, ginger, mango, apple.

STRAWBERRY ORANGE $5
Strawberry, orange, cane sugar.

DR. FEEL GOOD $6
Apple, strawberry, beet, carrot, ginger, lemon, cayenne.

VALENCIA ORANGE $4
Just orange.

RISE & SHINE $5
Carrot, apple, ginger, orange.

RUBY RED GRAPEFRUIT $4
Grapefruit, cane sugar.
### SHAREABLE STARTERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Burrata &amp; Fig</strong></td>
<td>$16.5</td>
</tr>
<tr>
<td>Prosciutto, arugula, fig preserves, goat gouda, gorgonzola, olive oil, local honey, whole milk burrata, sourdough toast.</td>
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</tbody>
</table>

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<tr>
<th>Name</th>
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<tbody>
<tr>
<td><strong>Shakshuka</strong></td>
<td>$14</td>
</tr>
<tr>
<td>Eggs poached in marinara, feta, parsley. Served with Niedlov’s sourdough toast, hot pepper jam and roasted garlic.</td>
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<tbody>
<tr>
<td><strong>Prosciutto, Arugula, Fig Preserves, Goat Gouda, Gorgonzola, Olive Oil, Local Honey, Whole Milk Burrata, Sourdough Toast.</strong></td>
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<tr>
<td><strong>Ricotta &amp; Honey</strong></td>
<td>$10</td>
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<tr>
<td>Whipped whole milk ricotta, local honey, fleur de sel, sourdough toast.</td>
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<td><strong>Honey Butter Biscuits</strong></td>
<td>$8</td>
</tr>
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<td>Homemade buttermilk biscuits served hot with honey butter.</td>
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### Toasts

#### Served with

**Your choice of**

- Fresh Berries
- Home Fries

### Fresh From the Bakery

#### Super-Famous Buttermilk Biscuit $4
Served with local honey or strawberry preserves.

- Side Redeye Gravy or Country Gravy +$2

#### NY Style Bagel $5
Choice of plain or everything bagel served with preserves or cream cheese.

#### Sourdough Toast $5
Niedlov’s sourdough served with sea salted butter and strawberry preserves.

#### Cinnamon Roll $6
Fresh-baked soft brioche cinnamon roll topped with cream cheese icing.

#### Avocado Toast $14.5
Avocado, tomato jam, caramelized onion, arugula, sunny side up eggs, sourdough. **Vegan option available**

#### Fig & Prosciutto Toast $13.5
Fig preserves, prosciutto, gorgonzola, goat gouda, arugula, kalamata olives, sourdough.

#### Scrambled Egg Toast $12
Soft scrambled egg, parmesan, fresh basil, sliced tomato, olive oil, sourdough. **Vegan option available**

#### Mushroom & Ricotta Toast $12.5
Scrambled egg, whipped ricotta, tomato jam, goat gouda, roasted mushrooms, thyme, sourdough.

#### Shakshuka $14
Eggs poached in marinara, feta, parsley. Served with Niedlov’s sourdough toast, hot pepper jam and roasted garlic.

#### Pork Confit Poutine $13
Sea salted fries, pork confit, white cheddar cheese curds, melted swiss, Stumptown redeye gravy, green onion and a side of honey hot sauce!

#### Scrambled Egg Toast $12
Soft scrambled egg, parmesan, fresh basil, sliced tomato, olive oil, sourdough. **Vegan option available**

#### Croissant $5
Served with preserves and butter.

#### Pistachio Croissant $7

#### Almond Croissant $7

#### Chocolate Croissant $6

#### Niedlov’s sourdough served with sea salted butter and strawberry preserves.

#### Cinnamon Roll $6
Fresh-baked soft brioche cinnamon roll topped with cream cheese icing.
BRUNCH SANDWICHES

* BACON, EGG & CHEESE $9
Applewood bacon, scrambled egg, sharp cheddar served on your choice of sourdough or biscuit.

* SAUSAGE, EGG & CHEESE $9
Pork breakfast sausage, scrambled egg, white cheddar served on your choice of sourdough or biscuit.

* PROSCIUTTO, EGG & SMOKED MOZZ $9.5
Thin sliced prosciutto di parma, scrambled egg, smoked mozzarella served on your choice of sourdough or biscuit.

* FARMHOUSE BISCUIT $12.5
Buttermilk biscuit, breakfast sausage, ham, tomato jam, scrambled egg, arugula, white cheddar, caramelized onion.

* HOT MESS $11.5
Open faced buttermilk biscuit, hot pepper jam, bacon, avocado, pickled red onion, chipotle crema, pepper jack cheese, sunny side up egg, cilantro.

* DIRTY BENNY $13
Open faced english muffin, ham, sunny side up eggs, Stumptown redeye gravy, fresh herbs.

* VEGGIE BREAKFAST BURRITO $11
Soy marinated sautéed vegetables, roasted mushrooms, scrambled egg, tomato jam, feta, tomato, basil, parmesan, flour tortilla.
VEGAN OPTION AVAILABLE.

* MR. CROISSANT $11.5
Toasted handmade croissant, ham, sliced tomato, swiss cheese, horseradish mayo, fried egg.

NOVA LOX BAGEL $14.5
Nova lox, tomato, cream cheese, red onion, capers and dill. Served on your choice of plain or everything bagel.

* ALABAMA PORK BISCUIT $12
Buttermilk biscuit, pork confit, caramelized onion, Alabama white sauce, white cheddar, onion spread, fried egg.

FRIED CHICKEN BISCUIT $13
Buttermilk biscuit, fried chicken, sharp cheddar. Served with a side of country gravy.
+ ADD EGG $1.5

* HOT CHICKEN BISCUIT $15
Our version of Nashville hot chicken, fried egg, pepper jack cheese. Served with a side of country gravy.

GRAINS

APPLE CINNAMON PORRIDGE $9
Whole grains, goji, chia, cinnamon, raisins, coconut, vanilla, topped with toasted almonds. (No substitutions)
VEGAN OPTION AVAILABLE.

PROTEIN BREAKFAST BOWL $11
Quinoa, whole grains, avocado, kale, lemon vinaigrette, almonds, mint, basil, sunny side up egg, feta.
VEGAN OPTION AVAILABLE.

SIDES

HOME FRIES $4.5
SEA-SALT FRENCH FRIES $5
BUTTERMILK WAFFLE $5

SWEET POTATO FRIES $6
APPLEWOOD BACON $3
GRANOLA+ YOGURT $6 (CONTAINS NUTS)

BREAKFAST SAUSAGE $3
FRESH BERRIES $4.5

These items can be ordered undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Redeye OR Country Gravy $2
Fried Chicken +$5
Egg +$1.5

fixins for pickin

GRUB
HODGEPodge HASH $13.5
Roasted red & sweet potatoes, sausage, sautéed peppers and onions, caramelized onion, pickled red onion, sunny egg, chipotle crema, feta, cilantro, serranos.

BIG KID BREAKFAST $13
Two eggs cooked any way you like, applewood bacon, Niedlov’s sourdough toast topped with honey, home fries, fresh berries. **VEGAN OPTION AVAILABLE**

SUBSTITUTE BISCUIT +$1.5

ROASTED MUSHROOM OMELET $11
Three egg omelet with spicy roasted mushrooms, garlic, tomato, fresh and roasted peppers, goat gouda and parmesan. Served with your choice of home fries or berries.

SAUSAGE & PEPPERS OMELET $12
Three egg omelet with sausage, fresh and roasted peppers, garlic, red onion, smoked mozzarella and parmesan. Served with your choice of home fries or berries.

HAM & CHEESE OMELET $10
Three egg omelet with applewood ham and sharp cheddar. Served with your choice of home fries or berries.

CURRY CAULIFLOWER BOWL $14
Quinoa, sweet potato, sautéed veggies, curry roasted cauliflower, pickled golden raisins, coconut broth, chili oil, cilantro. **VEGAN OPTION AVAILABLE.**

CALI GRILLED CHICKEN BOWL $15
Grilled chicken, avocado, sweet potato, whole grains, beets, sautéed veggies, arugula, feta, fresh herbs. Served with a side of honey lime vinaigrette and chile garlic sauce.

CHICKEN & WAFFLES $14
Buttermilk fried chicken, Hatcher Dairy buttermilk waffles, maple syrup and honey hot sauce. Served with your choice of home fries or berries.

HAM & TURKEY CLUB $14.5
Applewood ham, roasted turkey, bacon, white and yellow cheddar, lettuce, tomato, avocado, mayo, whole grain honey mustard, sourdough.

B.L.A.T. $10.5
Applewood bacon, avocado, lettuce, ripe tomato, mayo, double stacked toasted sourdough.
**SALADS**

**KALE $6**
Raw kale, almonds, cranberries, parmesan, champagne vinaigrette.

VEGAN OPTION AVAILABLE

**SPINACH $8**
Fresh spinach, roasted mushrooms, applewood bacon, gorgonzola, balsamic vinaigrette.

VEGAN OPTION AVAILABLE.

**CAESAR $7**
Romaine, kale, radish, Parmesan, caesar dressing, radicchio, sourdough croutons.

**ARUGULA $7**
Beets, goat cheese, lemon vinaigrette, parmesan, pine nuts.

VEGAN OPTION AVAILABLE.

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**PASTRY SELECTION**

**MUFFINS**
Blueberry $4
Lemon Poppy Seed
GLUTEN FREE $4

**POP TARTS**
Strawberry $4
Nutella** $4

**SCONES**
Vegan Matcha $5
Milk & Honey $4

**COOKIES**
Salted Chocolate Chip $4.50
Thumbprints**
SINGLE $1 1/2 DOZEN $5

**GELATO**

CUP $6 PICK UP TO 3 FLAVORS
Milk & Honey
Cookies + Cream
Birthday Cake
Coffee + Cream
Chocolate
Salted Caramel
Avocado
Blueberry Buttermilk
Mint Chocolate Chip
Sicilian Pistachio **
Cookie Dough
Pineapple Habanero 🍃
Summer Strawberry 🍆

TAKE HOME SOME OF OUR FAMOUS

**Sea Salted Caramels**
DOZEN $7

CONTAINS NUTS**