

THE DAILY RATION

EST. 2016

SHAREABLES

BRUNCH SAMPLER | \$14 **V**

three biscuits, five beignets, strawberry fig jam, blueberry bourbon pecan jam, mango pepper jam, cinnamon honey butter, whipped butter

BISCUITS & JAM | \$7 **V**

two house biscuits with whipped butter and blueberry bourbon pecan jam

BEIGNETS | \$9 **V**

six beignets, strawberry fig jam

BISCUITS & GRAVY | \$9

two house biscuits with sausage gravy

SEASONAL LABNEH | \$MKT **V**

tangy cheese spread with seasonal toppings and toasted pita

WHITE CHEDDAR PIMENTO CHEESE | \$9 **V**

white cheddar pimento cheese, local sourdough, pickles

FALAFEL & HARISSA HUMMUS | \$11 **V**

three falafel, harissa hummus, fresh cut veggies

KID'S MENU

KID'S BREAKFAST PLATE | \$7.5

one scrambled egg, Daily potatoes, two pieces of bacon

KID'S PANCAKE BREAKFAST | \$7.5

one pancake, one scrambled egg, two pieces of bacon

KID'S WAFFLE BREAKFAST | \$7.5

waffle topped with strawberries and blueberries, two pieces of bacon

GRANOLA AND YOGURT | \$7 **V**

greek yogurt, house granola, blueberries, strawberries, honey

GRILLED CHEESE | \$7 **V**

brioche bread, cheddar, potatoes or fruit

V vegetarian **V+** vegan **H** spicy

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BRUNCH BOWLS & PLATES

BREAKFAST PLATE | \$12 **V**

two eggs*, Daily potatoes, biscuit, with choice of sausage, bacon, pork belly, smoked salmon (+\$3) or avocado

STEAK & EGGS | \$22

locally sourced 6oz hanger steak, parmesan peppercorn butter, Daily potatoes, two over-easy eggs*

FRIED CHICKEN & GRITS | \$15

fried chicken breast, white cheddar grits, honey glazed sauteed kale, pickled red onion, sunnyside egg*

SOUTHERN BENEDICT | \$14

local sourdough, white cheddar pimento cheese, candied bacon, fresh greens tossed in bacon vinaigrette, two sunnyside eggs*

HUEVOS RANCHEROS | \$14

chipotle chicken, cilantro-lime rice, black beans, tortilla strips, Hoff's Mean Green cream, cilantro, over easy egg*

CHILAQUILES | \$14 **H V**

tortilla chips, choice of chorizo or vegan chorizo, queso, black beans, cherry tomatoes, scrambled eggs, Hoff's Mean Green, cilantro

QUINOA POWER BOWL | \$14 **V+**

quinoa, edamame, kale, grilled peppers, arugula, crispy chickpeas, lemon tahini dressing (add chicken +\$5, add smoked salmon +\$6)

BURRITOS & BISCUITS

SAUSAGE BURRITO | \$12

scrambled egg, sausage, cheddar, grilled onion and peppers, with Hoff's mean green cream, salsa

VEGGIE BURRITO | \$12 **V**

scrambled egg, vegan chorizo, grilled peppers and onions, with vegan chipotle cream, salsa

KIMCHI RICE BOWL | \$14

glazed pork belly, kimchi, cilantro-lime rice, pickles, soft boiled egg,* house Korean BBQ sauce

BALSAMIC AVOCADO TOAST | \$14 **V**

local seeded sourdough, smashed avocado, arugula, cherry tomatoes, feta, balsamic reduction, soft boiled egg*

B.Y.O. AVOCADO TOAST | \$15

local seeded sourdough, smashed avocado, arugula, scrambled egg, Hoff's Mean Green cream, choice of bacon or smoked salmon (+\$1)

VEGGIN' OUT | \$14 **V+**

sauteed kale, fried sweet potatoes, fire roasted corn & poblanos, black beans, smashed avocado, tortilla strips, vegan chipotle cream

FRIED CHICKEN & WAFFLES | \$15

sugar pearl-crust Belgian waffle, fried chicken, whipped cinnamon honey butter, cinnamon honey, bourbon maple syrup

BLUEBERRY FLAPJACKS | \$14 **V**

three blueberry pancakes, topped with macerated blueberries and whipped butter, bourbon maple syrup

FLAPJACKS | \$12 **V**

three pancakes, whipped butter, bourbon maple syrup

SPICY CHICKEN BISCUIT | \$7.5 **H**

spicy fried chicken breast with pickles and honey

BREAKFAST BISCUIT | \$7 **V**

scrambled egg, cheddar cheese, with your choice of sausage, bacon, pork belly, or avocado

SANDWICHES

(all sandwiches served with a side of kettle chips)

THE D.R. BURGER | \$14

ground beef, cheddar, bacon, sunnyside egg*, lettuce, tomato, garlic herb aioli, on a local bun

CHATTANOOGA HOT CHICKEN | \$13 **H**

fried chicken dipped in house-made Hoff's buffalo sauce, lettuce, tomato, garlic herb aioli, on a local bun (double dip it! add queso for +\$2)

NORTHSHORE PITA | \$11 **V**

harissa hummus, mixed greens, tomato, red onion, avocado, feta, on toasted pita (add chicken +\$5, add smoked salmon +\$6)

BLTP | \$11

bacon, lettuce, tomato, pimento cheese on local sourdough

CAJUN CLUB | \$13

ham, turkey, candied bacon, cheddar, lettuce, tomato, Cajun aioli, on brioche

FALAFEL GRILLED PITA | \$12 **V**

falafel, labneh, arugula, tomato, banana pepper, lemon tahini dressing, on grilled pita

SALADS

(add chicken +\$5, add smoked salmon +\$6)

BRUNCH SALAD | \$13

mixed greens, cherry tomatoes, bacon, feta, croutons, soft boiled egg*, lemon vinaigrette

MEDITERRANEAN SALAD | \$13 **V**

chopped lettuce, cherry tomatoes, feta, banana peppers, red onion, crispy chickpeas, lemon tahini dressing

SUNDAY SALAD | \$12 **V**

arugula, apple, feta, pecans, dried cranberries, raspberry champagne vinaigrette

SIDES

\$4

DAILY POTATOES
WHITE CHEDDAR GRITS
TORTILLA CHIPS & SALSA
KETTLE CHIPS (\$3)

MIXED GREEN SALAD
ARUGULA SALAD
FRESH FRUIT
QUINOA POWER BLEND

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COFFEE, ESPRESSO & TEA

HOT DRINKS

DRIP COFFEE \$3.5	CAFE AU LAIT \$4
ESPRESSO \$3.25 AMERICANO \$3.25 SIDECAR \$5	CORTADO \$4 CAPPUCCINO \$4.25 LATTE \$5
DIRTY CHAI LATTE \$5.75 GREEN TEA \$3.75 HERBAL TEA \$3.75	CHAI LATTE \$4.75 BLACK TEA \$3.75 EARL GREY TEA \$3.75
HOT CHOCOLATE \$5	KID'S HOT CHOCOLATE \$3

COLD DRINKS

COLD BREW \$3.5 ICED MOCHA \$5.75 ICED WHITE MOCHA \$5.75	ICED LATTE \$4 / \$4.75 ICED CHAI LATTE \$4.75 ICED DIRTY CHAI LATTE \$5.75
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ON DRAFT
BUNNY HOP | \$5
coffee soda flavored with hops and honey

WALKER BROS KOMBUCHA | \$6
rotating flavors

MILK OPTIONS
LOCAL WHOLE MILK

CALIFIA OAT MILK | +\$1
CALIFIA ALMOND MILK | +\$1

SPECIALTY

VANILLA LATTE \$5.5 CARAMEL LATTE \$5.5 RASPBERRY LATTE \$5.5 LAVENDER LATTE \$5.5	GINGER LATTE \$5.5 MOCHA \$5.75 WHITE CHOCOLATE MOCHA \$5.75 LONDON FOG \$5.5
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BREW IT AT HOME

VELO RED LABEL COFFEE \$15 VELO WHITE LABEL COFFEE \$18 CALIFIA OAT MILK \$6	VELO BLUE LABEL COFFEE \$15 COLD BREW CONCENTRATE \$15 CALIFIA ALMOND MILK \$6
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BRUNCH COCKTAILS

BLOODY MARY | \$7
vodka, zing zang - add Hoff Suace for a kick

ELDERMOSA | single \$11 / carafe \$26
elderflower liqueur, champagne, ginger simple syrup

CHAI DELIGHT | \$10
rum, chai, simple syrup, cream

FIG N' BERRIES | \$10
gin, strawberry fig jam, fresh lemon juice, soda

PALOMA | \$10
tequila, fresh grapefruit and lime juice, simple syrup, soda

MIMOSA | single \$6 / carafe \$20
champagne & juice

SUNDAY FUNDAY | single \$11 / carafe \$26
champagne, flavored vodka, juice
vodka flavors: blueberry, grapefruit, blood orange, pineapple, peach

IRISH BREAKFAST SHOT | \$8
coffee liquer, mocha cream liqueur

YOU GOT JAMMED | \$11
Chatt Whiskey 91, mango pepper jam, orange juice

RUBY SLIPPER | \$11
Gate 11 gin, grapefruit, rosemary simple syrup, soda

BEER, WINE, AND SELTZERS

ON DRAFT

NAKED RIVER | \$5
naked light pilsner

HUTTON & SMITH | \$6
igneous ipa

ROTATING LOCAL DRAFT | \$MKT

HOUSE CHAMPAGNE | \$6

DOMESTIC CANS

MILLER LITE | \$4.50
BUD LIGHT | \$4.50
MICHELOB ULTRA | \$4.50

SELTERS

HIGH NOON pineapple | \$6
RANCH WATER | \$5

HOUSE WINE

cabernet sauvignon | \$6
pinot noir | \$6
pinot grigio | \$6
chardonnay | \$6
sauvignon blanc | \$6
brut rose | \$8

LET US HOST YOUR PRIVATE EVENTS

contact: events@thedailyrationchattanooga.com for more information

