



Niedlov's Breadworks Catering Lunch Menu

423.756.0303 • retail@niedlovs.com

215 E Main St. Chattanooga, TN 37408 • Niedlovs.com

Sandwiches

Chicken Salad on Ciabatta / \$7

House roasted and pulled, all-natural chicken, chipotle mayo, avocado, green onion, cilantro, celery, carrot, roasted corn salsa, lime, sprouts, and bib lettuce.

Ham & Brie on a Baguette / \$7

Smoked ham, prosciutto, brie, cranberry honey mustard, Dijon aioli, pickled mustard seed, arugula, and Chattanooga Olive Oil. (Cold)

Turkey and Goat Cheese on Grilled Sourdough / \$7

Turkey, cranberry chutney, goat cheese, homemade mayo, arugula, and pickled radish. Add bacon \$.60. (Cold)

California Club on Multigrain / \$7

Turkey, Swiss cheese, Jalapeno mayo, crispy bacon, avocado, fresh sliced tomato, sprouts, and bib lettuce. (Cold)

Veggie Sandwich on Multigrain / \$7

Fresh sliced tomato, cucumber, green onion pesto, avocado, goat cheese, red onion, sprouts and arugula. (vegan if ordered with no goat cheese)

Lox and Bagel / \$6

Cream cheese, smoked salmon, tomato, sprouts, red onion, capers, served on a homemade bagel.

Chips- \$0.99 per bag

Original, BBQ, Salt & Pepper, Jalapeño Cheddar, Salt and Vinegar, Sweet Maui Onion

Cookies- \$8 / Dozen

Ginger Molasses, Oatmeal Chocolate Chip, Oatmeal Raisin, Peanut Butter, Peanut Butter Chocolate Chip, Sugar, and Double Chocolate w/Walnuts

Fresh Salads

All salads can be upgraded to a large bowl to share
(large bowls feed 7-8 side salads)

House Salad (v) \$7 / \$23

Spring mix, spiral cut carrots, pumpkin seeds, radish, sundried tomatoes, cucumber, sprouts, brioche crouton. Choice of house vinaigrette or goddess dressing.

Fall Harvest Salad (v) (gf) \$7 / \$23

Baby kale, roasted sweet potato, balsamic cured figs, goat cheese, pecans, fig and cider vinaigrette.

Fennel and Avocado Salad (v) (gf) \$8 / \$26

Raw and roasted fennel, grapefruit, avocado, sprouts, spring mix, saffron, champagne vinaigrette. Add smoke salmon for \$1.00

House Made Dressings Include:

House Vinaigrette, Goddess Dressing, Fig and Cider Vinaigrette, and Saffron Champagne Vinaigrette.