

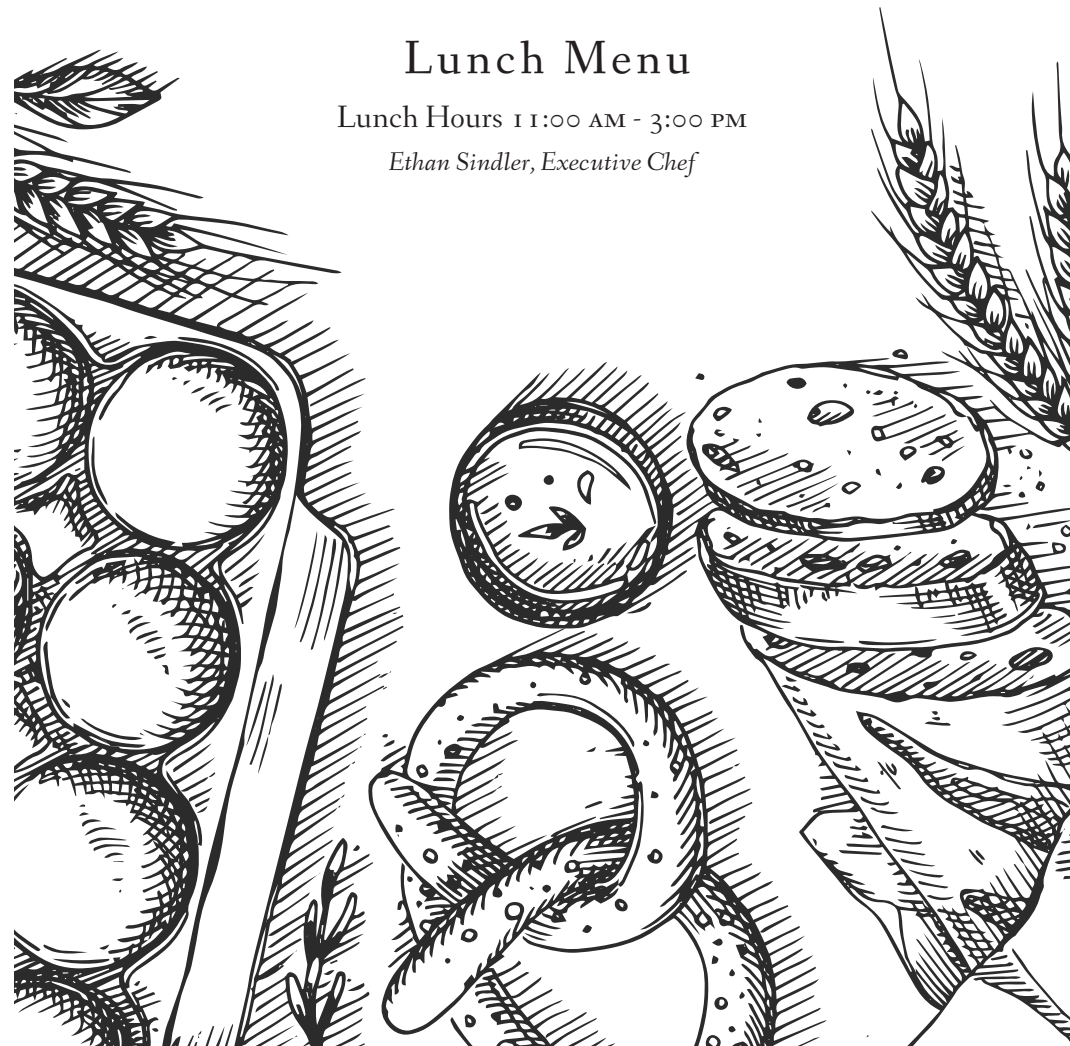


Lunch Menu

Lunch Hours 11:00 AM - 3:00 PM

Ethan Sindler, Executive Chef

423.756.0303
215 E Main St. Chattanooga, TN 37408
Niedlovs.com



Sandwiches

Chicken Salad / \$7

Ciabatta Roll

House roasted all-natural chicken, homemade mayonnaise, carrots, celery, green onion, bibb lettuce, cilantro, topped with sprouts.

Add avocado \$.60

California Club / \$7.5

Toasted Multigrain

Turkey, Swiss cheese, Jalapeño mayo, black peppered bacon, avocado, fresh sliced tomato, sprouts, and bib lettuce. (Served toasted or cold)

Turkey & Goat Cheese / \$7.5

Grilled Sourdough

Turkey, cranberry chutney, goat cheese, homemade mayo, arugula, and pickled radish.

Add bacon \$0.60

Reuben / \$7.5

Grilled Deli Rye

Corned beef, Harvest Roots sauerkraut, Russian dressing, and Swiss cheese.

* Substitute mushrooms for a mushreuben.

Italian Veggie (v) / \$7.5

Grilled Country Loaf

Walnut & spinach pesto, grilled zucchini, oven cured tomatoes, roasted local mushrooms, mozzarella cheese, fresh tomato, and arugula tossed in tomato vinaigrette.

The Tolstoy (v) / \$7

Baguette

Cream cheese, avocado, cucumber, raw beet, sprouts, and beet crème fraîche. Add salmon \$1.00

Sesame Pork Sandwich / \$7.5

Sesame Bun

Crispy orange and chili glazed poke belly, sunny side up egg, black sesame seeds, sesame aioli, green onion, cilantro, bibb lettuce, and sprouts.

Bagel and Lox / \$6

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

Fresh Salads

House Salad (v) / \$7.5

Mixed greens, radish, cucumber, tomatoes, sunflower seeds, brioche croutons, beets, and sprouts. Choice of dressing.

Add salmon \$1.00 Add avocado \$0.60

Kale Salad (v) / \$8

Kale and romaine, roasted brussels sprouts, red onion, sundried tomatoes, crispy kale, brioche crouton, cured egg yolk, bacon, garlic parmesan dressing, and smoked onion vinaigrette.

Add a sunny side up egg \$0.60

Pear & Goat Cheese (v) (gf) / \$7.5

Roasted preserved pears, spring mix, candied pecans, goat cheese, pear orange vinaigrette, and balsamic reduction.

Roasted Beet Salad (v) (gf) / \$7.5

Roasted beets, goat cheese, green apple, candied pecans, cranberries, romaine, kale, cranberry red wine vinaigrette.

House Made Dressings Include:

house vinaigrette, pear and orange vinaigrette, garlic parmesan dressing, tomato vinaigrette, smoked onion vinaigrette, cranberry red wine vinaigrette

Soup

Niedlov's Soups are all made from scratch, in-house served with foccacia.

See board for today's options.

Small Bowl / \$3.5 • Regular Bowl / \$4.5

Sides

Roasted Brussels \$4

Roasted brussels sprouts, crispy kale, olive oil, bacon, pecans, maple syrup, and pickled mustard seed.

Potato Cakes (gf) (v) \$3.5

Fried fingerling potato with dill crème fraîche and green onion.

Kid's Menu

Kids only up to 12 years old.

Grilled Cheese on Light Wheat Bread / \$3.99

P, B & J on Light Wheat Bread / \$3.99

(v) = vegetarian • (gf) = Made with gluten free ingredients here in our bakery.



Pick Two

Half Sandwich • Half Salad • Small Soup • Side • Quiche of the Day

Combo meal for \$7.5

