

Pastries

Cinnamon Rolls \$1.99

Featuring coarse-ground Indonesian Cinnamon, real butter, soft sides, and gooey centers.

Croissants

All croissant dough is traditionally made, from scratch, layered and folded with real butter, in-house.

Traditional Butter Croissant \$2.25

Almond Croissant \$2.75

Chocolate Croissant \$2.75

Cheddar Croissant \$2.75

Ham & Cheese Croissant \$3.99

Cheese Danish \$2.75

Strawberry & Cheese Danish \$2.75

Bagels \$1.50

All our bagels are made from scratch, hand-shaped, kettle boiled, and hearth baked.

Scones \$1.99

Cranberry, Ginger, Chocolate chip, Cinnamon sugar, Blueberry, Maple oatmeal

Muffins / Whole Wheat Muffins \$2.49

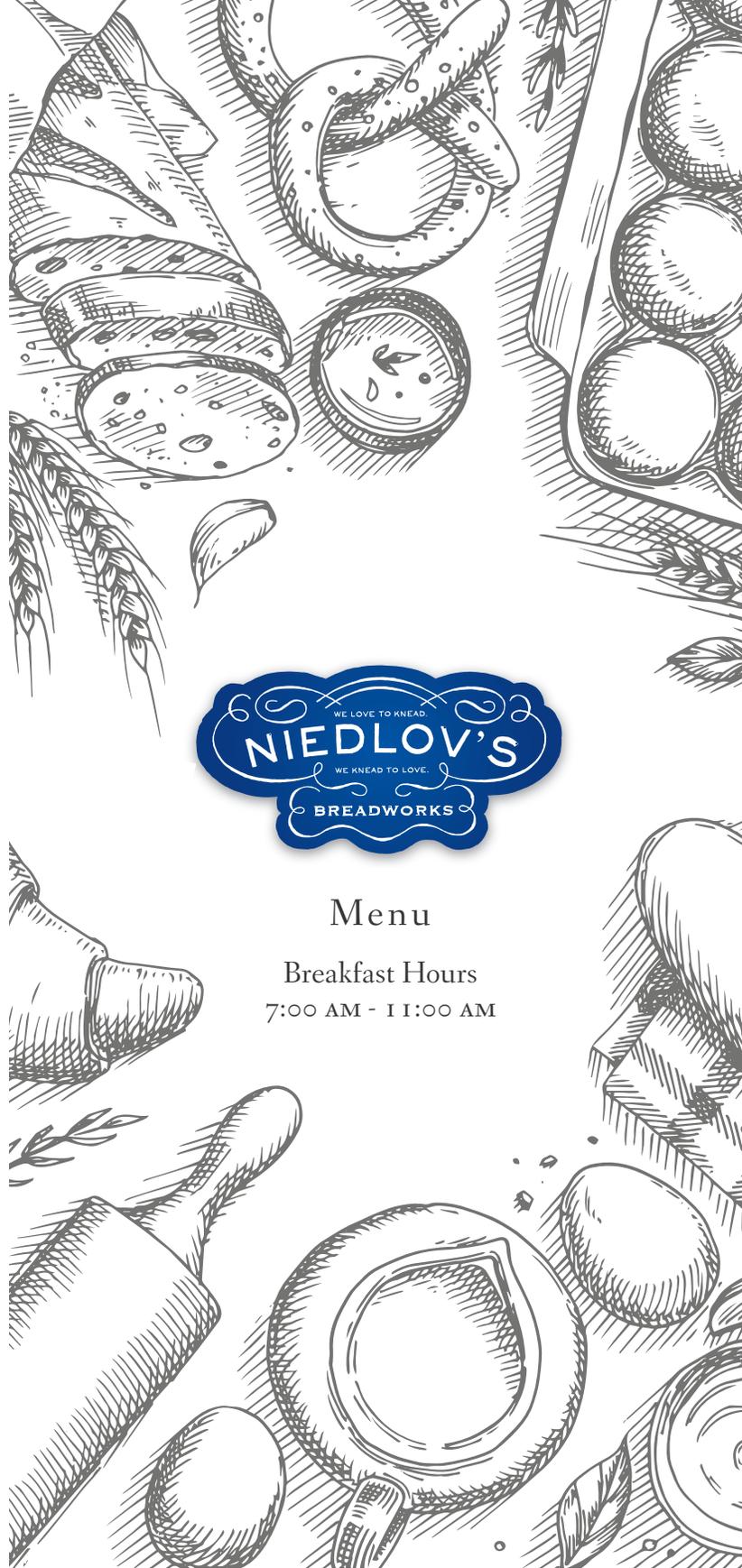
Weekly flavors. Whole wheat muffins made with 100% organic stone-ground whole wheat flour.

Cookies 6/\$5.00 or 99¢ each

Weekly flavors.

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

Shannon Dager, Pastry Chef
Ethan Sindler, Executive Chef



Niedlov's Breakfast

All of our baked goods are made from scratch and baked every morning starting at 4 am.

Yogurt and Granola Parfait (v) (gf) / \$5

Homemade granola, vanilla yogurt, pear, blueberry and honey.

Quiche of the Day (v) / \$5.75

Made with local free-range eggs, baked fresh daily. Served with a small side of dressed arugula.

Avocado Toast (v) / \$6

Avocado spread, sea salt, chili oil, cilantro, poached local eggs, green onion, served on toasted Whole Wheat Four Seed bread.

Niedlov's Breakfast / \$7

Two local eggs any way*, potato cakes with dill crème fraîche and green onion, choice of bacon or Main Street Meats breakfast sausage. Served with a side of toast.

Pancake Platter / \$7.5

Two sweet potato pancakes, two eggs anyway, choice of Main Street Meats sausage or bacon. Served with maple syrup and butter.

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

* Consuming raw or undercooked eggs may increase your risk of foodborne illness

Breakfast Sandwiches

Sausage & Egg Biscuit / \$5

Main Street Meats breakfast sausage, local egg, and melted cheddar cheese served on a homemade biscuit.

Substitute black peppered bacon for sausage.

The Fancy / \$6

Fried local egg, black peppered bacon, arugula, melted cheddar, avocado, red onion, and jalapeño aioli on choice of toasted Multigrain bread or biscuit.

Pesto Croissant Sandwich (v) / \$6

Walnut & spinach pesto, scrambled local egg, goat cheese, roasted local mushrooms, and arugula.

Sub sausage or bacon for mushrooms.

Lox and Bagel / \$6

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

Fall Harvest Biscuit / \$6

Apple butter, prosciutto, gruyere cheese, fried egg and arugula served on a homemade biscuit.

Sides

Potato Cakes (v) (gf) / \$3.5

Fried fingerling potatoes with dill crème fraîche and green onion

Single Pancake (v) / \$2.5

Single sweet potato pancake, maple syrup, and butter on the side.

Homemade Granola with Honey (v) (gf) / \$3.5

Milk of your choice \$0.50

Toast (v) / \$1.5

Sourdough, Deli Rye, Multigrain, or Whole Wheat Four Seed toasted with butter and jam.