

# DAILY RATION

Dinner Menu Fall & Winter 2018/2019  
 Open for Dinner Monday - Friday, 3pm to 9pm  
 Happy Hour Monday - Friday, 3pm - 6pm  
 thedailyrationchattanooga.com

## SHAREABLES

<b>Kale Pakoras</b>	<b>\$8.5</b>
Chickpea Battered Kale Chips, Green Chutney, Sweet Yogurt	
<b>Avo Fries</b>	<b>\$9</b>
Fried Avocado Slices, Horseradish Aioli, Green Chutney	
<b>Curried Carrot Toast</b>	<b>\$10</b>
Grilled Niedlov's Sourdough, Curried Carrot Purée, Pepitas, Fresh Basil	
<b>Crispy Fried Mushrooms and Shishitos</b>	<b>\$11</b>
Rice Flour Breaded Crimini Mushrooms and Shishito Peppers, Hoff's Honey Mustard	
<b>White Cheddar Pimento Cheese</b>	<b>\$10</b>
Grilled Niedlov's Sourdough, House Pickles	
<b>Smoky Chipotle Hummus</b>	<b>\$9</b>
House-Made Hummus, Crudités, Pita Chips	
<b>Savory Chickpea Pancake</b>	<b>\$8.5</b>
Savory Chipotle Chickpea Pancake with Scallions, Garlic Aioli, Lemon-Vinny Mixed Greens	

## BOTTLED BEERS

Narragansett.....	\$3.50
Miller Lite .....	\$3.50
Bud Light .....	\$3.50
Michelob Ultra .....	\$3.50
Catawba White Zombie (NC).....	\$4.50
Emergency Drinking Beer (GA).....	\$4.50
Highland Daycation IPA (NC) .....	\$4.50
Hutton & Smith Igneous IPA (16oz) (CHATT).....	\$6
Bearded Iris Homestyle IPA (16oz) (TN) .....	\$6
Devil's Backbone Vienna Lager (VA).....	\$4.50
Wiseacre Gotta Get Up to Get Down Coffee Milk Stout (TN).....	\$4.50
Gypsy Circus Raindancer Dry Cider (16oz) (TN).....	\$6

## WINE

Kendall Jackson Vinter's Reserve Chardonnay .....	\$9/\$30
Jackson Estate Chardonnay .....	\$12/\$45
Jackson Estate Pinot Noir .....	\$15/\$55
Jackson Estate Cabernet .....	\$16/\$60
Tabali Pedregosa Syrah/Carmenere Blend .....	\$12/\$45
Tabali Vetas Blancas Pinot Noir .....	\$14/\$50
Tabali Especial Chardonnay .....	\$--/\$45
Proverb Pinot Noir.....	\$6/\$20
Proverb Cabernet .....	\$6/\$20
Proverb Merlot.....	\$6/\$20
Proverb Chardonnay.....	\$6/\$20
Proverb Pinot Grigio.....	\$6/\$20
Proverb Rose .....	\$6/\$20
Babe Sparkling Rose (can).....	\$6
Rose All Day Pays d' Oc Still Rose (can).....	\$6
Ava Grace Pinot Grigio (can).....	\$7

## SHAREABLE COCKTAILS

<b>Pimm's Royale</b>	<b>\$8/\$18</b>
Pimm's Liqueur, Vodka, Fresh Lemon Juice, Fresh Cucumber and Strawberry, Sparkling Wine	
<b>The Everyday</b>	<b>\$8/\$18</b>
Piedra Azul Blanco Tequila, St. Germain, Honey Syrup, Fresh Lime Juice, Fresh Thyme, Sparkling Wine	
<b>Paloma</b>	<b>\$6/\$16</b>
Dulce Vida Grapefruit Tequila, Fresh Lime Juice, Simple Syrup, Soda Water	
<b>Weekday Whiskey</b>	<b>\$8/\$18</b>
Four Roses Bourbon, Cynar, Fresh Grapefruit Juice, Honey Syrup, Soda Water	

## SINGLE COCKTAILS

<b>Old Milford</b>	<b>\$8</b>
J.W. Kelly Bourbon, Big O Liqueur, Angostura Bitters	
<b>Set The Barr</b>	<b>\$9</b>
Barr Hill Gin and Tonic with Whole Black Peppercorn	
<b>Sour Power</b>	<b>\$8</b>
Four Roses Bourbon, Fresh Lemon Juice, Honey Simple, Cabernet Sauvignon	
<b>Monsoon</b>	<b>\$7</b>
Rum, Fresh Lime Juice, Ginger Beer, Amaro Di Angostura, Fresh Mint	
<b>Grandpa's Cough Medicine</b>	<b>\$8</b>
Four Roses Bourbon, Fresh Lemon Juice, Tea Simple, Hot Water	
<b>Normal Life</b>	<b>\$6</b>
Dulce Vida Pineapple Jalapeno Tequila, Coconut, Fresh Lime Juice	
<b>Pumpkin King</b>	<b>\$8</b>
1876 Vodka, Vespertino Cream Liqueur, Cinnamon Spiced Simple	
<b>Tremont Blossom</b>	<b>\$10</b>
Ketel One Peach & Orange Botanical Vodka, Dry Vermouth	

## OTHER DRINKS

<b>Cold Brew Coffee</b>	<b>\$3</b>
House-Made Cold Brew	
<b>Drip Coffee</b>	<b>\$2.5</b>
Velo Coffee Roasters, Chattanooga, TN (\$1 for refills)	
<b>Matchless Coffee Soda</b>	<b>\$4</b>
Carbonated Coffee with a Light Hint of Citrus, from Nashville, TN, Available in Cans or on Draft	
<b>Velo Bunny Hop</b>	<b>\$5</b>
Lightly Carbonated Coffee Soda Infused with Hops and Honey, from Chattanooga, TN, Available in Bottles or on Draft	
<b>Kombucha</b>	<b>\$6</b>
Muse + Metta Rotating Kombucha	
<b>Iced Tea</b>	<b>\$3</b>
Brewed Fresh Every Day	
<b>Soft Drinks</b>	<b>\$2.75</b>
Coke, Diet Coke, Sprite, Gingerale	

## SALADS & SOUP

### Harvest Salad \$11

Mixed Greens, Sweet Potatoes, Pepitas, Avocado, Blue Cheese, Brown Sugar Vinaigrette

add Springer Mountain Farms Chicken +\$4

add Main Street Meats Bacon +\$3

### Soup Du Jour cup \$5 / bowl \$9

We make soup. You should try it. (Bowl served with toast.)

### Mediterranean Chopped Salad \$14

Chopped Lettuce, Kalamata Olives, Red Pepper, Red Onion, Crispy Chickpeas, Baby Heirloom Tomatoes, Noble Springs Goat Feta, Springer Mountain Farms Grilled Chicken, Greek Vinaigrette

### Thai Shrimp Salad \$13

Mixed Greens, Red Cabbage, Cilantro, Green Onion, Toasted Almond Slices, Wonton Strips, Shrimp, Peanut Sauce

## HANDHELDS

All Handhelds Served With Your Choice of Side

### Barton Avenue \$9

Kale Pesto, Mozzarella, Kalamata Olives, Baby Heirloom Tomatoes, Lettuce, Red Onion, Cucumber, Wrapped in a Flour Tortilla

### Riverview Road \$11

Kale Pesto, Mozzarella, Pepperoni, Main St. Meats Bacon, Caramelized Onion, on Niedlov's Sourdough

### The Hanover \$12

Fried Chicken Breast, Pickle, Tomato, Lettuce, Hoff's Honey Mustard, on a Niedlov's Challah Bun

### Main Street BLT \$10

Main St. Meats Bacon, Lettuce, Tomato, Garlic Aioli, on Niedlov's Sourdough

### Notting Hill \$13

Choice of Grilled Steak or Crimini Mushrooms, Caramelized Onions, Havarti, Horseradish Aioli, on a Niedlov's Hoagie Roll

### Frazier Avenue \$10

Smoky Chipotle Hummus, Pickled Onion, Massaged Kale, Kalamata Olives, Noble Springs Goat Feta, House Sweet Potato Chips, Cucumbers, Wrapped in a Flour Tortilla, with Garlic Aioli

### The Dartmouth \$12

House Corned Beef, House Kimchi, Havarti, Russian Creme Fraiche, on Niedlov's Marble Rye

### The Worthington Street \$11

Deep Fried Turkey, Sauteed Kale, Pickled Red Onion, Russian Creme Fraiche, Swiss Cheese, on Niedlov's Marble Rye

### Club Ration \$11

Deep Fried Turkey, Applewood Smoked Ham, Sweetwater Valley Cheddar, Lettuce, Tomato, Cajun Aioli, on Niedlov's Sourdough

### Pork Belly Tacos \$12

Flour Tortillas, Glazed Pork Belly, Jalapeno-Lime Slaw, House Ponzu Sauce, Sesame Seeds

### Chipotle Chicken Tacos \$11

Corn Tortillas, Chipotle Braised Chicken, Jalapeno-Lime Slaw, Smashed Avocado

### B.A. Brunch Burger \$14

Two Velo Espresso-Crusted MSM Ground Beef Patties, Sweetwater Valley Cheddar, MSM Bacon, Lettuce, Tomato, Caramelized Onions, Garlic Aioli, Sunnyside Egg\*, on a Niedlov's Challah Bun

## ENTRÉES

### Nam Nam Steak \$18

8oz Main Street Meats Flat Iron Steak\*, Nam Prik, Glazed Carrots, Greens

### Pan-Seared Chicken \$16

Pan-Seared Springer Mountain Farms Chicken Breast, Brined Crimini Mushrooms, Stewed Greens, Curried Carrot Purée, Beet Demi-Glace

### Kimchi Rice Bowl \$11

Jasmine Rice, Glazed Pork Belly or Tofu, House Kimchi, House Pickles, Sesame Seeds, House Ponzu Sauce, Soft Boiled Egg\*

### Beet It \$12

Sweetwater Valley White Cheddar Grits, Braised Beets, Stewed Greens, Brined Crimini Mushrooms, Pepitas, Noble Springs Goat Feta, Beet Demi-Glace

### Harissa Hash \$13

Crispy Fried Potatoes, Wilted Spinach, Sautéed Shaved Brussels, Pork Belly Lardons, Harissa, Noble Springs Goat Feta, Sunnyside Egg\*

### Das Rote Wurst \$14

Main St. Meats Andouille Sausage, Creamed Dijon Potato Salad, House-Made Red Cabbage and Beet Sauerkraut

### Coconut Green Curry \$12

Green Curry, Red Peppers, Red Onions, Crimini Mushrooms, Spinach, Jasmine Rice, Soft Boiled Egg\*  
add Shrimp +\$4

### Veggie Tale \$12

Sesame Fried Rice, Sauteed Kale, De-Glazed Carrots, Tofu, Brined Crimini Mushrooms and Shishito Peppers, Cilantro, Green Onion, Sambal  
add Glazed Pork Belly +\$4

## DESSERT

### Carrot Cake \$4

House-Made Carrot Cake, Cream Cheese Icing

### Flourless Chocolate Brownie \$5

House-Made Brownie, Fruit Purée  
add Vanilla Ice Cream +\$1.50

## SIDES

Red Pepper Honey Brussels	\$4
Roasted Potatoes	\$3
Kale Salad	\$4
Mixed Greens Salad	\$4
Black Beans and Rice	\$4
Fruit	\$4

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.