



CAN'T HAVE DAIRY?
No Problem! Substitute Almond Milk or Oat Milk for \$1 extra!

DRIP COFFEE \$3

Coffee from velo coffee roasters with free refills

ESPRESSO \$3

Seasonal espresso

SIDECAR \$4

Shot of espresso and 6oz of coffee

CORTADO \$3.75

Equal parts espresso and steamed milk - 4oz

CAPPUCCINO \$4

Espresso and steamed milk - 7oz

LATTE \$4.25

Espresso and steamed milk - 11oz

CHAI LATTE \$5

Steamed milk and chai tea concentrate

MOCHA \$5

Espresso and steamed milk with organic chocolate

COLD BREW COFFEE \$3

Iced coffee brewed in house using a full immersion brew method for 24 hours

COLD BREW LATTE

Cold brew concentrate & milk:
Mixed 1:1 (8oz) with whole milk - \$3.75
Mixed 1:2 (16 oz) with whole milk - \$4.50

DRAFT COFFEE \$4

Velo Bunny Hop or Matchless Coffee Soda

OTHER DRINKS

MUSE + METTA KOMBUCHA \$5

SOFT DRINKS (Free Refills) \$2.75

Coke, Diet Coke, Sprite, Ginger Ale

HOT TEA \$3.50

Black, Herbal, or Green Tea

ICED TEA (Free Refills) \$5

HOT CHOCOLATE \$4.50

Tennessee Whole Milk, Organic Chocolate

JUICE \$5

Orange, Cranberry, Apple, Pineapple, Grapefruit

WINE SELECTION

HOUSE WINE

Proverb Reds: \$6 / \$20

Pinot Noir, Cabernet Sauvignon, Merlot

Proverb Whites: \$6 / \$20

Chardonnay, Pinot Grigio, Sauvignon Blanc, Rose

WINE BY THE BOTTLE

Red

Tabali Pedregosa Syrah/Carmenere Blend \$45

Tabali Vetas Blancas Pinot Noir \$55

Jackson Estate Pinot Noir \$55

Jackson Estate Cabernet Sauvignon \$60

CANNED WINE

Ava Grace Pinot Grigio \$7

Babe Sparkling Rose \$6

White

Tabali Especial Chardonnay \$45

Jackson Estate Chardonnay \$45

J. Vineyards Pinot Gris \$36

Kim Crawford Sauvignon Blanc \$45



Our Story

On Mother's Day of 2016, Jason Bowers and Matt Skudlarek of The Bitter Alibi opened The Daily Ration in the Riverview Neighborhood of North Chattanooga. Starting with a scrappy crew of friends and new faces, the team wanted to create a fun, safe environment for the friends and families in the area.

The pair wanted to serve some of their favorite comfort foods while sourcing ingredients that looked, tasted, and made them feel good. Now three years later, the team has doubled in size and are fortunate to see many familiar faces each morning, afternoon, and night.

Our mission is: We, The Daily Ration, strive to bring consistent, delicious product to Chattanooga and her visitors. While providing a safe, inclusive, and fun environment for its guests, The Daily Ration believes that people of every color, class, or creed should be treated well and experience true hospitality in a unique space.

Thank you for visiting. Let us know if we can get you anything.

DAILY RATION

Welcome to the best part of your day.



SHAREABLES

V PIMENTO CHEESE \$8

Served with local toasted sourdough and pickles

V HARISSA HUMMUS \$7

Served with toasted pita and crudité

V AVOCADO FRIES \$9

Served with cajun cream sauce

SMOKED PORK
LETTUCE WRAPS \$10

Smoked pork, cilantro-lime rice, kimchi, pickled onion, pickles, Korean BBQ sauce

SALADS

V MEDITERRANEAN SALAD \$10

Chopped lettuce, cherry heirloom tomatoes, feta, olives, red onion, red pepper, crispy chickpeas, greek vinaigrette
Add Grilled or Fried Chicken for \$4

DAILY SALAD \$10

Mixed greens, cherry heirloom tomatoes, bacon, white cheddar, cucumber, sunflower seeds, garlic focaccia croutons, lemon vinaigrette
Add Grilled or Fried Chicken for \$4

JUST FOR KIDS

V PB&J \$5

Choice of fruit or potatoes

KID'S BURGER \$6

Choice of fruit or potatoes

KID'S BREAKFAST \$6

One pancake, two pieces of bacon, one scrambled egg*

V GRILLED CHEESE \$5

Choice of fruit or potatoes

V GRANOLA & YOGURT \$6

Topped with honey and blueberry compote

BISCUITS AND EGGS

ADD SAUSAGE GRAVY OR MUSHROOM GRAVY TO ANY OF THESE FOR \$3

BREAKFAST BISCUIT \$6

Scrambled egg* and cheddar cheese with your choice of sausage, bacon, or chorizo

SPICY CHICKEN BISCUIT \$6

Spicy fried chicken breast with pickles and honey

BREAKFAST PLATE \$10

Two eggs*, Daily Potatoes, biscuit, with your choice of sausage, bacon, or chorizo

V BISCUITS AND GRAVY \$10

Two biscuits topped with two eggs* and your choice of sausage gravy or mushroom gravy

BREAKFAST BURRITO \$10

Scrambled eggs*, sausage, cheddar, red onion, red pepper with Hoff's Mean Green Cream

OMELETTES

SERVED WITH DAILY POTATOES

V THE VEGGIE \$15

Kale, cherry heirloom tomatoes, feta, grilled onions, topped with green onion and tofu cream sauce

THE SOUTHWEST \$15

Chorizo, black beans, white cheddar, topped with cilantro and Hoff's Mean Green Cream

THE CLASSIC \$15

Bacon, sausage, caramelized onions, cheddar, topped with parsley and cajun cream sauce

GLUTEN FREE BREAD IS AVAILABLE FOR A SMALL UP-CHARGE

V - VEGAN **V** - VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

THE HOUSE SPECIALTIES

FLAT IRON STEAK \$18

Local 8oz steak*, Daily Potatoes, red pepper honey brussels, chimichurri

V HEIRLOOM AVO TOAST \$11

Multigrain toast, smashed avocado, cherry heirloom tomato salad, feta, soft boiled egg*

SOUTHERN BENEDICT \$12

Sourdough toast, pimento cheese, candied bacon, fresh greens tossed in bacon vinaigrette, two sunnyside eggs*

V FLAPJACKS \$10

Three buttermilk pancakes topped with whipped butter and bourbon maple syrup

V BLUEBERRY FLAPS \$12

Three blueberry pancakes topped with whipped butter and blueberry compote with bourbon maple syrup

V GRANOLA & YOGURT \$9

House granola, greek yogurt, fresh fruit, honey, blueberry compote

HANDHELDS

SERVED WITH CHOICE OF SIDE

B.A. BRUNCH BURGER \$12

Double-stacked, coffee-crust beef burger, with cheddar, bacon, caramelized onions, lettuce, mayo, sunnyside egg*, on a local bun

DAILY HOAGIE \$11

Grilled steak or mushrooms, caramelized onions, havarti, horseradish aioli, on a local hoagie roll

CLUB RATION \$11

Turkey, ham, bacon, cheddar, lettuce, tomato, cajun aioli, on local sourdough

SIDES - \$4 EACH:

Daily Potatoes, Stewed Collard Greens, Black Beans and Rice, White Cheddar Grits, Red Pepper Honey Brussels, Mixed Green Salad, Kale Salad, Fruit

HASHES AND BOWLS

CHICKEN & GRITS \$15

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

SMOKED PORK HASH \$12

Smoked pork, Daily Potatoes, grilled red peppers and onions, stewed collard greens, cajun cream sauce, sunnyside egg*

V KIMCHI RICE BOWL \$11

Glazed pork belly or tofu, cilantro-lime rice, kimchi, pickles, hoisin chili sauce, soft boiled egg*

V VEGAN "NO HUEVOS" BOWL \$12

Black beans, cilantro-lime rice, cherry heirloom tomato salad, smashed avocado, tortilla strips, tofu cream sauce

V VEGGIE HASH \$12

Sweet potatoes, grilled mushrooms, black beans, sautéed kale, smashed avocado, soft boiled egg*

V BEET IT BOWL \$12

Braised beets, white cheddar grits, stewed collard greens, grilled mushrooms, feta, pepitas

HUEVOS RANCHEROS \$11

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

V HARISSA HUMMUS WRAP \$10

Harissa hummus, lettuce, tomato, red onion, cucumber, feta, in a flour tortilla

BUTTERMILK FRIED CHICKEN \$12

Fried chicken breast, lettuce, tomato, pickles, Hoff's Honey Mustard, on a local bun

KIMCHI PORK BBQ \$11

Smoked pork, kimchi, pickles, Korean BBQ sauce, on a local bun

COCKTAILS AND BEERS

IRISH BREAKFAST SHOT \$5

Kerrygold chocolate cream liqueur, Griffin's Wharf coffee liqueur

BLOODY MARY \$6

Vodka, Zing Zang

MIMOSA \$5/15

OJ and champagne

ELDERFLOWER MIMOSA \$6/16

St Germain, ginger simple, champagne

SPIKED MIMOSA \$7/17

Champagne spiked with your choice of blueberry, pineapple, blood orange or grapefruit vodka

NORMAL LIFE \$6

Dulce Vida pineapple-jalapeño tequila, coconut cream, lime juice

OLD FASHIONED \$7

J.W. Kelly Bourbon, Big O Liqueur, Angostura Bitters

GRANOLA \$7

Appleton Estate rum, house cold brew, vanilla simple, cream, granola

PALOMA \$6

Dulce Vida grapefruit tequila, lime juice, honey simple, soda

CRAFT (16oz) \$6

Hutton & Smith Igneous IPA, Bearded Iris Homestyle IPA, Oddstory Woven Stone Vienna Lager, Gypsy Circus Raindancer Dry Cider

CRAFT (12oz) \$5

Urban Artifact Finn, Emergency Drinking Beer, Highland Daycation Session IPA, Wiseacre Coffee Milk Stout

DOMESTIC BEER \$3.5

Narragansett (16oz), Miller Lite, Bud Light, Michelob Ultra