

# PASTRIES

## Croissants

Our croissant dough is made from scratch with an 18hr preferment with organic flour, layered and folded with European butter.

<b>Traditional Butter Croissant</b>	\$4
<b>Almond Croissants</b>	\$4.5
<b>Raspberry Croissant</b>	\$4.75
<b>Chocolate Croissant</b>	\$4.5
<b>Ham &amp; Cheese Croissant</b>	\$5
<b>Lemon Curd Danish</b> *house made lemon curd	\$4.5

## Morning Bun

Made with our traditional croissant dough with a cinnamon and orange zest gooey center, rolled in sugar.

## Cruffin

The donut of croissants, an upright croissant baked in a muffin tin with cream filling. Flavors vary weekly.

## Cinnamon Rolls

Featuring organic flour, coarse-ground Indonesian Cinnamon, European butter, soft sides, and gooey centers.

## Sticky Buns

A sweet roll with caramelized local pecans and caramel drizzle.

## Scones

Organic fermented scone with local ingredients. Blackberry Lavender Lemon or Gruyere Bacon.

## Muffins

Seasonal flavors made with einkorn milled in house. \*100% organic stone-ground whole wheat flour

## Bagels

All our bagels are made with organic flour from scratch, hand-shaped, kettle boiled, and hearth baked. Original, Everything, Cinnamon Raisin. \*Local Banner butter/\$1 House made jam/\$1

## Cookies

Chocolate Chip, Sugar, Ginger Molasses, Seasonal Flavors.

**Order online at [Niedlovs.com](http://Niedlovs.com)**

Did you know we offer CATERING for items like whole quiches, dozens of mini pastries, and more?!

Contact for more info...

**CATERING@NIEDLOVS.COM** or **NIEDLOVS.COM**  
215 E Main St. Chattanooga, TN 37408 / 423.756.0303



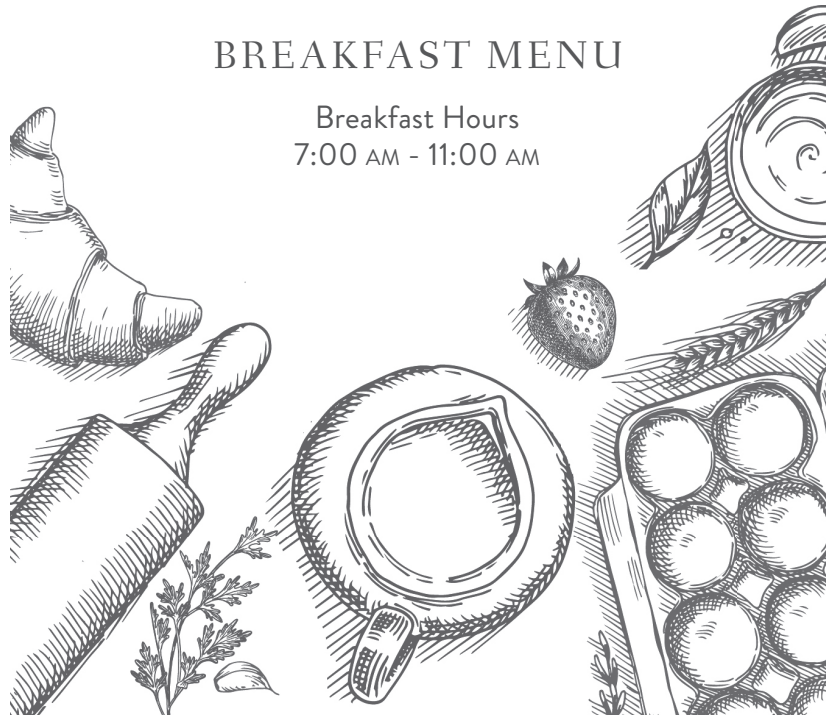
# NIEDLOV'S

## BAKERY & CAFÉ

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

## BREAKFAST MENU

Breakfast Hours  
7:00 AM - 11:00 AM



## BREAKFAST PLATES

### Yogurt and Granola Parfait (v) / \$6.25

Homemade granola, plain Greek yogurt, mixed fresh berries, local honey\*, and fresh mint.

### Quiche of the Day (v) / \$7.25

Made with local eggs\*, homemade crust, baked fresh daily. Served with a side of dressed spring salad mix.

### Avocado Toast (v) / \$9.75

Toasted seeded country, house made avocado spread, two poached local eggs\*, garnished with radish, cilantro, chives and topped with chili oil.

### Niedlov's Breakfast / \$10.25

Two local eggs\* your way, home fries, choice of black peppered bacon or breakfast sausage\*. Served with a side of our toast (Sourdough, Seeded Country, Rye, Biscuit or English Muffin).

### Lox and Bagel / \$10.75

Cold smoked Atlantic salmon, lemon dill cream cheese, tomato, red onion, herb cucumber and caper salad, sesame seeds, and micro greens. Served on our everything bagel.

## SKILLET BAKED EGGS

### Miso Kale and Shiitake (v) / \$9.25

Individual skillet baked with local eggs\*, miso braised kale, roasted local mushrooms\*, parmesan, cream, sesame and chives. Served with our toasted crostini.

### Ham & Gruyere / \$9.25

Individual skillet baked with local eggs\*, local city ham\*, potatoes, Gruyere cheese, cream, parsley and chives. Served with our toasted crostini.

(v) = vegetarian (gf) = gluten free

\*Mushrooms from Monterey Mushrooms Farms

\*Sausage and City Ham from Main Street Meats

\*Honey from Harrison Honey Farms

\*Greens from Wasawillow Farms

\*Eggs from Sequatchie Cove Farms and Vital Farms.

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

## BREAKFAST SANDWICHES

### Sausage & Egg Biscuit / \$6.75

Local breakfast sausage\*, local egg\*, and sharp cheddar cheese. Served on our spelt buttermilk biscuit. \*Substitute pepper bacon or local mushrooms\* for a vegetarian option.

### Bagel Sandwich / \$7.25

Local scrambled egg\*, sharp cheddar cheese, black pepper bacon, sriracha aioli. Served on our original bagel. \*Substitute local mushrooms\* for vegetarian option.

### Omelette Croissant Sandwich (v) / \$8.75

Local egg\* omelette with Boursin garlic and herb cheese. Served wrapped in our butter croissant.

### B.E.C. / \$8.25

Scrambled local egg, black pepper bacon, roasted red peppers, sharp cheddar cheese, arugula, and paprika aioli. Served on our toasted baguette. \*Substitute local mushrooms\* for vegetarian option.

### The Fancy / \$8.25

Fried local egg\*, black peppered bacon, sharp cheddar cheese, avocado spread, red onion, arugula, and jalapeño aioli. Served on our toasted 6 Grain 4 Seed.

### Chicken Biscuit / \$7.5

Fried buttermilk marinated chicken topped with honey hot sauce. Served on our spelt buttermilk biscuit.

## SIDES

### Home Fries (v) (gf) / \$4.75

Fried fingerling potatoes, roasted garlic and fresh rosemary.

### Toast (v) / \$3.5

Toasted bread served with local butter and homemade preserves.

\*Sourdough, Seeded Country, Rye, Biscuit, or English Muffin.

### Homemade Granola with Honey (v) / \$4.5

Homemade oat and walnut granola with cranberries and topped with local honey. Served with the milk of your choice: Whole, Almond \$1 or Oat \$1.

## A LA CARTE

Avocado \$2 Egg\* \$2 Fruit \$4 Mushroom\* \$3.5

Bacon or Sausage\* \$3 Cheese \$1