

PASTRIES

Croissants

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

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

Morning Bun

\$4.5

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

Cruffin

\$5

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

Cinnamon Rolls

\$4

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

Sticky Buns

\$4.25

A sweet roll with caramelized local pecans and caramel drizzle.

Scones

\$4

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

Muffins

\$3.75

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

Bagels

\$2.5ea • 6/\$13

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 or Cream Cheese/\$2

Cookies

\$3 ea • 6/\$16

Chocolate Chip, Sugar, Ginger Molasses, Seasonal Flavors.

Order online at 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

SATURDAY BRUNCH MENU

Saturday 7:00 AM - 3:00 PM

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



NIEDLOV'S BRUNCH

SANDWICHES

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.

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

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 veg 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. *Substitute local mushrooms* for vegetarian option

Chicken Biscuit / \$7.5

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

Chicken Salad / \$9.5

Oven roasted chicken breast, dried cranberries, pecans, celery, and citrus herb dressing. Served on our ciabatta roll. *Add avocado \$2 or Bacon \$3

California Club / \$10

Turkey, Swiss cheese, Jalapeño mayo, black peppered bacon, avocado spread, tomatoes, and leaf lettuce. Served on 6 Grain 4 Seed.

Reuben/ \$10

Corned beef, local Kraut*, Swiss cheese, and Russian dressing. Served on Marbled Rye.

Mushreuben (v) / \$9.75

Local baby bella mushrooms*, local Kraut*, Swiss cheese, and Russian dressing. Served on our Marbled Rye.

Pesto Ham Fig Jam / \$10

Smoked ham, house made basil pesto, Gruyere cheese, and fig jam. Served on our focaccia.

QUICHE

Quiche of the Day (v) / \$7.25

Made with local eggs*, homemade crust, baked fresh daily. Daily flavors include Spinach & Bacon, Ham & Swiss, and Veggie. Served with a side of dressed spring salad mix.

PLATES & SKILLETS

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).

Miso Kale & Shiitake Skillet Baked Eggs (v) / \$9.25

Individual skillet baked with local eggs*, miso kale, sauteed local mushrooms*, parmesan, cream, chives, sesame seed blend. Served with our toasted crostini.

Ham & Gruyere Skillet Baked Eggs / \$9.25

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

Omelette Croissant Sandwich (v) / \$8.75

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

SALADS

Niedlov's Kale Salad / \$9.25

Kale and romaine lettuces, roasted asparagus, red onion, sun-dried tomatoes, crispy kale, brioche croutons, parmesan, chopped bacon, cured egg yoke, garlic parmesan dressing, and smoked onion vinaigrette.

Smoked Salmon Salad / \$13.75

Spinach and romaine lettuce, cold smoked Atlantic salmon, boiled egg, red onion, cucumber, sesame seed blend, Greek olives, and fresh dill.

Roasted Beet, Pear, and Goat Cheese Salad 11.25

Baby kale mixed greens, balsamic roasted beets, pears, red onion, toasted walnuts, goat cheese, poppy honey mustard dressing.

SIDES

Yogurt and Granola Parfait (v) / \$5.5

Homemade granola, vanilla yogurt, fresh berries, honey, and fresh mint.

Toast (v) / \$3.5

Toasted bread served with local butter and homemade preserves. *Sourdough, Seeded Country, Rye, Biscuit, or English Muffin.

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

Fried fingerling potatoes, roasted garlic, and fresh rosemary.

Fried Brussels (gf) / \$5.75

Fried brussel sprouts, bacon, gastrique, and pine nuts.

*Greens from Wasawillow Farms
*Honey from Harrison Farms
*Eggs from Vital Farms

*Sausage and City Ham from Main Street Meats
*Mushrooms from Monterey Mushroom Farms
*Kraut from Short Mountain Cultures

(v) = vegetarian (gf) = gluten free

** Consuming raw or undercooked eggs may increase your risk of food borne illnesses