

# NIEDLOV'S

BAKERY & CAFÉ

## LUNCH MENU

Lunch Hours 11:00 AM - 3:00 PM

423.756.0303  
215 E Main St. Chattanooga, TN 37408

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



# SANDWICHES

all sandwiches served with kettle chips and a pickle spear

## Chicken Salad / \$9.5

*Ciabatta Roll*

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

## California Club / \$10

*6 Grain 4 Seed*

Turkey, Swiss cheese, Jalapeño mayo, black peppered bacon, avocado spread, tomatoes, and leaf lettuce.

## Turkey & Goat Cheese / \$10

*Sourdough*

Turkey, goat cheese, arugula, house made cranberry chutney, home made mayo. \*Add bacon \$3

## Pesto Ham Fig Jam / \$10

*Focaccia*

Smoked ham, house made basil pesto, Gruyere cheese, and fig jam.

## Reuben / \$10

*Marbled Rye*

Corned beef, local Kraut\*, Swiss cheese, and Russian dressing.

## Mushreuben (v) / \$9.75

*Marbled Rye*

Local baby bella mushrooms\*, local Kraut\*, Swiss cheese, and Russian dressing.

## Honey Hot Chicken / \$10

*Seeded Bun*

Southern fried chicken, honey hot sauce, house made mayo, pickles, and leaf lettuce.

## Harvest Roasted Veggie / \$9

Roasted butternut squash, eggplant, zucchini, local mushrooms, micro greens, house made basil pesto, onion vinaigrette. Served on Focaccia.

# KID'S

Grilled Cheese on Light Wheat Bread / \$4.5

PB&J on Light Wheat Bread / \$4.5

\*\*Kraut from Short Mountain Cultures Kraut, Greens from Wasawillow Farms, Mushrooms from Monterey Mushroom Farms, Eggs from Vital Farms\*\*

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

# FRESH SALADS

## Niedlov's Kale Salad / \$11.25

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 walnut, goat cheese, poppy honey mustard dressing.

# PLATES

## Lox and Bagel / \$10.75

Everything Bagel

Cold smoked Atlantic salmon, lemon dill cream cheese, tomato, red onion, herb cucumber and caper salad, sesame seeds, and micro greens\*.

## Kale and Butternut Squash Tartine / \$9.25

Seeded Country

Toasted Seeded Country, herbed goat cheese spread, braised kale, balsamic glazed pearl onion, spiced butternut squash, crispy shallots.

## Blistered Tomato Caprese Skillet / \$9.25

Blistered Grape Tomatoes, Balsamic Glazed Pearl Onions, House made Pesto, Stracciatella Cheese, served with crostini.

## Beef Pot Roast Skillet / \$11.75

Braised beef pot roast, roasted root vegetables, demi-glace. Served with Rosemary Garlic.

# SOUP & SIDES

## Soup Bowl / \$8

Niedlov's Soups are all made from scratch in-house. Served with house bread. See board for today's special.

## Home Fries / \$4.75

Fried fingerling potatoes, roasted garlic, and fresh rosemary.

## Fried Brussels (gf) / \$5.75

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

# A LA CARTE

Avocado \$2

Fruit \$4

Mushrooms\* \$3.5

Bacon \$3

Turkey \$4.5

Hard Boiled Egg \$2