



# Online Menu

## STARTERS & SNACKS

Fried Green Tomatoes with House-made Pimento Cheese and Grilled Bluff View Bread \$6

Choo Choo Nachos with Potato Chips, House-Smoked Pork, Caramelized Onions, Sweetwater Cheddar Cheese and Tangy BBQ Sauce \$8

Crispy Fried Chicken Livers with Jalapeño Honey \$6

Catfish Fingers with House-Made Tartar, Remoulade, and Buffalo Sauce \$6.5

## SALADS

Grilled Romaine Wedge with Benton's Bacon, Red Onion, Tomatoes and Blue Cheese Dressing \$9.5

Café 7 Salad with Mixed Baby Greens, Honeyed Pecans, Feta, Strawberries and Balsamic Vinaigrette \$9

Iceberg Wedge with Benton's Bacon, Tomatoes, Red Onions, and Blue Cheese Dressing \$9.5

🌿 Add grilled chicken or chicken salad to any of the above for \$3 or Add Salmon for \$5 🌿

## BEVERAGES

Sweet Tea • Unsweet Tea \$4

Coke • Diet Coke • Coke Zero • Sprite  
Dr. Pepper • Diet Dr. Pepper  
Minute Maid Lemonade • Barq's Root Beer \$4

Café 7 coffee, blended especially for us by Chattanooga Coffee Company \$3

Hot Tea \$2.50

## KID'S MENU

All kid's menu items include a side and a drink in the price. Selections below.

Chicken Tenders \$7  
Sliders \$7  
Hot Dog \$7  
Grilled Cheese \$7

Choose a side: Apple Slices, Cheese Grits, Mac & Cheese, Chips, Fries

Choose a drink: Milk, Apple Juice

## SANDWICHES

🌿 All Sandwiches Served with House-Made Chips or Fresh Cut Fries 🌿

Fried Green Tomato BLT with Avocado Puree and Chipotle Mayonnaise \$11.5

Catfish Po' Boy with Remoulade Sauce on a Niedlov's Hoagie, served Fried or Blackened \$12.5

House-Smoked Chopped Pork BBQ served on Niedlov's Bun with Cole Slaw \$10.5

Seven States Burger with 1/2 lb Certified Angus Beef, and Sweetwater Valley Cheddar on a Niedlov's Bun \$12.5

Grilled Chicken with Yella Fever Sauce and Monterrey Jack Cheese on Niedlov's Bun \$11.5

Classic Southern Chicken Salad on Croissant \$10.5

Fried Bologna Banh Mi with Chicken Liver Pâté, Pickled Vegetables, and Cilantro On a Baguette \$11.5

Kentucky Hot Brown with Turkey, Applewood Bacon, Cheese Sauce, and Tomato Served Open-Faced \$11.5

## ENTRÉES

Shrimp and Grits - Sautéed Shrimp with Fresh Tomatoes, Green Onions and Benton's Bacon over Stone Ground Cheese Grits \$14.5

Pan-Seared Sunburst Farm's Trout with Edamame Succotash and Herbed Butter \$16.5

Chicken Fried Chicken with Sautéed Turnip Greens, Mac and Cheese and Sawmill Gravy \$15.5

Southern-Style Meatloaf with Sweet and Spicy Ketchup, Sautéed Green Beans, and Creamy Mashed Potatoes \$14.5

Linguine with Garlicky Greens, Olive Oil and Toasted Breadcrumbs \$11.5  
Add Shrimp, Trout, or Grilled Chicken to Linguine \$5

## SIDES

Sautéed Turnip Greens • Mac & Cheese  
Cheese Grits • House-Made Chips  
Fresh-Cut Fries • Mashed Potatoes  
Edamame Succotash • Side Salad \$4