



TENNESSEE'S FIRST
"CERTIFIED GREEN" RESTAURANT

Soups

Today's Soup	cup...3.25	bowl...4.95
Seafood Bisque	4.75	6.95
Today's Bean Soup	3.25	4.95

Salads

Cæsar	Olive Croutons, Marinated Olives, & Shaved Pecorino...7.00	half...4.00
Mediterranean	Hummus, Tabbouleh, Marinated Artichokes, & Imported Feta; Mixed Greens, Rosemary-Balsamic Vinaigrette & Warmed Pita...8.5	half...4.5
Spinach	Apple, Gorgonzola, Dried Cranberries, Toasted Hazelnut Vinaigrette & Smoked Bacon...8.50	half...4.50
Roasted Pear	Spiced Pecans, Boursin, Arugula, & Sherry-Shallot Vinaigrette...7.25	
212 Fruit Plate	Raspberry Yogurt & Banana Tea Bread...10.00	Add Baked Brie...3.00
Broccoli, Gruyere, & Mushroom Quiche		212 Mixed Greens Salad...9.50
	212 Mixed Greens ...3.50	With Today's Soup...6.50
	Add Grilled Chicken to any salad...2.50	Add Grilled Trout...4.00

Housemade Dressings:

Rosemary Balsamic, Raspberry Poppy Seed, Honey Dijon, 1000, Sesame Ranch, Blue Cheese, Cæsar, Orange Hazelnut

Sandwiches

Today's Sandwich...6.99

½ of Today's Sandwich & Cup of Today's Soup... 6.99

212 Pecan Chicken Club	Honey Dijon, Provolone, & Smoked Bacon on Croissant...7.75
Turkey & Havarti Dill	Whole Wheat, Apple & Cranberry Spread...7.5
Classic Reuben	Housemade Pumpnickel, Corned Beef, & Swiss; Sauerkraut & 1000...7.5
Steak Caesar Wrap	Blue Cheese Crumbles, Creamy Garlic Dressing & Romaine...7.99
Portobello Burger	Balsamic Marinated, Grilled with Peppers, Pesto & Provolone ...7.99
Sequatchie Cove Hamburger	... 7.95 Add Cheese...50 Smoky Mountain Bacon...1.00

Side Items Available

...1.50 with a Sandwich ...2.50 On Their Own

Whole Wheat Penne Pasta Salad	Lemon Slaw	Dijon Potato Salad
Tabbouleh	French Fries	Fresh Fruit
	Onion Rings	

Entrees

Chili Shrimp	Jasmine Ginger Rice Cake, Coconut Red Curry Sauce & Edamame..12.5
Red Wine Braised Chicken	Free Range, Roasted Potatoes, Greens & Cranberry Chutney...11
All Natural Filet Mignon	Blue Cheese Demi-Glace, Garlic Mashed Potatoes, & Roasted Root Vegetables...14.5
Pickett's Farm Trout	Preparation Varies Daily...Market
Seasonal Vegetable Plate	Featuring Local Produce; Chef's Choice...9.50
Bison Chili	Eagle's Rest Bison, Red Beans & Corn Bread Muffin...9.50
Kurobuto Pork Tenderloin	Smoky Bacon Braised Cabbage, Mashed Sweet Potatoes & Apple Brandy Pan Sauce 12
Flintstone Buffaloaf	Mushroom Gravy, Herb Mashed Potatoes & Local Braised ...11
Housemade Spinach & Walnut Ravioli	Roasted Butternuts & Sage Butter...10.5

We Proudly Support our Local Growers and Producers

212 Market Restaurant, Chattanooga TN;
www.212market.com 423.265.1212 since 1992

TENNESSEE'S 1ST CERTIFIED GREEN RESTAURANT

LUNCH MENU

212 Desserts

Trio Sampler
Crème Brûlée
212 Bakery Cake
Peanut Butter Pie
Cobbler a la Mode
Cheesecake du Jour
Chocolate Truffle Cake
Cheese and Seasonal Fruit
212 House Made Ice Creams
and Sorbets

All desserts are composed
daily...
Ask your server for today's
features.

Coffees

Cappuccino or Decaf Cappuccino
3.50
Café Latte
3.50
Espresso or Decaf Espresso
2.75
Cappuccino with one Liqueur
7.00
Columbian Coffee or Decaf Coffee
2.00
Coffee Drink with one Liqueur
6.75
Coffee Drink with two Liqueurs
7.95
Pot of French Press Coffee
6.00
1/2 Pot of French Press Coffee
4.00

Scotch & Whiskey

Single Malt Scotches

10 year
Ardbeg
Isle of Jura
Glenmorangie
12 year
Glenlivet
Glenfiddich
Macallan
Balvenie
16 year
Lagavulin
Glenlivet Nadurra
18 year
Glenlivet
25 year
Glenfarclas

Blended Scotches

Johnny Walker:
Red, Black, Green, Gold
Chivas Regal
Dewars
J&B

Specialty Whiskeys

Blantons
Jack Single Barrel
Knob Creek
Woodford Reserve
Brandy & Cognac
Germain-Robin
Courvoisier VSOP
Courvoisier Napoleon
Larressingle Armagnac XO
Martell V.S.
Remy Martin VSOP
Remy Martin XO

For a great gift idea...
ask your server about
212's Gift Certificates!

Specialty Cocktails

Pomegranatini
Pomegranate Martini with
Absolute Vodka...8.75
"Green" Ecotini
Apple Martini
Made with 360° Eco-Friendly Vodka
...8.5
Winter Wonderful Cosmo
Square One Vodka, Cointreau
& White Cranberry Juice...8
Triple Spiked Coffee
Frangelico, Kahlua, Baileys,
Hot Columbian Coffee
& Whipped Cream...8.5
Rumball Martini
Tommy Bahama Rum, Kahlua,
Frangelico, Splash o' Cream
& Chocolate Syrup...8

Beer, Ale & Stout

Draft Beers

Please ask about our draft specialties!
We offer three beers on tap.

Beer In The Bottle

3.25 Budweiser Bud Light Michelob Ultra Miller Light Yuengling Lager	3.75 Amstel Light Anchor Steam Bass & Co. Pale Ale Corona Extra Harp Heineken Guinness Drought Pilsner Urquell Red Stripe Shipyard IPA Kalibur NA
5.50 Boddingtons Fosters Oil Can Grolsch Fat Tire Amber Ale Sam Smith's Nut Brown & Oatmeal Stout	7.50 Aventinus Delirium Tremens Stone Imperial Russian Stout

Ask your server to review our wide selection of quality wine offerings.

212 Market Restaurant has been featured in:

- 9 years in Wine Spectator Magazine • Southern Living Magazine • Fodor's & AAA Tour Books • The James Beard Foundation •

212 Market Restaurant is a proud supporter of the "slow food" movement. We are committed to maintaining the highest standards of quality food, wine & service. 212 gives thanks to local farmers and ranchers who provide us with high quality produce, eggs, fresh water fish and flowers.

We appreciate your patronage & sincerely hope that you have an extraordinary dining experience. Thank You!

Parties of 7 or more include 18% gratuity.

212 Market does not accept personal checks.

For Catering inquiries please call 423.265.1212