



THE CHATTANOOGAN DINE AROUND ST. JOHN'S

FIRST COURSE

Smoked Corn & Zephyr Squash Soup | okra |
tomato concasse | chili oil

Lee & Gordon's Organic Lettuces | Southland Farm's
cucumbers | cherries | Sequatchie Cove bleu cheese
| olive oil crumble | buttermilk-herb dressing

Warm Beet Salad | goat's cheese | roasted summer
squash | zucchini mostarda and citrus vinaigrette

MAIN COURSE

Pickett's Ranch Trout | potato pancake | Tucker Farm's
wilted arugula | Southland Farm's green beans |
smoked paprika aioli

Ashley Farm's Free Range Chicken | handmade
potato gnocchi | Delano Farm's squash | zucchini |
arugula | shiitake mushrooms & lemon

Maple Leaf Farm's Duck Breast | smoked corn risotto
| charred okra & cherry tomato salsa crudo

Heirloom Tomato Spaghetti | house semolina pasta |
kale | zephyr squash | okra | oyster mushrooms
& grana padano

DESSERT

Carrot Cake Soufflé | cream cheese anglaise
Ice Cream
Sorbet

ST. JOHN'S
restaurant



THE CHATTANOOGAN
