



WE ARE
Open
for breakfast everyday
7 am - 11 am

THE WANDERER

MENU

MAKE A
Reservation
WITH US
423-417-1711
@hotelindigo chatt



BREAKFAST

MAINS

Breakfast Burrito	\$ 16
scrambled eggs, chorizo, cheddar cheese, spinach herb wrap, pico de Gallo, cilantro, lime crema, rosemary potatoes	
Fried Chicken Biscuit	\$ 13
buttermilk fried chicken, white American cheese, fried egg, pepper jelly, rosemary potatoes	
Omelet	\$ 17
three eggs, choice of two fillings, rosemary potatoes, multigrain toast	
(Fixings: turkey sausage, applewood bacon, veggie sausage, KY ham, chorizo, roasted vegetables, avocado, cheddar, Swiss, goat cheese, white American cheese)	
*the uncharge for additional fillings is \$3 for meat additions and \$2 for non meat additions	
Cowboy Breakfast	\$ 14
two eggs any style, rosemary potatoes, buttermilk biscuit, choice of applewood bacon o, turkey sausage, ham, or veggie sausage	
Sweet Potato Hash	\$ 14
turkey or sausage, poblano peppers, onions, two eggs any way	
Blueberry Pancakes	\$ 13
three buttermilk pancakes, fresh blueberries, warm syrup	
Banana Foster French Toast	\$ 14
Texas toast, sorghum caramel, fresh bananas, dark rum	
Steel Cut Oatmeal	\$ 9
dried fruit, sorghum brown sugar	
Chia Pudding Parfait (vegan)	\$ 13
house made chia seed pudding, berries, toasted coconut, passionfruit drizzle	
Avocado Six Grain 4 Seed Toast	\$ 13
Niedlov multigrain, allepo, lemon, arugula, tomato jam, poached egg, rosemary potatoes	

A LA CARTE

Two Eggs*	\$ 6
Toast	\$ 2
Biscuit	\$ 3
Mixed Melons	\$ 5
Muffin	\$ 3
Croissant	\$ 5
Buttermilk Pancake	\$ 3
Bacon	\$ 6
KY Ham	\$ 6
Turkey Sausage	\$ 6
Veggie Sausage	\$ 6

Ask your server about available gluten-free and vegetarian selections!

DRINKS

Bloody Mary	\$ 10
Mimosa	\$ 8
Coffee	\$ 4
Hot Tea	\$ 3
Soda	\$ 3
Juice	\$ 3



**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



WE ARE
Open
and serving every Saturday
11:00 am - 1:00 pm

THE WANDERER

MENU

BRUNCH

MAKE A
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MAINS

Breakfast Burrito **\$ 16**
scrambled eggs, chorizo, cheddar cheese, spinach herb wrap, pico de Gallo, cilantro, lime crema, rosemary potatoes

Fried Chicken Biscuit **\$ 13**
buttermilk fried chicken, white American cheese, fried egg, pepper jelly, rosemary potatoes

Omelet **\$ 17**
three eggs, choice of two fillings, rosemary potatoes, multigrain toast

(Fixings: turkey sausage, applewood bacon, veggie sausage, KY ham, chorizo, roasted vegetables, avocado, cheddar, Swiss, goat cheese, white American cheese)
*the uncharge for additional fillings is \$3 for meat additions and \$2 for non meat additions

Cowboy Breakfast **\$ 14**
two eggs any style, rosemary potatoes, buttermilk biscuit, choice of applewood bacon o, turkey sausage, ham, or veggie sausage

Sweet Potato Hash **\$ 14**
turkey or sausage, poblano peppers, onions, two eggs any way

Blueberry Pancakes **\$ 13**
three buttermilk pancakes, fresh blueberries, warm syrup

Banana Foster French Toast **\$ 14**
Texas toast, sorghum caramel, fresh bananas, dark rum

Steel Cut Oatmeal **\$ 9**
dried fruit, sorghum brown sugar

Chia Pudding Parfait (vegan) **\$ 13**
house made chia seed pudding, berries, toasted coconut, passionfruit drizzle

Avocado Six Grain 4 Seed Toast **\$ 13**
Niedlov multigrain, allepo, lemon, arugula, tomato jam, poached egg, rosemary potatoes

Benedict Burger **\$20**
8 oz beef patty on a brioche bun, fried egg of your choice, lettuce, avocado, and hollandaise sauce. Served with fries.
Add bacon \$2.00

Chicken and Waffles **\$17**
7 oz fried chicken breast on a belgian waffle with warm honey bourbon syrup, served with fries.

A LA CARTE

Two Eggs*	\$ 6
Toast	\$ 2
Biscuit	\$ 3
Mixed Melons	\$ 5
Muffin	\$ 3
Croissant	\$ 5
Buttermilk Pancake	\$ 3
Bacon	\$ 6
KY Ham	\$ 6
Turkey Sausage	\$ 6
Veggie Sausage	\$ 6

SIPS

Mimosa	\$5
House cava with your choice of OJ, grapefruit, cranberry or pineapple.	
Mimosa Flight	\$18
A flight of 4 mini mimosas with seasonal juices and purees.	
Tito’s Bloody Mary	\$10
Tito’s handmade vodka with bloody mary mix.	
Peach Paloma	\$14
Espolon blanco, peach, lime, grapefruit, soda.	
Tito’s Sunrise	\$12
Tito’s handmade vodka, orange juice, grenadine.	
Espresso Martini	\$15
Tito’s handmade vodka, Caffè borghetti, fresh espresso, simple	



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WE ARE
Open
for dinner everyday
4pm-10pm
&
until 11pm friday & Saturday

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DINNER

SALADS

- Southern Caesar

\$ 13

romaine, parmesan, cornbread croutons - house caesar dressing
- House Salad

\$ 14

petit greens, heirloom tomatoes, carrot ribbons, sunflower seeds, cracked almonds - champagne vinaigrette or chef's ranch
- Spinach Salad

\$ 16

berries, peaches, goat cheese - raspberry vinaigrette
- ADD PROTIEN: (For any salad)

(blackened shrimp \$8 | seared salmon \$10 | herb-seared chicken breast \$8 | griddled tempeh \$7

SANDWICHES

served with your choice of side

- Indigo Burger

\$ 19

eight-ounce beef patty, pepper bacon jam, pickled onions, butter lettuce - choice of Swiss, white cheddar or pimento
- Pulled Pork Sandwich

\$ 17

bbq pulled pork, cheddar, southern slaw, brioche bun
- Buttermilk Fried Chicken

\$ 17

choose regular or buffalo fried chicken - butter lettuce, tomato, house pickles, ranch dressing, brioche bun
- Black Bean Burger Wrap

\$ 16

red beet hummus, mixed greens, tomato, avocado, cheddar, sriracha ranch

SIDES (All sides are \$7 a la carte)

- Seasoned Fries

choice of ketchup, honey mustard, ranch, bbq & buffalo
- Southern Slaw
- Kettle Chips
- Vegetables of the Day
- Caesar or House Salad

SHAREABLE PLATES

- Charcuterie Plate

\$ 18

regionally-sourced cheeses, rotating selection of cured meats, olives, pepper bacon jam, lavash
- Truffle & Parmesan Fries

\$ 8

white truffle oil, fresh herbs, parmesan, horseradish aioli
- Fried Chicken Wings

\$ 12

choose dry, buffalo, bbq, korean bbq, lemon pepper, or ranch rub
- Pulled Pork Nachos

\$ 14

kettle chips, pimento, black-eyed peas, charred corn, pico de gallo, cilantro lime crema
- Red Beet Hummus

\$ 11

fresh veggies, grilled pita
- Buffalo Fried Cauliflower

\$ 10

buttermilk cauliflower, garlic buffalo sauce, ranch
- Salmon Dip

\$ 14

creamy smokey salmon, capers, lavash

LARGER PLATES

- Steak Frites

\$ 33

ten-ounce prime rib, truffle fries, herbed garlic butter, horseradish aioli
- Roasted Chicken & Penne Pasta

\$ 18

parmesan, creamy alfredo sauce
- Honey Bourbon Glazed Salmon

\$24

tarragon chive jasmine rice, seasonal vegetable
OR honey bourbon glazed tempeh (\$17)

- Kid's Menu:

~Mac N Cheese~

~Plain or Cheese Burger~

~Chicken Tenders~

~Grilled Cheese~

All Kid's menu items are \$8
Served with fries and a drink



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SIPS & SWEETS

SIPS

A Journey Begins	\$ 15
Chattanooga whiskey, basil, watermelon	
Last Stand	\$ 16
Espelon, cucumber, jalapeño, lime	
Barber’s Bazaar	\$ 15
Gate11 gin, st George pear, lemon, pineapple	
Springtime in Manhattan	\$ 14
High West bourbon, vermouth, cherry butter, orange blossom	
Homecoming	\$ 15
Tito’s, aperol, naranja, lime	
Sought & Found	\$ 16
Bacardi, orgeat, raspberry, lemon	
Siege of Pleasant Evenings	\$ 18
Maggie’s Farm pineapple rum, Gate 11 151, pineapple, lime, orange (only two per guest)	
The Other Queen	\$ 16
Dos Hombres mezcal, hibiscus, lime, black salt	
The Land Unknown	\$ 15
St Germain, strawberry, basil, prosecco	
Small Favors	\$ 12
Lyre’s cane spirit, raspberry, pineapple, mint	
Marigold	\$ 12
Lyre’s agave blanco, passionfruit, lime	
Frozen Aperol Spritz	\$ 12
Rotating Slushie	\$ 6
add a shot of rum, vodka, etc for an \$8 upcharge	

SIPS CONT.

Bottles & Cans:	Draft:
High Noon - assorted Long Drink	Mich Ultra Bud Light
Mom Water - assorted	CBC Chesnut St. Brown Tailgate Orange Wheat Guinness
Hutton & Smith IPA	Creature Comforts Tropicalia IPA
Michelob Ultra	Creature Comforts Automatic IPA
Modelo	Hutton& Smith Igneous IPA
CBC Chestnut St. Brown Budlight	Hutton & Smith Good Schist IPA
Coors Banquet	Oddstory Golden Blackbird Blonde Ale
Coors Light	Oddstory Woven Stone Vienna Lager
Budweiser	Oddstory Monkeys Heart IPA
PBR	Wanderlinger Blackberry Hug Sour
Yuengling	
Heineken	
Corona Extra	
Montucky	
Hutton & Smith Basecamp Blondie	
Hutton & Smith Promenade IPA	
Hutton & Smith Tectonic Session IPA	
Athletic Brewing N/A - assorted	
	Wines:
<u>White + Sparkling</u>	<u>Red + Rosé</u>
Masi Masianco Pinot Grigio	H&B Rosé
Sea Sun Chardonnay	Bacchus Pinot Noir
Hess Chardonnay	Hess Cabernet Sauvignon
KungFu Girl Riesling	High Note Malbec
Cupcake Moscato	Ruffino Chianti DOCG
Emollo Sauvignon Blanc	Conundrum Red Blend
La Puerta Torrontes	The Federalist Red Zinfandel
Proverb Chardonnay	
La Marca Prosecco	
Los Monteros Cava Brut	

SWEETS

Flourless Chocolate Torte	\$ 8
vanilla ice cream, chocolate drizzle, berries	
Seasonal Cheesecake	\$ 11
whipped cream, berries	
Moon Pie Bread Pudding	\$12
vanilla ice cream, marshmallow	



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