

# DINNER



CHATTANOOGA  
TENNESSEE

## greens and things

### SOUTHERN CAESAR

romaine, parmesan, cornbread croutons  
• house caesar dressing **13**

### HOUSE SALAD

petit greens, heirloom tomatoes, carrot ribbons, sunflower seeds,  
cracked almonds • champagne vinaigrette or chef's ranch **14**

### SPINACH SALAD

berries, peaches, goat cheese • raspberry vinaigrette **16**

ADD TO 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

eight-ounce beef patty, pepper bacon jam, pickled onions,  
butter lettuce • choice of swiss, white cheddar, or pimento **19**

### PULLED PORK SANDWICH

bbq pulled pork, cheddar, southern slaw, brioche bun **17**

### BUTTERMILK FRIED CHICKEN SANDWICH

choose regular or buffalo fried chicken • butter lettuce,  
tomato, house pickles, ranch dressing, brioche bun **17**

### BLACK BEAN BURGER WRAP

red beet hummus, mixed greens, tomato,  
avocado, cheddar, sriracha ranch **16**

## sides

SEASONED FRIES • SOUTHERN SLAW  
KETTLE CHIPS • TODAY'S VEGETABLES  
CAESAR OR HOUSE SIDE SALAD **7**

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## shareable plates

### CHARCUTERIE PLATE

regionally-sourced cheeses, rotating selection of  
cured meats, olives, pepper bacon jam, lavash **18**

### TRUFFLE & PARMESAN FRIES

white truffle oil, fresh herbs, parmesan, horseradish aioli **8**

### FRIED CHICKEN WINGS

choose dry, buffalo, bbq, korean bbq, lemon pepper, ranch rub **12**

### RED BEET HUMMUS

fresh veggies, grilled pita **11**

### BUFFALO FRIED CAULIFLOWER

buttermilk cauliflower, garlic buffalo sauce, ranch **12**

### PULLED PORK NACHOS

kettle chips, pimento, black-eyed peas, charred corn,  
pico de gallo, cilantro lime crema **14**

### SALMON DIP

creamy smokey salmon, capers, lavash **14**

## larger plates

### STEAK FRITES

ten-ounce prime rib, truffle fries, herbed garlic butter,  
horseradish aioli **33**

### ROASTED CHICKEN & PENNE PASTA

parmesan, creamy alfredo sauce **18**

### HONEY BOURBON GLAZED SALMON

tarragon chive jasmine rice, seasonal vegetable **24**  
or choose honey bourbon glazed tempeh **17**

## sweet things

### FLOURLESS CHOCOLATE TORTE

vanilla ice cream, chocolate drizzle, berries **8**

### SEASONAL CHEESECAKE

whipped cream, berries **11**

### MOON PIE BREAD PUDDING

vanilla ice cream, marshmallow **12**

Ask your server about available gluten-free and vegetarian selections. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.  
Gratuity will be added to parties of eight or more. Any open guest checks/tabs that are not closed out will have an 18% service charge added at the end of the shift.

HOTEL  
INDIGO®

CHATTANOOGA  
DOWNTOWN