

draft beer **FEATURING**  
REGIONAL CRAFT BREWERIES.

- MISS RESACA BEACH BLONDE ALE  
dalton brewing co. | dalton, ga
- JAI ALAI INDIA PALE ALE  
cigar city brewing co. | tampa, fl
- AZALEA CITY AMBER ALE  
georgia beer co. | valdosta, ga
- RAPTUROUS RASPBERRY SOUR ALE  
three taverns craft beer | decatur, ga



can/bottled beer  
**OPTIONS ROTATE. AVAILABLE**  
**WHILE SUPPLIES LAST.**

- BACK NINE GOLF BEER (LITE ALE)  
georgia beer co. | valdosta, ga
- FIELD PARTY BLONDE ALE  
georgia beer co. | valdosta, ga
- BLUEBERRY FIELD PARTY BLONDE ALE  
georgia beer co. | valdosta, ga
- DESTRESS EXPRESS COFFEE MILK STOUT  
georgia beer co. | valdosta, ga
- MEDLOCK INDIA PALE ALE  
six bridges brewing | johns creek, ga
- TROPICALIA INDIA PALE ALE  
creature comforts brewing co. | athens, ga
- CLASSIC CITY LAGER  
creature comforts brewing co. | athens, ga
- CLOUDBREAKER INDIA PALE ALE  
fall line brewing co. | macon, ga
- ENCORE ACT PRICKLY PEAR SOUR ALE  
fall line brewing co. | macon, ga
- LORD GREY EARL GREY TEA SOUR ALE  
three taverns craft beers | decatur, ga
- SAPOROUS PASSION FRUIT GUAVA SOUR  
three taverns craft beers | decatur, ga
- A NIGHT ON PONCE INDIA PALE ALE  
three taverns craft beers | decatur, ga
- SLAY THE PSYCHONUT COFFEE MILK STOUT  
(16 oz, 9%) three taverns craft beers | decatur

specialty cocktails  
**SEE BARTENDER FOR CLASSIC**  
**DRINKS AND OTHER OPTIONS.**

- BERRY BRAMBLE  
gin, lemon juice, berry hibiscus syrup
- MOSCOW MULE  
vodka, agave, lime juice, ginger beer  
*premium flavors: lemon lavender, cranberry apple*
- CLASSIC & CLEAN MARGARITA  
silver tequila, lime juice, agave  
*premium flavors: spicy jalapeno, prickly pear*
- THE MILL MARTINI  
vodka, grapefruit, berry hibiscus syrup,
- OLD FASHIONED  
whiskey, agave, bitters  
*premium flavors: cherry caramel, smoked maple*
- MOJITO  
white rum, muddled mint leaves, lime, agave, club soda
- LIMONCELLO LEMON DROP MARTINI  
vodka, limoncello, lemon juice, agave
- BAHAMA MAMA  
white rum, pineapple juice, orange juice, berry hibiscus syrup
- ESPRESSO LATTE MARTINI  
vodka or rum, espresso, milk & flavor/sweetener of choice



wine **TO KEEP IT FRESH,**  
**WE KEEP IT SIMPLE.**

- CANDONI PINOT GRIGIO  
candoni family | organic | italy
- CANDONI PROSECCO (*mimosas!*)  
candoni family | organic | italy
- CANDONI MERLOT  
candoni family | organic | italy
- CANDONI PINOT NOIR  
candoni family | organic | italy
- OUR DAILY RED (BLEND)  
our daily wines | organic | california
- OUR DAILY CAB (CABERNET SAUVIGNON)  
our daily wines | organic | california



- cafe  
AVAILABLE HOT OR ICED. 10oz/20oz
- COFFEE 2.5/4  
ask barista about available brew methods
- ESPRESSO  
ask barista for classic espresso drink options
- LATTE 4.5/7  
espresso w/ milk & flavor of choice  
  
*\*milks: almond, coconut, dairy, oat (+\$0.50)*  
  
*\*flavors: vanilla, caramel, chocolate, hazlenut, lavender, mint, honey, agave, maple syrup, smoked maple syrup, cinnamon*
- HONEY CINNAMON LATTE 5/7.5  
espresso, milk, honey, cinnamon
- COCONUT LAVENDER LATTE 5/7.5  
espresso, coconut milk, honey, lavender syrup
- WELLNESS LATTE 5/7.5  
powder supplement w/ milk & flavor or sweetener of choice *\*not a coffee drink*  
  
*activated charcoal, matcha green tea, turmeric*  
  
*\*see milk & flavor options above*
- TEA LATTE 4.5/7  
steeped tea w/ milk & flavor of choice  
  
*\*ask about available tea flavors*

tea & juice  
**SEE COOLER FOR ADDITIONAL**  
**DRINK OPTIONS.**

- ICED TEA 3/5  
traditional black tea: unsweetened, sweetened, raspberry, or arnold palmer
- HOT TEA 3/5  
please ask about available flavors
- LEMONADE 3/5  
regular (sweetened w/ agave), raspberry, lavender, or mint
- MILK 3/5  
almond, coconut, dairy, or oat
- JUICE 3/5  
orange, pineapple, grapefruit, apple, cranberry



superpower bowl & hearty plateful w/ eggs & bacon

(located inside THE MILL) 825 CHATTANOOGA AVE  
DALTON, GA 30720 | 706-529-8129



please note: EVERYTHING IS GLUTEN-FREE. YES, EVERYTHING.

\*BUT NUTS ARE EVERYWHERE. WATCH OUT! SORRY. NUTS AND NUT FLOURS ARE USED IN THE PASTRIES, CASHEWS IN THE RANCH SAUCES AND PEANUT OIL FOR FRYING.

THERE’S NO HIDDEN DAIRY. THE GOAT CHEESE IS FROM A GOAT. THE OTHER “CHEESES” ARE PLANT-BASED, AS IS THE BUTTER.

MANY DISHES START VEGAN (V). WE DON’T COOK WITH MEAT (OR DAIRY), BUT YOU SHOULD ADD IT AT THE END IF YOU LIKE.

THE MEAT IS REAL. THE BEEF PASTURE-RAISED LOCALLY, THE CHICKEN HORMONE & ANTIBIOTIC FREE, THE EGGS CAGE FREE, AND THE BACON FROM A PIG AND PRETTY UNHEALTHY, BUT STILL SO TASTY.

WE USE HONEY. ALSO MAPLE SYRUP AND AGAVE. BUT CANE SUGAR IS IN THE COFFEE SYRUPS AND SOME OF THE PASTRIES AND GRAG & GO ITEMS.



miscellaneous FOR BREAKFAST. OR ANYTIME.

TORTILLA CHIPS, GUAC & SALSA (v)	7
sweet potato tortilla chips, house made guac & salsa	
FRIED POTATO APP (v)	9
a combo of our house chips, french fries, and breakfast potatoes deep fried in peanut oil & served w/ dill & chili ranch sauce	
CLASSIC BREAKFAST	8
two scrambled eggs, two pieces of bacon, buttered toast & fig jam	
BLACK BEAN BREAKFAST	10
two scrambled eggs, two pieces of bacon, seasoned black beans, avocado, salsa	
AVO TOAST (v)	9
two slices of toast w/ avocado spread, garnish of greens & fresh veggies (add bacon +\$3)	
OATMEAL DELUXE (v, except honey)	9
oats, fresh apple, mix of nuts, seeds & dried fruit, honey and fig jam	
PB & BANANA JAMWICH (v, except honey)	9
open-face toast w/ peanut butter, bananas, cinnamon, honey, fig jam, mix of nuts, seeds & dried fruit	
PB SWEET POTATO (v, except honey)	9
sweet potato w/ peanut butter, bananas, berries, cinnamon, honey, mix of nuts, seeds & dried fruit	



entrees THESE DISHES START VEGAN AND ARE DELICIOUS AS IS.

HEARTY PLATEFUL (v)	11
fried breakfast potatoes, seasoned black beans, sauteed seasoned veggies & house almond bread (add 2 eggs & bacon +\$5 or grilled chicken +\$4)	
DIRTY SOUTH SWEET POTATO (v)	11
sweet potato, kale, veggie chili, guac, fresh jalapenos, & chili ranch dressing* (add 2 eggs & bacon +\$5 or shredded chicken +\$4)	
Y’ALL NACHOS (v)	12
house potato chips*, covered in veggie chili & cashew cheese sauce*, topped with guac & fresh jalapenos (add shredded chicken +\$4)	
CHEESE BURGER FRIES (v)	12
house french fries* covered in cashew cheese sauce*, topped with lettuce, tomato, onion & pickle (add ground beef +\$4)	
CHEESY VEGGIE SMASH (v)	11
stewed red potatoes, sauteed veggies, seasoned black beans, cashew cheese sauce* & house bread (add shredded chicken +\$4)	
LOADED BROCCOLI POTATOES (v)	12
fried breakfast potatoes, quinoa, cashew cheese sauce, steamed broccoli, salsa (add ground beef or shredded chicken +\$4)	
VEGGIE CHILI QUINOA BOWL (v)	12
quinoa, veggie chili, sauteed veggies, kale & house bread (add 2 eggs & bacon +\$5 or grilled chicken +\$4)	
BLACK BEAN QUINOA BOWL (v)	11
black beans, quinoa, kale, avocado & salsa with cashew cilantro ranch* sauce (add shredded chicken +\$4)	
SUPERPOWER BOWL (v, except honey dijon)	12
avocado, sweet potato, kale, quinoa, walnuts w/ honey dijon vinaigrette (add boiled egg +\$2)	

ADD YOUR PROTEIN. JUST INCLUDE EGGS & BACON TO MAKE IT A BREAKFAST MEAL!

protein ADD TO ANY DISH. OR GO A LA CARTE & PAIR WITH A SIDE OR TWO! (GOOD KID OPTION)

grilled, sliced chicken (default for salads)	4
pasture-raised ground beef	
roasted, shredded chicken (default for entrees)	
scoop cumcumber dill chicken salad	
two eggs (scrambled)	3
two pieces of bacon	
1/2 avocado	2
hard-boiled egg	

salads ON A BED OF ORGANIC GREENS.

BEST COBB SALAD	12
mixed greens, tomato, cucumber, boiled egg, bacon, avocado w/ cilantro cashew ranch dressing*	
FIG & GOAT CHEESE SALAD	11
mixed greens, seasonal fruit, walnuts, goat cheese, fig jam w/ balsamic vin. & olive oil	
APPLE WALNUT SALAD	10
mixed greens, apple, walnuts, goat cheese, boiled egg, red onion w/ honey dijon vinaigrette	
AVO BURGER SALAD (v)	11
mixed greens, avocado, tomato, onion, pickle w/ dill cashew ranch dressing* (add ground beef +\$4)	
BLACK BEAN SALAD (v)	11
mixed greens, quinoa, black beans, avocado, red onion & salsa w/ chili cashew ranch dressing*	
LEMON QUINOA SALAD (v)	10
mixed greens, quinoa, cucumber, tomato, avocado, and lemon wedge w/ red wine vinaigrette	



dressings & sauces HOUSEMADE & CASHEW-BASED

dill cashew ranch*	balsamic vinegar & olive oil
chili cashew ranch*	red wine vinegar & olive oil
cilantro cashew ranch*	honey dijon vinaigrette
cashew cheese sauce*	

(\*CASHEWS!)

EXTRAS |

sides OR MAYBE THE MAIN ATTRACTION.

House Potato Chips*	Simple Side Salad
Breakfast Potatoes*	Stewed Red Potatoes
French Fries*	Honey Walnut Sweet Potato
Sauteed Vegetables	Fresh Fruit Medley
Seasoned Black Beans	Collard Greens
Veggie Chili & Quinoa	Steamed Broccoli
	3



sandwiches BEWARE THE ALMOND BUN. IT’S GOOD, BUT DIFFERENT.

BACON, EGG & AVO SANDWICH	7
bacon, fried egg, avocado & chili cashew ranch*	
MCJAM BISCUIT	7
bacon, fried egg, fig jam, plant-based butter & maple syrup	
CHEESY JALAPENO BLT	8
bacon, lettuce, tomato, cashew cheese sauce & jalapenos SUB grilled zucchini for bacon (v)	
JAM BURGER	9
pasture-raised beef, grilled onions, goat cheese & fig jam (add bacon +\$2)	
CLASSIC BURGER	9
pasture-raised beef, lettuce, tomato, red onion, pickles & mustard (add bacon +\$2)	
BLACK BEAN VEGGIE BURGER (v)	9
house-made bean & quinoa veggie patty, lettuce, tomato, red onion, pickle & mustard	
SPICY CHICKEN & GOAT CHEESE	8
seasoned grilled chicken breast, grilled onions, goat cheese, jalapenos	
HONEY DIJON AVO CHICKEN	8
seasoned grilled chicken breast, avocado, tomato, red onion & honey dijon (add bacon +\$2)	
CUCUMBER DILL CHICKEN SALAD	8
cucumber dill chicken salad, lettuce, tomato & pickle (add bacon +\$2)	

order online: WWW.NATIVEKITCHENDALTON.COM