

Paint & Varnish Since 1910  
Food & Wine Since 2018

# Old GILMAN Grill

Cuisine de Famille DeFoor

Chattanooga Tennessee

## DINNER

### TO START

✔ House Made Focaccia — 7  
garlic butter

✔ Crispy Brussel Sprouts — 12  
paprika, balsamic reduction,  
pickled red onion

Bacon Wrapped Dates — 12  
gruyere, bacon, balsamic glaze

✔ Spinach Artichoke Dip — 16  
caramelized onions, gruyere,  
goat cheese, grilled pita

Blue Crab Cakes — 26  
creamed corn, blackened pineapple

Calamari— 19  
jalapenos, red bell peppers,  
remoulade, grilled lemon

### SALADS & BOWLS

GF ✔ Gilman Salad — 14  
spring mix, frisee, red onion,  
dried cranberries, almonds,  
orange supremes,  
herb vinaigrette

Caesar Salad — 14  
romaine, parmesan reggiano,  
house croutons

✔ Heirloom Tomato Salad- 17  
Cucumber, red onion, scallions,  
feta, balsamic glaze

GF ✔ Macro Bowl — 20  
ginger scallion rice, summer squash,  
zucchini, roasted mushrooms,  
pickled red onion, sunny egg,  
sriracha aioli

GF Butter Wedge Salad — 14  
butter lettuce,  
blue cheese crumbs,  
blistered tomatoes, red onions,  
bacon,  
blue cheese dressing

French Onion Soup — 9  
baguette crouton, gruyere

### ENTREES

Scottish Salmon — 32  
Chilled orzo, cucumber, red onion,  
cherry tomato, herb vin, dill crème  
fraiche

Miso Mahi — 34  
wild caught mahi, ginger scallion  
rice, broccolini, pickled red onion,  
miso butter

Chicken Roulade— 31  
Spinach, caramelized onions, roasted  
mushrooms, asparagus, piccata  
cream

GF Bone-in Pork Chop— 37  
12oz villari prime duroc, creamed  
corn, collard greens

GF Steak Frites — 32  
8oz wagyu coulotte, house fries,  
cabernet demi

Trout Almondine — 29  
North Carolina Trout, haricot vert,  
toasted almonds, gremolata bread  
crumbs, sauce meuniere, grilled  
lemon

Cajun Pasta— 24  
fresh fettuccine, tomato cream,  
fennel sausage, bell pepper, spinach,  
gremolata, calabrian chili oil

### STEAKS A LA CARTE

8 oz. Filet Mignon— 50

16 oz. Delmonico Ribeye — 49

12 oz. Prime Rib — 39

#### PROTEIN

Grilled Chicken — 7  
Gulf Shrimp— 8  
Pan Seared Salmon— 12  
Crab Cake — 12  
Wagyu Coulotte — 24

#### SIDES

Pomme Puree — 9  
Haricot Vert — 9  
French Fries — 9  
Grilled Asparagus — 9  
Ginger Scallion Rice — 9  
Creamed Corn- 9  
Collard Greens- 9

#### SAUCES & ADD ONS

Béarnaise — 6  
Au Poivre — 5  
Cabernet Demi — 5  
Sautéed Mushrooms — 6  
Blackening Seasoning— 1

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## LUNCH

### TO START

 **Truffle Fries — 8**

fine herbs, parmesan reggiano, black truffle

 **Spinach Artichoke Dip — 16**

caramelized onions, gruyere, goat cheese, grilled pita

 **Crispy Brussel Sprouts — 12**

paprika, balsamic glaze, pickled red onion

**Bacon Wrapped Dates — 12**

gruyere, bacon, balsamic glaze

**Salmon Croquettes— 14**

4 salmon croquettes, remoulade

**Calamari— 19**

jalapenos, red bell peppers, remoulade, grilled lemon

### SALADS & BOWLS

**French Onion Soup — 9**

baguette crouton, gruyere

 **Gilman Salad — 14**

spring mix, frisee, red onion, dried cranberries, orange supremes, toasted almonds, herb vinaigrette

  **Macro Bowl — 20**

ginger scallion rice, summer squash, zucchini roasted mushrooms, pickled red onion, sunny egg, sriracha aioli

**Caesar Salad — 14**

romaine, parmesan reggiano, house croutons

 **Butter Wedge Salad — 14**

butter lettuce, blue cheese crumbs, blistered tomatoes, red onions, bacon, blue cheese dressing

**Southern Rice Bowl — 24**

ginger scallion fried rice, collard greens, bacon, scrambled egg, pickled red onion, blackened shrimp, sriracha aioli

### SANDWICHES

**Gilman Burger — 15**

double stacked burger, white American cheese, pickle, Niedlov's bun

**Mahi Sandwich — 17**

wild caught mahi, arugula, pickled red onions, remoulade, Niedlov's bun

**Chicken Club — 16**

grilled chicken, gruyere, Berkshire bacon, butter lettuce, tomato, avocado, garlic aioli, Niedlov's bun

**Grilled Vegetable Sandwich— 14**

squash, zucchini, caramelized onions, tomato jam, goat cheese, ciabatta bun

**Gilman BLT — 15**

Berkshire bacon, blistered tomato jam, crispy onions, butter lettuce, avocado, mayo, fried egg, Niedlov's multigrain loaf

**French Dip — 17**

shaved prime rib, horseradish cream, au jus, Niedlov's French bread

### ENTREES

**Trout Almondine — 29**

North Carolina Trout, haricot vert, toasted almonds, gremolata bread crumbs, sauce meuniere, grilled lemon

**Steak Frites — 32**

8oz wagyu coulotte, house fries, cabernet demi

### SIDES

**Haricot Vert — 9**

**French Fries — 9**

**Grilled Asparagus — 9**

**Ginger Scallion Rice — 9**

### PROTEIN

**Grilled Chicken — 7**

**Gulf Shrimp— 8**

**Pan Seared Salmon— 12**

**Crab Cake — 12**

**Wagyu Coulotte— 24**

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## BRUNCH

### TO START

#### ✔ Housemade Biscuits — 8

3 each, honey butter, jam

#### ✔ Truffle Fries — 8

fine herbs, parmesan reggiano, black truffle

#### ✔ Croissant Beignets — 8

dark chocolate ganache, powdered sugar

#### ✔ Crispy Brussel Sprouts — 12

paprika, balsamic glaze, pickled red onion

#### ✔ Avocado Toast — 14

avocado spread, cherry tomato, feta,  
balsamic glaze, Niedlov's Multigrain

### BRUNCH FAVORITES

#### Gilman Breakfast — 14

2 farm fresh eggs, bacon, toast, crispy potatoes

#### French Toast — 14

brioche bread, berry cream, powdered sugar,  
maple syrup

#### Chicken and Waffles — 17

6 oz chicken breast, candied bacon, maple syrup

#### GF ✔ Vegetable Omelet — 15

spinach, onion, bell peppers, mushrooms,  
gruyere

#### Breakfast Bowl — 17

fennel sausage, crispy potatoes, spinach, cherry  
peppers, cheddar, hollandaise, 2 farm fresh eggs

#### Crab Cake Benedict — 19

Blue crab cake, 2 poached eggs,  
English muffins, hollandaise

#### Steak Hash — 29

Filet tips, crispy potatoes, caramelized onions  
and peppers, avocado puree, 2 farm fresh eggs

#### Steak & Eggs — 34

8 oz wagyu coulotte, 2 farm fresh eggs, crispy  
potatoes, cabernet demi

#### Shrimp & Grits — 22

gulf shrimp, stone ground grits, andouille  
sausage, cherry peppers, creole broth

### SALADS

#### French Onion Soup — 9

baguette crouton, gruyere

#### Caesar Salad — 14

romaine, parmesan reggiano, house croutons

#### GF ✔ Gilman Salad — 14

spring mix, frisee, red onion, dried cranberries,  
orange supremes, almonds,  
herb vinaigrette

#### GF Butter Wedge Salad — 14

butter lettuce, blue cheese crumbs,  
blistered tomatoes, red onions, bacon,  
blue cheese dressing

### SANDWICHES

#### Gilman Burger — 15

double stacked burger, white American cheese,  
pickle, Niedlov's bun

#### Gilman BLT — 15

Berkshire bacon, blistered tomato jam, crispy  
onions, butter lettuce, avocado, mayo,  
fried egg, Niedlov's multigrain loaf

#### French Dip — 17

shaved prime rib, horseradish cream, au  
jus, Niedlov's French bread

### ADD PROTEIN

Grilled Chicken — 7

Gulf Shrimp — 8

Pan Seared Salmon — 12

Crab Cake — 12

Wagyu Coulotte — 24

### SIDES

Cheese Grits — 6

Crispy Potatoes — 6

French Fries — 6

Bacon — 6

2 Farm Fresh Eggs — 6

Waffle — 6

### FROM THE BAR

Mimosa Bottle — 12

Bloody Mary — 5

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## FEATURED COCKTAILS

### Social Butterfly – 13

Grey Goose, orange infused Lillet Blanc, lavender, mint, lemon, grapefruit bitters

### Sweet Dispostion – 13

Cucumber New Amsterdam Gin, Select Amaro, miso, lemon, aquafaba

### Tropical Cowboy – 13

Pineapple infused Templeton Rye, house orgeat, Cointreau, lime

### Spaghetti Western – 13

Montenegro, Post Modern Chamomile, lemon, Pilsner

### Prionsa– 13

Copeland Irish Rum, pineapple, lime, house orgeat, tiki bitters

### Mountain Flower – 13

Altos Tequila, Montelobos Mezcal, pineapple shrub, Maggie's Farm Falernum, rose-hibiscus cordial, tiki bitters

## CLASSIC COCKTAILS

### Bacon Old Fashioned – 13

Bacon infused Bardstown Bourbon, honey, bitters

### Kir Royale – 11

Giffard Creme de Mure, house champagne

### Sloe Gin Fizz – 11

Ford's Sloe Gin, lemon, soda

### Mexican Firing Squad – 11

Altos Tequila, lime, house grenadine, ginger beer, hellfire bitters

### Painkiller– 11

Bacardi rum, pineapple, coconut, orange, lemon

### French Martini – 11

Wheatley Vodka, Giffard Creme de Mure, pineapple shrub

## WINES BY THE GLASS

### RED

MacMurray, Pinot Noir - 12  
Whole Cluster, Pinot Noir - 15  
Marande, Pinot Noir - 11  
Rodney Strong, Merlot - 14

Oracle, Cabernet - 12  
Justin, Cabernet - 15  
Caymus, Cabernet - 30

Conundrum, Red Blend - 10  
Tahuan, Malbec - 10  
Easton, Red Zinfandel - 15  
Mon Coeur, Cotes du Rhone - 15

### WHITE

Alto Lima, Chardonnay - 11  
Sonoma Cutrer, Chardonnay - 14  
Talbot, Chardonnay - 12

Honig, Sauvignon Blanc- 11  
White Haven, Sauvignon Blanc- 10  
Nik Weis Mosel, Riesling - 12

Von Schleinitz, Dry Riesling - 13  
King's Estate, Pinot Gris - 11  
Banfi, Pinot Grigio - 9

### SPARKLING

Los Monteros Cava Rose - 10      Ruffino Prosecco Rose - 12  
Adami Prosecco Half Bottle - 27      La Marca Prosecco - 13  
Mionetto N/A Prosecco - 11

### ROSE

La Grand Ballon - 12  
La Jolie Fleur - 11

## DRAUGHT BEER

Bud Light – 5  
CBC I Want Shandy– 6  
H&S Igneous IPA – 7  
TBW State Park Blonde – 6  
Highland Cervesa – 6  
Wisecre Tiny Bomb Pilsner– 6  
Oddstory Rotating – 9  
CBC Chestnut Brown– 6

## BOTTLED BEER

Miller Light – 5  
Michelob Ultra – 5  
Modelo – 6  
H&S Pale Ale – 6  
H&S Basecamp Blonde – 6  
Kentucky Bourbon Ale – 7  
Chimay Blue Belgian Ale – 10  
Amstel Light – 5  
Heineken – 5  
Heineken Silver – 6  
Paulaner Hefeweizen – 6  
Highland Oatmeal Porter – 6  
Ace High Cider - 6  
Untitled Art N/A – 6

## NON ALCOHOLIC

**Punch Line - 6**  
Giffard N/A Apertif, prickly pear, pineapple, lemon

**Castaway - 6**  
pineapple, coconut, orange, lemon  
\*Kid friendly\*

**Rose Red - 6**  
Mionetto N/A Prosecco, rose-hibiscus cordial, lime