

CHEW THRU CHATT

Spring 2020



SYRUP & EGGS

Chef Ocia Hartley's creative take on breakfast staples.

SCOTTIE'S ON THE RIVER

In the mood for great seafood? Skip the Gulf, head downtown.

LIVE MUSIC ON THE MENU

Creating personal healthy menus has this in-home chef in demand.

01

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From the Editor

“ WE WANT YOU TO GET TO KNOW & ENJOY THE BEST DINING EXPERIENCES IN CHATTANOOGA, AND THE PEOPLE WHO CREATE THEM.”



Welcome to a new resource for Chattanoogaans. This publication represents the local restaurants, spaces, bars, and the people who make it happen. We're providing you the freshest information directly from the chefs, managers, entrepreneurs, creatives, and fixtures of Chattanooga's nationally famous hospitality scene.

Are the most popular places the ones who are "doing it right?" Yes. And no. There's so many smaller establishments and great new concepts opening every day. Part of our mission is to find these nascent gems and get the word out so they can thrive and enrich our lives and communities.

We want you to get to know and enjoy the best dining experiences in Chattanooga, and the people who create them. It's their dedication, creativity, and hard work that make your experience and life here in the Scenic City so satisfying.

Like any new culinary endeavor, we believe you'll enjoy what you discover here. A lot of time and effort has been put to get every thing a little better just for you, our customers. We'd love for you to share what makes your experience with CTC so unforgettable and satisfying. If you have a suggestion, comment, or question, our ears are always open.

So have a look at some of your favorites, but why not venture out on occasion? Try a new cuisine or a different spin on a favorite. One of the greatest gifts of dining is being able to experience a new culture through its foods.

Make it an adventure, and we'll be your fearless guide.

Thank you, and we hope we're on your menu often.

Dru Schenk
Publisher

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CHEW THRU CHATT

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Featured Restaurant





Say hello to
SCOTTIE
ON THE RIVER

Hospitality legend Scottie Bowman has entertained and fed Chattanooga for over 20 years. Now her award-winning seafood venture is bringing Mother Ocean up the Tennessee River.

Triggerfish baked in a lemon, white wine, banana peppers and garlic sauce atop a bed of rice pilaf was not what was expected on Friday afternoon, but Scottie's on the River owner Scottie Bowman and Executive Chef Allyson Smith were in full creation mode, experimenting with that night's special, taking advantage of some fresh triggerfish filets that arrived.

Usually the star of the dish was dover sole, but it was becoming a bear to fillet - too much time spent on labor for what would be too small a portion of fish. As it turns out, this is one of the tricks to menu innovation and successful restaurant-ology: improving your guests' experience and the house's bottom line at the same time.

WRITTEN BY **TOM MONROE** | PHOTOGRAPHS BY **DRU SCHENK**

GETTING A TASTE

'Fine dining in a casual atmosphere' is one of the most trodden-upon, over-used concepts in the restaurant industry, but when it's done right, it still turns heads and demands attention. When Scottie's on the River opened its doors in June 2018, it created a buzz that echoed up and down the Tennessee River, taking "Best New Restaurant 2018" in the *Chattanooga Times Free Press*' 'Best of the Best' awards.

Adjacent to the Marriott Springhill Suites, Scottie's is a bright, airy, ambitious operation with seating for roughly 250 guests. The expansive space features a main dining room with floor-to-ceiling glass garage doors that overlook the Tennessee River and open on those delicious Chattanooga afternoons and evenings, inviting the outside in. The adjacent deck has additional seating and a stage where house band Priscila & Little RicKee keep the weekends moving and fun. Scottie's remains open until 11 weeknights and midnight on weekends in a nod to her club ownership of The Big Chill and Grill on the North Shore and love of the late-night energy.

The crowd IS Chattanooga - there's an energetic mix of young and old, local families, and excited tourists. You're just as likely to see



some folks who crossed the river to dine as you are a table who just moored their vessel or jet skis down on the dock for dinner. You'll see road workers in their safety vests and executives in their suits at lunch, and hiking sandals sipping on craft beers next to a group of Little Black Dresses enjoying a perfectly-mixed cocktail in the

evenings before their meals.

DECISIONS WORTH MAKING

Steak or seafood? Surf or turf? Why not both? At lunch or dinner patrons can choose from exclusive "handhelds" (sandwiches) or appetizers including grouper, shrimp, and crab and then shift into a toothsome center-cut steak

or farm-raised chicken entree. Of course the reverse is just as enticing - chicken fingers, a bowl of rich soup, or a bright salad for openers followed by some ridiculously fresh fish or shellfish from famed supplier Halperns' in Atlanta. Nothing is ever frozen.

In a nod to modern healthier cooking, most patrons prefer their dishes broiled, as opposed to fried. Counterpoint: One of the best-selling menu items is the house specialty one-pound deep fried lobster tail from Nova Scotia. It sells out early almost every night it's available. And few can resist the allure of Scottie's desserts, although a post-meal stroll on the adjacent Riverwalk may be just the ticket to help with the extra calories.

The menu has an ambitious reach yet never exceeds its grasp - having an owner with over twenty years' experience in the business is a major asset in planning and execution. You've got to know how to appeal to your market, the strengths and potential weaknesses of your concept, and the thread connecting all the dots is that honed

attention to detail and an emphasis on freshness and simplicity rather than gimmicky showmanship. And the ever-changing, ever-present riverside ambiance doesn't hurt.

SETTING THE TABLE

Executive Chef Allyson Smith has been cooking for over 15 years. Before joining Bowman's kitchen, she spent an entire decade learning and growing in Chattanooga's burgeoning local culinary scene, eschewing as much chain/franchise exposure as possible, and her dishes reflect this independence and inspiration. Chef Smith's dishes are her own, not a test kitchen's.

The kitchen crew is also veteran. Chef Smith is assisted by two

sous-chefs with over 20 years' line experience and a crew that's one of the fastest and most reliable in town. Some of the kitchen team have been with Scottie for over a decade - she's proud of the low turnover in her core staff.

As with every new venture, there's often a few unforeseen bumps on the road to establishment and Scottie's was no exception. The word after opening was, "Great food, but the service can be at times ... a test of patience, bless their hearts." Some of this can be chalked up to a new venture's not uncommon growing pains, but the cold truth here is Chattanooga is a seller's market when it comes to working as a server.



When asked what words best described her newest venture, Scottie had four in an instant:

"Service. Quality. Fresh. Excellence."

With its increasing profile nationally, plenty of younger people are coming here, and waiting tables is - let's face it - almost a rite of passage in your late teens/early twenties. Add in the number of college students here and there's a certain unwanted fluidity to waitstaff. This is not an uncommon issue in a market the size of Chattanooga with hundreds of options for servers.

"So I really try to run my business that I do the best I can do and I expect my staff to do the best they can do. And I expect the customers to tell me when we don't, when we fall short and give me an opportunity to fix it. So, if you leave without giving me an opportunity to fix it, that's not really fair to me." Sounds fair.

BETWEEN SHIFTS

As devoted as she is to her work, she's even more committed to her community and sobriety. Scottie puts her time and her money into where her heart is: at the moment she's building a five bedroom, three bath home in Oak Grove for women who are dedicating themselves to their sobriety. There are a number of sober living houses for men in Chattanooga, but substantially fewer for women.

"The Oxford House does the sober living houses. There's around 20 or 30 (homes) for men and they've only got three to five for women. But there's no sober living houses



for women to speak of," she says. She believes this is probably due to women requiring more stringent monitoring and more complex social interactions.

"I hope to be a steak and seafood restaurant with a casual atmosphere, come as you are."

Nevertheless, when the home and program are up and running, the women will have to attend a predetermined number of meetings every week and they will have a period of a few weeks to find a job before they begin paying their rent

- actively contributing to their recoveries. Plans are for 8-10 women to stay there as they rebound and transition to sober lives. "Halfway house is really not the proper name. It's sober living," says Bowman, who has 18 years' sobriety under her own belt. The entire endeavor is being founded as a nonprofit, and the house itself will be called The Launch Pad.

Is there ever free, fun time for a successful, passionate restaurateur? "I really like sports, and I like the water. I like to spend time with my friends. I have a very large circle of close friends. I think sometimes in life you've always heard if you have five friends that you can call true friends that you're lucky. And I probably have 20. I think I'm blessed in that." ■



RUIM FOR ALL

WRITTEN BY TOM MONROE

on the Southside

OWNER JOHN BIONDOLILLO HAS
CREATED A SPACE A BIT MORE
UPSCALE THAN YOUR AVERAGE BEER
TAPROOM. PAX BREU RUIM IS A
WELCOMING PLACE WITH A POSITIVE
SPIRIT WHERE PEOPLE CAN COME
RELAX AND JUST RESET FROM THE
DAY. PEACE, BEER, RESET.

When entering pax breu ruim, the first thing a new visitor sees on the wall is two giant paintings proclaiming “Know beer, know peace.” Knowing pax breu ruim (peace beer room), means knowing at the very least a great, relaxed place to spend some easy time with friends and exceptional beers. Although only open for a few months, this addition to the Jefferson Heights neighborhood in Chattanooga’s Southside’s is making a name for itself.

When owner John Biondolillo began considering the shape and feel of his space, he envisioned a space a bit more upscale than what’s usually imagined as a typical beer joint. The giant glass front windows open up the space, sharing the view and the esprit of Main Street’s rapidly developing local scene. He saw comfort, easy conver-

sations, sly laughter, and occasionally a little raucous live music as all much-needed ingredients in his local establishment.

“It’ll be a little bit of a mix, because my goal in setting up the space... was to appeal to both a wide range of ages, and I wanted a place where we could get both older and younger together in a space, and they’d both be comfortable in that. So far it’s proven right.”

Having a seat at the bar means a friendly bartender, and decisions. Don’t be intimidated - the staff can walk anyone through all of the 20 beers on tap as well as the wine specials, hard ciders, and yes, cocktails on tap, as well.

TAPPING THE IDEA

While researching pbr, Biondolillo realized everyone else in the region seemed to have a focus on a particular beer style. Wanting to deliver something more unique he decided to spread it out a little and explore some other avenues.

“I brewed several years ago, as a home brewer. And when I decided I was making a career change, this was what I wanted to get into, was a taproom-type situation. Just to focus on beer. It’s not gonna be just beer alone, but that was the focus.”

As his vision coalesced, he crafted a beer menu that would inherently appeal to a wide variety of people. IPAs, for instance, are literally the Flavor of the Month

right now. “I think some things are being ignored by a lot of places, as well, though. You know, I created a little niche in my menu already with Belgian stouts. Personally, I love Belgian stouts.” With those 20 taps at hand, there’s always enough variety and adventure for all tastes and moods.

A full kitchen wasn’t planned, although bar snacks and nibbles are available, including panini sandwiches and grilled cheeses (“hippie food,” as John calls it) and charcuterie plates, which pair up nicely with the available beers and wines.

TWO ROOMS, TWO EXPERIENCES

The space is unintentionally two

different rooms that allow for two different experiences - the architecture of the building created them. In the back room, concerts and sports events are streamed on a giant projection screen on the weekends while big games are usually shown in the TVs in the front of the house.

The architecture of the building allows for a loud and rowdy time on the back room while things remain quiet enough that while patrons up front may hear the music in the background, they can talk, sip a beer, and still listen to each other.

The art hanging on the walls is created by local artists and many pieces are available. What’s not



PBR IS LOCATED AT 516 E MAIN ST., CHATTANOOGA. IT SERVES 20 DIFFERENT BEERS ON TAP AS WELL AS A SELECTION OF COCKTAILS ON TAP, WINES, AND HARD CIDERS. IT HAS A LIMITED FOOD MENU INCLUDING PANINI AND GRILLED CHEESE SANDWICHES, AND CHARCUTERIE PLATES. PETS ARE WELCOME.



usually available is the brilliant-sexy-crimson velvet sofa - it's the most popular seat in the house.

COME WHEN YOU'RE IN THE MOOD

Weekly events include Open Mic

"I WATCHED SOUTHSIDE MORPH, TO BE HONEST WITH YOU. WHEN I MOVED HERE 20 YEARS AGO, I THOUGHT I WOULD NEVER, EVER LIVE DOWN HERE, MUCH LESS OPEN A BUSINESS HERE. AND I MOVED FROM HARRISON TO JUST ACROSS THE STREET ON JEFFERSON. AND NOW OPENED A BUSINESS HERE."

Nights, where anyone is invited (bring your instrument, or just your voice), Wine About It Wednesdays, a new spin on sharing your problems while enjoying specials on wine, and Float-It Fridays, management's dedication to crowd-sourcing the emptying (hence the floating) and restoration of their beer kegs.

Biondillio sees things in this part of Chattanooga trending towards younger people and condos more than houses now. "I think

that'd actually help my business more than anything. I hope I can sustain the business long enough to watch it happen, so. I think it'll be a positive trend. I think the population of the city's gonna be so much higher. You're gonna have everybody. It's a good place to come in."

Some places exist are open for years without finding their soul. This is not the case with Pax Breu Ruim, and its motto, "Peace, Beer, Reset." Appropriately chill. ■



A photograph of a person's arm resting on a wooden table. On the table, there is a plate with a decorative floral border containing a piece of food, possibly a pie or omelette, and a small bowl filled with sliced strawberries, kiwi, and other fruits. The background is dark and out of focus.

Ocia Hartley
SYRUP
& EGSS

**CHATTANOOGA'S MOST IMPORTANT
MEAL OF THE DAY KEEPS BETTING
BETTER**

WITH HER BREAKFAST RESTAURANT, SYRUP AND EGGS,
CHEF OCIA HARTLEY STARTS LOCALS' AND VISITORS' DAYS
OFF WITH BRILLIANT FRESH FLAVORS AND A HIP, FUN VIBE



Cheff Ocía Hartley and her Syrup and Eggs have moved on up into one of the hippest designer hotels in town with the same zeal, creativity, and dedication to fresh and local ingredients that have been her trademark.

Not many Chattanooga chefs can say they have their own IMDB page and their restaurant has been featured on the Cooking Channel. But then again, not many can say they started in a 180-square foot kitchen in the back of a retired firehouse creating some of the most creative and best-loved breakfasts in the Scenic City.

► You've said, "Food is a common connection in the meeting ground across the globe." Where do you put breakfast in that?

I actually think that overall, breakfast is one of the most accessible meals. When I say accessible, it's like when I compare it to working in fine dining, I always feel it's like my mom. She'll go out to eat, but she never goes out to any place fancy. She's not really interested in that. She will go out for breakfast and lunch, though. It's just more accessible, more people

will bring their families, their children, and you can get, something like eggs. Egg dishes are throughout all cultures. Every culture has their own takes on pickled eggs, or shakshouka, egg tacos...

► How do you develop and secure the relationships you have with Chattanooga's local suppliers?

Those relationships came just as I grew my business and I needed products. So when you know what you need, you can go and ask, can you supply me what I need? Most of the stuff I buy directly either from the farmer, or through a couple of the local companies - they tell you what stuff is local. I have my own egg guy. He's Jim.

► We should all have an egg guy.

We should. I realized one day I make all my money selling eggs and pancakes. It was a very weird way to think about making a living. Instead of saying you own a restaurant, "You say, what do you do for a living?" I just say, "I sell pancakes." And then people call me the pancake lady, which is very funny. They'll be out like, "You're... you're pancakes!" Or, "You're Syrup and Eggs." I'm like, I'm Ocía, but I also I know what you mean.

▶ **What are the challenges you faced staying to your goals, trying to source and supply your kitchen and menu?**

One is, what comes from local, and what makes sense. What can I get around me that makes sense for my brand, my business, and one of those things is pork, eggs, and syrup. There's no syrup trees in Tennessee, I have to get it from up north. But I can still source it from the East Coast. Grits you can get locally, and cheese. But when it comes to some produce, depends on what time of year it is. And then you have to know the cost of those things, and be willing to share in your story that the reason our product is this is because we use local stuff.

▶ **You understand the visual component to dining. How do you design the look for each dish? Does every pancake come out the same?**

They don't. Actually, this is a fun question. So all the pancakes we sell on the menu are a stack of two. And we always start, when it comes to toppings, at the top of the pancake with whatever the sauces are. So you just let it naturally, organically fall off the pancake.

I try to just kind of sprinkle the stuff is where it falls. And then at the end if you want, you can always stick an extra little flower behind the ear, so to speak, of the pancake. But most of it, it's a shake of something, and a sprinkle. But visually they're really fun, and that's important that you see your food as exciting.

▶ **When you cater an event, what can the guests expect from an Ocia Hartley meal?**

So I'm interested in doing catering for breakfast stuff, and then I was doing some fine dining catering at dinner. My favorite thing I did was my first large scale breakfast-for-dinner wedding, where we provided a huge array of breakfast foods. It was exciting, 200 people. We did a pancake Sundae Bar. So you had an option of vegan pancakes, chocolate pancakes, regular house pancakes. And then we did blue cornmeal taco pancakes, which is on one of our signature dishes, and sal-

ads with a lot of fruit and granola on the salad... yogurt parfaits, and a lot of mini quiches made to order. And I do a lot of vegetarian food, so it's fun.

ON LEARNING BACON IS A GAME-CHANGER: "I WAS

ALMOST NOT PREPARED FOR HOW IT TIPPED THE

SCALES ON EVERY OTHER MEAT PRODUCT WE SOLD."

▶ **One of your hallmarks is your light-hearted approach to your menu. Among your items are the "Nit-tty Gritty Grit Plate" and "Blue Cornmeal 'Taco' Pancakes" and your Instagram is full of witty hashtags. What's your favorite item name on the menu?**

Probably the 'Serious BS.' That stands for Biscuit Sandwich, Serious Biscuit Sandwich. But it's better to hear people say, "I'll have the 'Serious BS.'"

▶ **You cooked professionally for 15 years before opening Syrup and Eggs and you're in your third year here. Do you cook as well as you'd like to?**

No. I've definitely gotten better over the years, so I assume I've gotten better at a pretty great handful of things since I opened the restaurant, getting to do them, and creating them, and them being 100% mine. But you will definitely always get better, because there are a lot of other ethnic foods and cultures that I don't know. I think overall... I'm not afraid to try things. I will just try anything.

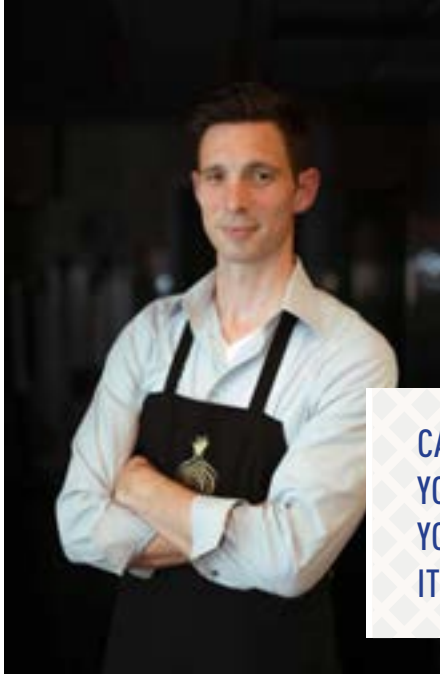
▶ **As Chattanooga's gastro community continues to grow and garner attention from across the country, how do you want to be thought of?**

I want people to think 'elevated breakfast.' They're like, "Oh, I've been to Syrup and Eggs. It's good, it's fun, it was more interesting." I really wanted my breakfast feel like it could be kind of fun for brunch or just for breakfast. You don't have to feel bad about eating it on a weekday, and if you came in on a weekend it would still be special. "Syrup and Eggs is always a little bit ... good. It'll always be good when I go." ■

from
HOMELESS
to **HAUTE**

CHEF SHANE STONE SHARES THE LOVE





CATERERS AND PRIVATE CHEFS ARE BEHIND-THE-SCENES PLAYERS. YOUR WORK IS OUT THERE FOR ALL TO SAVOR, BUT MORE OFTEN THAN NOT YOU'RE BEHIND THE CURTAIN, LETTING YOUR WORK SPEAK FOR ITSELF. IT HAD BETTER BE REMARKABLE.

As the heart and soul of Haute Foods, Chef Shane Stone has been delivering dishes and menus as a private chef and as one of Chattanooga's hottest caterers. Over his 17-year career, this 36 year-old has wowed in some of the Southeast US trendiest kitchens, for parties ranging from 2 to 500, and even summer camps to rave reviews from the kids.

As his reputation grows, he wants to be known as the guy who cooks with love and always uses the nicest ingredients money can buy; not necessarily the most expensive ones, just the highest quality, the best cared for.

He takes his philosophy one step farther, doing everything he can to use local sources and fresh ingredients whenever possible. His mindset remains cognizant of food waste and how his supplies are processed, packaged, and shipped while encompassing the growing

environmental impact of shipping food across the globe.

Chef Shane Stone needs to know where his food is coming from before he decides where it's going.

▶ **You've stayed in the Southeast, was that by intent or just how the sweet potato chips fell?**

That's how the potato chips fell, and I really didn't go into this industry with the thought that I was going to continue in it. I didn't have a lot of direction after high school. I went homeless and hitchhiked around the country and got a lot of street experience, if you will. And then I got into cooking, working in sandwich shops up through corporate places and realized, okay, I have an affinity for cooking. I can keep steak temperatures through busy nights.

I got more into the production side of food, thinking about, what does this piece of meat come from?

What cut of meat is it? And then, where is that animal coming from? I was a vegan for about three or four years and I liken that to the saying of "If you're not a communist by your twenties, you're heartless, and you're not a capitalist by your thirties you're brainless." I relate that saying to eating vegan because I did think about sourcing, production, transporting, storing- all of those aspects of the food industry and that kept the fire burning in me for cooking.

▶ **We're loaded with good stuff here in SE Tennessee. How do you create a relationship and get to know your local provisioners?**

Boots on the ground. I'm at the market most Wednesdays. So just developing relationships through going to the market, talking with vendors, looking at what products they have, getting their pricing lists, and then from there... the more you can utilize their products

and the more they feel like their product can be utilized, the more versatility they can offer. If I want a different cut of meat, I have to tell the farmer ahead of time, “Hey, before you send it to the processing, I want it cut like this.”

▶ **When you’re building your dishes and menus both as a caterer and private chef, what’s the one thing you wish your clients knew?**

That they’re going to get the best quality ingredients and the best quality food and the best quality service. From the title of my company, High Haute Foods, I wanted to set that standard from the title of the company from the get-go, that you’re going to go into this agreement with me knowing that you’re dealing with haute cuisine, haute culture.

▶ **As a caterer you’ve prepared single meals for hundreds of adults, but you’ve also served as Head Chef for El Pueblo Spanish Camp here in Chattanooga. How was it cooking for intellectually hungry kids?**

It was awesome. This is the second year I’ve done that. It’s not really in my wheelhouse of clientele, but I feel like I’m a huge advocate for traveling and just for culture in general. I think that it’s really important as Americans we can get in our own little bubble and not exper-

ience things beyond that bubble.

So to me, educating children that there is this rich, diverse culture outside of this country is really important from a standpoint of how they choose to interact with the consumer market, what choices they make when it comes to the careers they choose as adults, how they create empathy for other people.

To be able to share the food from those cultures, I find to be a real honored position because it’s the tie that binds. Not that the camp isn’t in and of itself a major part of the experience, but the food definitely adds to that experience and it’s an honor to be able to do that.

▶ **Recently, you said, “The Ugly Dinner is the most exciting thing I’ve done in my career as a chef.” Would you like to enlighten us on the Ugly Dinner?**

Are you familiar with what the Ugly Dinner was?

It’s kind of cool.

The Ugly Dinner was set up with the Main Street Farmer’s Market. What we did was we sourced all of the ugly produce. So the seconds, the stuff that’s beat up. It’s been done in London, New York City.

“ABOVE ALL ELSE, I CARE HOW IT IS HANDLED, PREPARED, AND DELIVERED TO THE HEART BY WAY OF THE MOUTH.”

We just made a menu from all the seconds and I took all of chicken feet, kidneys - we took just all the waste that would typically go into the trash or the farmers would eat it, and made a four course meal out of that.

So I think it’s, again, with the advocacy of teaching people where their food comes from, what it means to get it locally, and be aware of food waste because it’s a huge part of... I mean it’s part of global warming, talk about how much money it takes to put food on a truck and drive it across the country and then it goes into the trash. It’s like that is dollars, time, oil.

▶ **You’ve said “On the surface High Haute Foods does catering, but what we really do is love.” Want to share some more?**

Love. I think that when I cook for myself and for my friends and family, they can tell how much I love being alive and how much I relish good food. We actually looked it up: “YOLO for real.” It’s fewer than a hundred posts on Instagram, so I think we’re ahead of the curve. You only live once. I think that life is precious and it’s short and by eating good food, you’re living your best life. ■






LIVE MUSIC

on the menu

EXCELLENT FOOD AND GREAT LIVE MUSIC?
SOME PLACES HAVE ALL THE FUN.



Michael Henry's been plugged into music since high school in Nashville when he began hanging out with local bands as a kind of apprentice roadie.

He's been a music lover his entire life, beginning his studies at the University of Tennessee in Knoxville as a classical music major, before changing his path. "I had a good time in music, but I knew it wasn't going to be my full-time career, my lifelong career." He got involved in student government and housing, knowing those leadership and negotiating skills would serve him over time, while still being able to manage his musical friends.

After graduation, he relocated to Chattanooga and earned his MBA and Graduate Certificates in Business Analytics and Strategic Human Resource Leadership at the University of Tennessee Chattanooga. Having had experience with musicians, chefs, artists, and their creative kin who tend to focus on their passions (and not necessarily on the nuts and bolts of a solid future), he established Michael C. Henry Consulting. At any given moment he's working with approximately 50 musicians in the Chattanooga area to help them play and grow sustainable careers.

He sat down with Chew Through Chatt to share his experience and expertise on where to find the hottest licks and tastiest dishes in Chattanooga.



SOMEWHERE BETWEEN GRUNGE, BLUES JAM, AND JUST OVERALL GOOD SOUTHERN MUSIC, IS WHAT CHATTANOOGA COMES DOWN TO”

▶ So, describe the music scene in Chattanooga.

Chattanooga is interesting. We have a lot of people who came here from Nashville and from Knoxville. So those people, and the history of blues in Chattanooga has really created this interesting Chattanooga sound. It’s a combination of this Christian metal, turned grungy rock, blues, funky, all wrapped in a southern biscuit. It’s great to hear.

▶ This sounds like the culinary scene here, too-

Pretty much everybody you see out here playing in Chattanooga, plays at least 10 different instruments, and they can sing too. That’s just the diversity, and this conglomeration of the different genres, that

ultimately, influenced Gig City culturally. And not just in the music scene. They have a lot of transplants coming here now, and so you have a diversity of culture, which is also influencing the music.

But I would say, somewhere between grunge, blues jam, and just overall good southern music, is what Chattanooga comes down to. And it’s a flourishing group of musicians, and it continues to get bigger and bigger.

▶ Does the restaurant scene reflect the music scene in Chattanooga? Or the music scene reflect the restaurant scene in Chattanooga?

I think that’s very interesting. So, not only do we have this multiplicity of genres in the music, but you find it in the food too. So the way I describe the bar scene, and the restaurant scene, the venue scene, in Chattanooga is all about high quality. This city sleeps a little bit earlier. I saw a statistic that we were voted, or found to be, the most Biblically grounded city in the US. So, people go to sleep pretty early here, and if-

▶ And if an establishment is thriving here, chances are it’s got the goods.

You have good music at good restaurants. Lots of good restaurants here in Chattanooga, and you can pretty much determine that the quality of the food or the alcohol is going to

be parallel to the quality of the music. You get a lot of different things here and sometimes it’s cool to go to a dive bar and see a musician who probably shouldn’t be playing, and sometimes it’s nice to go spend money on a \$40 steak and listen to something you couldn’t hear anywhere else.

▶ This can’t help but be a little subjective, but what’s the best place to go? If I’m going out to eat, what’s the best pairing of food and entertainment to go to get the best of both worlds?

I would say the quality of the music is pretty parallel to the quality of the food. I’m going to give it in ranges probably. Since I can never give a yes or no answer, I like to give a spectrum.

Probably top of the line is going to be State of Confusion. State of Confusion is really, really nice. They hold events there. You can use it there as an event space. The music there is really quality. They have it at least every Sunday for brunch, and they have it for other special events. .

▶ People are saying good things about Stir, next to the Choo-Choo.

Stir’s also a good opportunity, especially if they’re still doing bluegrass on a Sunday. Stir is really funny - if you get a mimosa pitcher, you get it served up in a big Mason jug and you just scoop it out with a

ladle. They have this raw Southerness and comfort combined with a little bit of class, and their bar does some really smart things with ice. They're ice scientists, pretty much. You can get some drinks there as you've never had them before.

▶ **And The Feed Co.?**

Feed is that mid-range, perfect, because you can do indoors, outdoors, you can go with the family, you can sit at the bar, you can catch sports. It's still got the old Tremont feel too, for those Chattanoogaans who grew up with Tremont Tavern and went there all the time. Feed Co. is a nice breath of fresh air here downtown on the South Side instead of North Shore.

If you are really trying to mix it up, I recommend checking out The Office at City Cafe because there's always going to be music in there, and some crazy regulars who definitely want to be your friend or hate you. It's up to you. It's attached to a hotel if that will give you any description of the bar - you'll get people from outside of the country who come here for conferences. It's quite the experience.

▶ **Where what are the restaurants in town that typically play music on a weekday?**

You can get an open-mic style on pretty much any night. Probably the biggest open mic style show that we have right now, Rick Rush-

ing, has a blues jam Monday nights at Songbirds and all of these are free. Songbirds is definitely a music venue but Rick has decided to team up with Barbecue Rowe, and they serve fresh barbecue there every single blues Monday night. You have two different whiskeys from Chattanooga, great barbecue, and that collection of guitars.

There's the Backstage Bar, the bar and restaurant attached to the back of the Comedy Catch. Wanderlinger Brewing Company, which is one of our top brewers here in a growing part of the city.

As I mentioned, The Office at City Cafe, is definitely a staple for people. City Cafe is open 24/7 and their bar has live music every single night except one night where they play poker. If you ever want to go in there, that place is open until two a.m. That's one of the few places that holds it down like that.

▶ **And we haven't really even touched on Fridays and Saturdays.**

The weekend is, of course, really, really heavy with music, especially Sunday brunch is a huge thing. I don't think you can go in any restaurant on a Sunday that doesn't have brunch. It's definitely a thing to do on Sunday and especially on the flourishing part of Main Street on the south side of downtown, which is really coming up. For Sundays, you can walk the strip of



YOU CAN GET AN OPEN MIC ON PRETTY MUCH ANY NIGHT"

Main Street and catch music pretty much all day.

As I said, State of Confusion plays, I think, at least three hours of instrumental blues jam, a little bit of bluegrass thrown in there. The Tremont Tavern has good weekend and everybody says they have the best burgers. Feed has the same burger over there. Really great menu, big bar, full bar, and a great patio.

You also have Stir on Station Street, inside the Choo Choo. They have bluegrass groups playing there on a Sunday. And then, if you go all the way down Main Street, you can hit Southside Social, right next to Findlay Stadium, and they have a DJ on Friday night and Saturday night, and Sunday, they have two different gigs. They have a brunch musician, singer-songwriter, and then, they have industry night at night with free bowling for industry folks, and another local musician at night.

If you're trying to get out on a Sunday, you will hit music if you

just walk downtown.

▶ **This is a hopping little town -**

There's just so much live music. I would also throw in Clyde's Hi-Fi. Clyde's has great live music. They have a full bar, an extensive menu and big lounge couches to bring all the friends together. They get a lot of regional artists - a lot of rock and blues music. They tear up their ping pong tables, and they set up a stage.

▶ **You brought up the Southside Social venue. They have a ridiculous amount of things to do there.**

Southside Social is a really insane venue. They'll even let you bring your own music if you want. They have bowling downstairs, a private bar you can rent out, concrete ping pong outside... corn hole, a fire pit, Skee-Ball, pinball, billiards, and darts. They have a bar downstairs, upstairs, outside, and the private side room. If you've got a corporate party, Southside Social is the way to go.

▶ **Sounds like a playground but with great food.**

That place can be transformed into a lot of different things, especially if you're trying to get a big group, there would be really good. There on the other side of UTC's Findlay Stadium is Naked River Brewery.

A lot of good barbecue places are popping up here in Chattanooga. Naked River used to be the old



THE BAR SCENE, AND THE RESTAURANT SCENE, THE VENUE SCENE, IN CHATTANOOGA IS ALL ABOUT HIGH QUALITY"

trolley repair station, it's owned by a couple UTC grads, and they make great beer, and they make great barbecue, and they have good live music in there pretty often. There are a ton of options.

▶ **We keep hearing the West Village is The New Black when it comes to hipness -**

The West Village is the new Western side of downtown put together by some big developers here in Chattanooga. And the Westin here was rated the highest Westin in the world for a while. They have two bars - they're definitely upper scale. The downstairs bar is Dorado and features authentic Mexican-style foods. They normally have someone playing down there at the bar or on the patio. The patio also has places where you can sit and catch a gas fire and warm up.

On the top floor, they have the Alchemy Sky Bar which has open windows and gas fire at some of the tables, and you have some of Chattanooga's best playing there. You get a lot of solo singer-songwriters, so people like Mathias, My Name is Preston, John Carroll, Maria Sable.

▶ **It's really drawing crowds for an evening.**

They normally have music playing downstairs and upstairs on the weekends and Thursday. You get a lot of big names out there at the top or the bottom. Amber Fultz, Courtney Holder, Lon Eldridge, Katrina Barclay and these are all people that you can see all over Chattanooga, but they especially get a lot of gigs there, downstairs and upstairs.

▶ **And as Chattanooga expands its horizons and deepens its tastes in food and music what's The Next Big Thing for 2020?**

We are going to continue to grow in this constantly morphing combination of blues, rock jam, and just Southern grunge, and I think we'll continue to build a sound here and maybe eventually somebody will figure it out.

▶ **Given your insider familiarity with Chattanooga's music scene, what's the biggest thing about to break no one knows?**

Yeah! Things that are already happening that I believe will be lever-

aged in 2020, the Chattanooga public library is one of two libraries in the United States that has a recording studio. As we continue to leverage it more and more and I think we'll see some bigger acts come in.

Songbirds is also very vital, and I think we'll continue to figure out how to use it in 2020. It has a rotating guitar museum of some of the most important guitars in history, and sometimes it is the most valuable collection of guitars in the whole world. And then, having two stages downstairs and the one upstairs, but that one also has a recording studio, I hope they continue to figure out how to leverage that in 2020.

▶ **And for talent?**

The biggest artist receiving the most clout right now in Chattanooga is a guy named Swayyvo. He was the drum major at Tyner, but if you know anything about Tyner, they have a very strong African American culture and strong in their band. If you ever go to a HBCU game, then you can just feel the electricity. The dance team is obviously different. The cheerleading team is obviously different. They have such moxie. They carry that at some of these local schools here, and so he carries that into his music. Swayyvo plays piano, he produces all of his beats. He plays saxophone, he sings, and he raps.

In 2019 he had his song, "Zone" featured on the NBA's Instagram at least twice.

▶ **Any others about to take off?**

Nick Lutsko... Swayyvo... Call Me Spinster, but regardless, the three of them are showing up and Swayyvo by far has the most clout, the biggest following, the most streams. 2020, I really expect to see Nick Lutsko to continue to blow up, and Swayyvo is going to blow up. For music, it's Swayyvo.

▶ **And for dessert?**

That's an entirely new discussion. Do you have the time?

Chattanooga Directory

“ FROM NORTH SHORE TO SODDY DAISY, OOLTEWAH, THE MOUNTAINS, SOUTH SIDE, & THE RISING FAWN.

BRAINERD

Golden Big Bowl

★★★★★ 4.8

ASIAN RESTAURANT

📍 5517 Brainerd Rd, Chattanooga

☎ (423) 498-1243

China Moon Restaurant

★★★★☆ 3.6

BUFFET RESTAURANT

📍 5600 Brainerd Rd, Chattanooga

☎ (423) 893-8088

Heavenly Flavored Wings

★★★★☆ 3.9

CHICKEN WINGS RESTAURANT

📍 5231 Brainerd Rd, Chattanooga

☎ (423) 499-9949

Saks Wing Shak

★★★★☆ 4.1

CHICKEN WINGS RESTAURANT

📍 3911 Brainerd Rd, Chattanooga

☎ (423) 499-9959

The Flaming Rooster

★★★★☆ 4.5

CHICKEN WINGS RESTAURANT

📍 3202 Brainerd Rd, Chattanooga

☎ (423) 805-5357

Touchdown Wings

★★★★☆ 4.3

CHICKEN WINGS RESTAURANT

📍 4921 Brainerd Rd, Chattanooga

☎ (423) 508-8682

Ichiban Japanese Steakhouse & Sushi Bar #2

★★★★☆ 4.3

JAPANESE RESTAURANT

📍 5621 Brainerd Rd, Chattanooga

☎ (423) 892-0404

Asia Cafe

★★★★☆ 4.1

CHINESE RESTAURANT

📍 5210 Brainerd Rd, Chattanooga

☎ (423) 899-8888

Chao's Mongolian Grill

★★★★☆ 4.6

CHINESE RESTAURANT

📍 5726 Brainerd Rd, Chattanooga

☎ (423) 553-1128

Number 1 - Chinese Restaurant

★★★★☆ 4.3

CHINESE RESTAURANT

📍 4011 Brainerd Rd, Chattanooga

☎ (423) 624-4562

American Wings

★★★★☆ 4.3

FAST FOOD RESTAURANT

📍 4011 Brainerd Rd, Chattanooga

☎ (423) 475-6212

Amigos - Brainerd

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 5794 Brainerd Rd, Chattanooga

☎ (423) 499-5435

Mexi-Wing VII

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 5773 Brainerd Rd, Chattanooga

☎ (423) 296-1073

Marsha's Backstreet Cafe

★★★★☆ 4.7

RESTAURANT

📍 5036 Brainerd Rd, Chattanooga

☎ (423) 485-7911

Mr Happy

★★★★☆ 4.2

SOUL FOOD RESTAURANT

📍 3235 Brainerd Rd, Chattanooga

☎ (423) 622-7217

Bud's Sports Bar

★★★★☆ 4.4

SPORTS BAR

📍 5751 Brainerd Rd, Chattanooga

☎ (423) 499-9878

Sweet Basil Thai Cuisine

★★★★☆ 4.5

THAI RESTAURANT

📍 5845 Brainerd Rd, Chattanooga

☎ (423) 485-8836

DOWNTOWN

Broad Street Grille

★★★★☆ 3.9

AMERICAN RESTAURANT

📍 1201 S, Broad St, Chattanooga

☎ (423) 424-3700

Chattanooga Billiard Club

★★★★☆ 4.4

AMERICAN RESTAURANT

📍 4408 Dayton Blvd, Chattanooga

☎ (423) 875-3151

Jefferson's Chattanooga

★★★★☆ 4.1

AMERICAN RESTAURANT

📍 618 Georgia Ave, Chattanooga

☎ (423) 710-1560

Jack Brown's Beer & Burger Joint

★★★★☆ 4.5

BAR

📍 818 Georgia Ave, Chattanooga

☎ (423) 82-8198

Southern Star

★★★★☆ 4.6

AMERICAN RESTAURANT

📍 1300 Broad St, Chattanooga

☎ (423) 267-8899

St. John's Restaurant

★★★★☆ 4.8

AMERICAN RESTAURANT

📍 1278 Market St, Chattanooga

☎ (423) 266-4400

The Terrace Grille

★★★★☆ 4

AMERICAN RESTAURANT

📍 2 Carter Plaza, Chattanooga

☎ (423) 756-0002 ext. 4821

Urban Stack

★★★★☆ 4.5

AMERICAN RESTAURANT

📍 12 W 13th St, Chattanooga

☎ (423) 475-5350

American Draft

★★★★☆ 4.5

BAR

📍 34 Choo Choo Ave, Chattanooga

☎ (423) 498-4001

Brewhaus

★★★★☆ 4.6

BAR

📍 224 Frazier Ave, Chattanooga

☎ (423) 531-8490

Matilda Midnight

★★★★☆ 4.7

BAR

📍 120 E 10th St, Chattanooga

☎ (423) 710-2925

The Mad Priest

★★★★☆ 4.8

BAR

📍 719 Cherry St, Chattanooga

☎ (423) 541-1395

3rd Deck Burger Bar

★★★★☆ 4.6

BAR & GRILL

📍 151 Riverfront Pkwy, Chattanooga

☎ (423) 266-4488

Pickle Barrel

★★★★☆ 4.3

BAR & GRILL

📍 1012 Market St, Chattanooga

☎ (423) 266-1103

Southside Saloon & Bistro

★★★★☆ 4.2

BAR & GRILL

📍 1301 Chestnut St, Chattanooga

☎ (423) 757-4730

Easy Bistro & Bar

★★★★☆ 4.5

BISTRO

📍 203 Broad St, Chattanooga

☎ (423) 266-1121

Southern Belle Riverboat

★★★★☆ 4.4

BOAT TOUR AGENCY

📍 151 Riverfront Pkwy, Chattanooga

☎ (423) 266-4488

Innside Restaurant

★★★★☆ 4.7

BRUNCH RESTAURANT

📍 800 Chestnut St, Chattanooga

☎ (423) 266-7687

Peet's Coffee

★★★★☆ 4.6

COFFEE SHOP

📍 819 Chestnut St, Chattanooga

☎ (423) 803-9719

Two Ten Jack

★★★★☆ 4.4

IZAKAYA RESTAURANT

📍 1110 Market Street, FC4, Chattanooga

☎ (423) 468-4192

Frothy Monkey

★★★★☆ 4.4

CAFE

📍 1400 Market St, Chattanooga

☎ (423) 680-6343

The Camp House

★★★★☆ 4.5

COFFEE SHOP

📍 149 E M L King Blvd, Chattanooga

☎ (423) 702-8081

Sekisui

★★★★☆ 4.2

JAPANESE RESTAURANT

📍 1120 Houston St, Chattanooga

☎ (423) 267-4600

Soul Food Sensations

★★★★☆ 4

CATERER

📍 736 E M L King Blvd, Chattanooga

Maple Street Biscuit Company

★★★★☆ 4.8

COOKIE SHOP

📍 407 Broad St, Chattanooga, TN 37402

☎ (423) 362-5380

Sing It or Wing It

★★★★☆ 4.1

KARAOKE BAR

📍 410 Market St, Chattanooga

☎ (423) 757-9464

Shangri-la

★★★★☆ 4.1

CHINESE RESTAURANT

📍 14 E 7th St, Chattanooga

☎ (423) 266-1521

Naked Foods Cafe

★★★★☆ 4.5

HEALTH FOOD RESTAURANT

📍 1100 Market St, Chattanooga

☎ (423) 541-2471

Mayan Kitchen

★★★★☆ 4.5

LATIN AMERICAN RESTAURANT

📍 507 Broad St, Chattanooga

☎ (423) 682-7835

The Hot Chocolatier

★★★★☆ 4.7

CHOCOLATE SHOP

📍 1437 Market St, Chattanooga

☎ (423) 266-3066

Sitar Indian Cuisine

★★★★☆ 3.8

INDIAN RESTAURANT

📍 200 Market St, Chattanooga

☎ (423) 894-9696

The Foundry

★★★★☆ 4

LOUNGE

📍 1201 Broad St, Chattanooga

☎ (423) 424-3775

Robar

★★★★☆ 4.6

COCKTAIL BAR

📍 191 Chestnut St, Chattanooga

☎ (423) 648-6767

Leapin' Leprechuan

★★★★☆ 4.2

IRISH PUB

📍 101 Market St, Chattanooga

☎ (423) 777-9097

Taziki's Mediterranean Cafe

★★★★☆ 4.5

MEDITERRANEAN RESTAURANT

📍 432 Market St, Chattanooga

☎ (423) 779-3100

Cadence Coffee Company

★★★★☆ 4.8

COFFEE SHOP

📍 11 E 7th St, Chattanooga

☎ (423) 521-7686

The Honest Pint

★★★★☆ 4.3

IRISH PUB

📍 35 Patten Pkwy, Chattanooga

☎ (423) 468-4192

Citron Et Sel

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 212 W 8th St, Chattanooga

☎ (423) 498-5802

Goodman Coffee

★★★★☆ 4.6

COFFEE SHOP

📍 1110 Market St, Chattanooga

☎ (423) 498-4881

Alimentari Cucina e Bar

★★★★☆ 4.2

ITALIAN RESTAURANT

📍 801 Chestnut St, Chattanooga

☎ (423) 498-3190

Mexiville

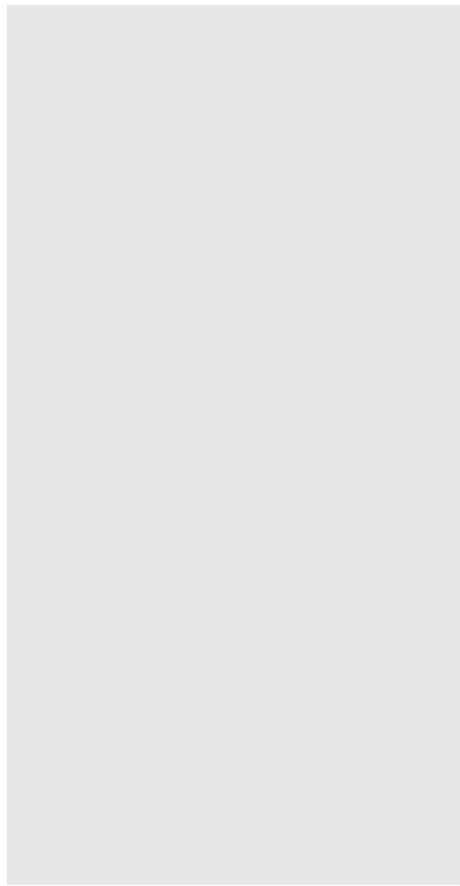
★★★★☆ 4.1

MEXICAN RESTAURANT

📍 811 Market St, Chattanooga

☎ (423) 805-7444

Southern Squeeze - Downtown★★★★★ 5
ORGANIC RESTAURANT📍 818 Georgia Ave #114, Chattanooga
☎ (423) 760-3777**Community Pie**★★★★☆ 4.6
PIZZA RESTAURANT📍 850 Market St, Chattanooga
☎ (423) 486-1743**Lupi's Pizza Pies**★★★★☆ 4.7
PIZZA RESTAURANT📍 406 Broad St A, Chattanooga
☎ (423) 266-5874**Mellow Mushroom**★★★★☆ 4.4
PIZZA RESTAURANT📍 205 Broad St, Chattanooga
☎ (423) 266-5564**Bantam & Bidy Chattanooga**★★★★ 4.2
RESTAURANT📍 728 Market St, Chattanooga
☎ (423) 498-4367**Big River Grille & Brewing Works**★★★★ 4.1
RESTAURANT📍 222 Broad St, Chattanooga
☎ (423) 267-2739**Blue Orleans - Seafood**★★★★☆ 4.2
RESTAURANT📍 1463 Market St, Chattanooga
☎ (423) 757-0088**City Cafe Diner**★★★★☆ 4.4
RESTAURANT📍 901 Carter St, Chattanooga
☎ (423) 634-9191**Feed Table and Tavern**★★★★☆ 4.5
RESTAURANT📍 201 W Main St, Chattanooga
☎ (423) 708-8500**Kenny's**★★★★☆ 4.7
RESTAURANT📍 1251 Market St, Chattanooga
☎ (423) 498-5888**Meeting Place**★★★★☆ 4.6
RESTAURANT📍 1274 Market St, Chattanooga
☎ (423) 266-4571**Old Gilman Grill**★★★★☆ 4.5
RESTAURANT📍 216 W 8th St, Chattanooga
☎ (423) 269-7449**Parkway Pourhouse**★★★★☆ 4.6
RESTAURANT📍 801 Riverfront Pkwy, Chattanooga
☎ (423) 498-5300**Rodizio Grill - Downtown**★★★★☆ 4.6
RESTAURANT📍 439 Broad St, Chattanooga
☎ (423) 777-4999**Scottie's On The River**★★★★☆ 4.3
RESTAURANT📍 491 Riverfront Pkwy, Chattanooga
☎ (423) 269-7487**STIR**★★★★☆ 4.5
RESTAURANT📍 1444 Market St, Chattanooga
☎ (423) 531-7847**Table South Kitchen + Bar**★★★★ 4.2
RESTAURANT📍 2 Carter Plaza, Chattanooga
☎ (423) 756-0002**Taichi Bubble Tea**★★★★☆ 4.7
RESTAURANT📍 411 Broad St, Chattanooga
☎ (423) 541-5100**The House**★★★★★ 5
RESTAURANT📍 800 Market St #200, Chattanooga
☎ (423) 708-2232**Ankar's Downtown**★★★★☆ 4.4
SANDWICH SHOP📍 510 Broad St, Chattanooga
☎ (423) 266-0017



Bridgeman's Chophouse

★★★★☆ 4.6

STEAK HOUSE

📍 107 W M.L.K. Blvd, Chattanooga

☎️ (423) 643-1240

Champy's

★★★★☆ 4.6

CHICKEN RESTAURANT

📍 526 E M L King Blvd, Chattanooga

☎️ (423) 752-9198

Paloma Bar de Tapas

★★★★☆ 4.8

TAPAS BAR

📍 805 Chestnut St, Chattanooga

☎️ (423) 498-3190

Rembrandt's Coffee House

★★★★☆ 4.5

COFFEE SHOP

📍 204 High St, Chattanooga

☎️ (423) 265-5033

Greyfriar's Coffee & Tea Co.

★★★★ 4

TEA HOUSE

📍 321 Market St, Chattanooga

☎️ (423) 267-0376

Universal Joint

★★★★☆ 4.4

GASTROPUB

📍 532 Lookout St, Chattanooga

☎️ (423) 468-3725

Thai Smile

★★★★ 4

THAI RESTAURANT

📍 219 Market St, Chattanooga

☎️ (423) 266-2333

The Ice Cream Show

★★★★☆ 4.6

ICE CREAM SHOP

📍 105 Walnut St, Chattanooga

☎️ (423) 702-5173

Steamboat Super Sandwiches

★★★★ 4

SANDWICH SHOP

📍 812 Broad St, Chattanooga

☎️ (423) 756-8388

Cashew

★★★★☆ 4.7

VEGAN RESTAURANT

📍 149 River St, Chattanooga

☎️ (423) 355-5486

Tony's Pasta Shop & Trattoria

★★★★☆ 4.6

ITALIAN RESTAURANT

📍 212 High St, Chattanooga

☎️ (423) 265-5033

Hennen's

★★★★☆ 4.4

SEAFOOD RESTAURANT

📍 193 Chestnut St, Chattanooga

☎️ (423) 634-5160

The Bitter Alibi

★★★★☆ 4.6

BAR

📍 825 Houston St, Chattanooga

☎️ (423) 362-5070

Whiskey Thief

★★★★☆ 4.5

LOUNGE

📍 102 Walnut St, Chattanooga

☎️ (423) 713-5900

Chicken Salad Chick

★★★★☆ 4.5

SOUTHERN RESTAURANT (US)

📍 629 Market St #101, Chattanooga

☎️ (423) 380-0123

Chatt Smoke House

★★★★☆ 4.5

BARBECUE RESTAURANT

📍 416 E M L King Blvd, Chattanooga

☎️ (423) 468-4978

UPD Mediterranean Cuisine

★★★★ 4.2

MEDITERRANEAN RESTAURANT

📍 430 Vine St, Chattanooga

☎️ (423) 756-8700

Puckett's Restaurant

★★★★☆ 4.4

SOUTHERN RESTAURANT (US)

📍 2 W Aquarium Way, Chattanooga

☎️ (423) 708-8505

Memo's Grill

★★★★☆ 4.5

BARBECUE RESTAURANT

📍 430 E M L King Blvd, Chattanooga

☎️ (423) 267-7283

Back Inn Cafe

★★★★☆ 4.5

RESTAURANT

📍 411 E 2nd St, Chattanooga

☎️ (423) 265-5033

G's Detroit Sausages

★★★★☆ 4.6

RESTAURANT

📍 611 E M L King Blvd, Chattanooga

☎ (423) 803-2717

Ms Tee's BBQ & More

★★★★ 3

BARBECUE RESTAURANT

📍 2215 Glass St, Chattanooga

☎ (423) 320-2950

Bluegrass Grill

★★★★★ 4.8

BREAKFAST RESTAURANT

📍 55 E Main St, Chattanooga

☎ (423) 752-4020

Whitebird

★★★★☆ 4.7

RESTAURANT

📍 102 Walnut St, Chattanooga

☎ (423) 713-5900

Carnitas Carmelita

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 2604 Amnicola Hwy, Chattanooga

☎ (423) 201-4841

Chattanooga Brewing Co.

★★★★☆ 4.5

BREWERY

📍 1804 Chestnut St, Chattanooga

☎ (423) 702-9958

Which Wich Superior Sandwiches

★★★★ 4.2

SANDWICH SHOP

📍 UTC, 654 W 54th St, Chattanooga

☎ (423) 425-4200

Boathouse Rotisserie & Raw Bar

★★★★☆ 4.5

SEAFOOD RESTAURANT

📍 1459 Riverside Dr #4312, Chattanooga

☎ (423) 622-0122

Terminal BrewHouse

★★★★☆ 4.4

BREW PUB

📍 1464 Market St, Chattanooga

☎ (423) 752-8090

Uncle Larry's Restaurant

★★★★★ 4.8

SEAFOOD RESTAURANT

📍 736 E M L King Blvd, Chattanooga

☎ (423) 757-5894

Tony's Place

★★★★★ 5

TAKEOUT RESTAURANT

📍 2407 Glass St, Chattanooga

☎ (423) 320-7560

Main Street Meats

★★★★☆ 4.7

BUTCHER SHOP

📍 217 E Main St, Chattanooga

☎ (423) 602-9568

2 Squares A Day

★★★★☆ 4.6

AMERICAN RESTAURANT

📍 3399 Amnicola Hwy, Chattanooga

☎ (423) 697-7595

Flying Squirrel

★★★★☆ 4.5

BAR

📍 55 Johnson St, Chattanooga

☎ (423) 602-5980

New China Restaurant

★★★★ 3.7

CHINESE RESTAURANT

📍 1900 Broad St, Chattanooga

☎ (423) 267-5941

Track's End Restaurant

★★★★ 4

AMERICAN RESTAURANT

📍 3435 Amnicola Hwy, Chattanooga

☎ (423) 321-8010

HiFi Clyde's Chattanooga

★★★★☆ 4.5

BAR

📍 122 W Main St, Chattanooga

☎ (423) 362-8335

Mean Mug Coffeehouse South

★★★★☆ 4.6

COFFEE SHOP

📍 114 W Main St, Chattanooga

☎ (423) 825-4206

Big Jeff's Barbeque

★★★★☆ 4.8

BARBECUE RESTAURANT

📍 4272 Bonny Oaks Dr, Chattanooga

☎ (423) 771-7814

Dino's Restaurant & Lounge

★★★ 2

BAR & GRILL

📍 2100 Market St, Chattanooga

☎ (423) 265-0551

Niedlov's Breadworks

★★★★☆ 4.7

COFFEE SHOP

📍 215 E Main St, Chattanooga

☎ (423) 756-0303

Choo Choo BBQ

★★★★☆ 4.5

BARBECUE RESTAURANT

📍 900 Appling St # B, Chattanooga

☎ (423) 622-1802

Adelle's Crêperie

★★★★☆ 4.7

BREAKFAST RESTAURANT

📍 400 E Main St, Chattanooga

☎ (423) 531-2222

Tienda Maya

★★★★ 4.2

GUATEMALAN RESTAURANT

📍 1939 Central Ave, Chattanooga

☎ (423) 757-9989

Slick's Burgers

★★★★☆ 4.5
HAMBURGER RESTAURANT

📍 309 E Main St, Chattanooga
📞 (423) 760-4878

Taqueria Jalisco Ania

★★★★☆ 4.7
MEXICAN RESTAURANT

📍 1639 Rossville Ave, Chattanooga
📞 (423) 541-4410

Figgy's Sandwich Shop

★★★★☆ 4.5
RESTAURANT

📍 619 Chestnut St, Chattanooga
📞 (423) 269-8387

Zarzour's

★★★★☆ 4.7
HAMBURGER RESTAURANT

📍 1627 Rossville Ave, Chattanooga
📞 (423) 266-0424

Taqueria y Fonda la Bonita

★★★★☆ 4.2
MEXICAN RESTAURANT

📍 1510 Central Ave, Chattanooga
📞 (423) 774-4355

EAST BRAINERD

Highway 58 BBQ

★★★★☆ 4.6
BARBECUE RESTAURANT

📍 4921 TN-58, Chattanooga
📞 (423) 894-3019

Miss Griffins Footlong Hot Dogs

★★★★☆ 4.6
HOT DOG RESTAURANT

📍 847 E Main St, Chattanooga
📞 (423) 265-5280

Conga Latin Food

★★★★☆ 4.6
PAN-LATIN RESTAURANT

📍 26 E Main St, Chattanooga
📞 (423) 201-4806

Hungry House

★★★★☆ 4.5
BREAKFAST RESTAURANT

📍 4423 TN-58, Chattanooga
📞 (423) 899-4507

Alleia

★★★★☆ 4.7
ITALIAN RESTAURANT

📍 25 E Main St, Chattanooga
📞 (423) 305-6990

Crust Pizza

★★★★☆ 4.4
PIZZA RESTAURANT

📍 3211 Broad St, Chattanooga
📞 (423) 756-4040

Portobello's Italian Restaurant & Pizzeria

★★★★☆ 4.5
ITALIAN RESTAURANT

📍 4976 TN-58, Chattanooga
📞 (423) 499-6001

Boccaccia Restaurant

★★★★☆ 4.4
ITALIAN RESTAURANT

📍 3077 Broad St, Chattanooga
📞 (423) 266-2930

Southside Pizza

★★★★☆ 4.5
PIZZA RESTAURANT

📍 612 E Main St, Chattanooga
📞 (423) 498-2193

Armando's Highway 58

★★★★☆ 4.3
HAMBURGER RESTAURANT

📍 4767 TN-58, Chattanooga
📞 (423) 894-1413

The Local Juicery + Kitchen

★★★★☆ 4.5
JUICE SHOP

📍 48 E Main St, Chattanooga
📞 (423) 521-5389

Southside Social

★★★★☆ 4.2
RESTAURANT

📍 1818 Chestnut St, Chattanooga
📞 (423) 708-3280

Hibachi Express & Juice Bar

★★★★☆ 4.1
JAPANESE RESTAURANT

📍 4511 TN-58, Chattanooga
📞 (423) 682-8260

DosBros Fresh Mexican Grill

★★★★☆ 4.4
MEXICAN RESTAURANT

📍 1700 Broad St #102, Chattanooga
📞 (423) 498-5600

State of Confusion

★★★★☆ 4.5
SOUTHERN RESTAURANT (US)

📍 301 E Main St, Chattanooga
📞 (423) 760-3473

Cheese Dip Mexican Grill

★★★★☆ 4.6
MEXICAN RESTAURANT

📍 6312 Bonny Oaks Dr, Chattanooga
📞 (423) 803-4348

La Altena

★★★★☆ 4.5
MEXICAN RESTAURANT

📍 314 W Main St, Chattanooga
📞 (423) 266-7595

Alex's Thai Food & Noodle Bistro

★★★★☆ 4.2
THAI RESTAURANT

📍 26 E Main St #114, Chattanooga
📞 (423) 803-0999

Ankar's Hoagies

★★★★☆ 4.7

RESTAURANT

📍 4764 TN-58, Chattanooga

☎ (423) 894-3808

Choo Choo Bar-B-Que

★★★★☆ 4.4

BARBECUE RESTAURANT

📍 7910 E Brainerd Rd, Chattanooga

☎ (423) 553-8888

Polly Claire's

★★★★☆ 4.6

RESTAURANT

📍 6178 Adamson Cir, Chattanooga

☎ (423) 521-4832

Jim 'N Nick's Bar-B-Q

★★★★☆ 4.4

BARBECUE RESTAURANT

📍 2040 Hamilton Pl Blvd, Chattanooga

☎ (423) 498-6969

Fat Boy's Roadside Eats

★★★★☆ 4.6

AMERICAN RESTAURANT

📍 8106 Standifer Gap Rd, Chattanooga

☎ (423) 715-0059

Mission BBQ

★★★★☆ 4.6

BARBECUE RESTAURANT

📍 1926 Gunbarrel Rd, Chattanooga

☎ (423) 933-3098

Firebox Grill

★★★★☆ 4.3

AMERICAN RESTAURANT

📍 7025 Shallowford Rd, Chattanooga

☎ (423) 899-7733

Rib & Loin

★★★★☆ 4.5

BARBECUE RESTAURANT

📍 5946 Brainerd Rd, Chattanooga

☎ (423) 499-6465

Forbidden City Restaurant

★★★★☆ 4.1

ASIAN RESTAURANT

📍 2273 Gunbarrel Rd, Chattanooga

☎ (423) 305-1087

First Watch - Gunbarrel

★★★★☆ 4.5

BREAKFAST RESTAURANT

📍 1825 Gunbarrel Rd, Chattanooga

☎ (423) 362-5951

The Green House Cafe

NO REVIEWS

BAR & GRILL

📍 7510 Lee Hwy, Chattanooga

Maple Street Biscuit Company

★★★★☆ 4.6

BREAKFAST RESTAURANT

📍 2114 Gunbarrel Rd, Chattanooga

☎ (423) 713-9368

The Palms at Hamilton

★★★★☆ 3.7

BAR & GRILL

📍 6925 Shallowford Rd, Chattanooga

☎ (423) 499-5055

Tai Chi Bubble Tea

★★★★☆ 4.4

BUBBLE TEA STORE

📍 1820 Gunbarrel Rd, Chattanooga

☎ (423) 541-3000

Bones Smokehouse

★★★★☆ 4.5

BARBECUE RESTAURANT

📍 7601 E Brainerd Rd, Chattanooga

☎ (423) 710-3382

Asia Buffet

★★★★☆ 3.8

BUFFET RESTAURANT

📍 6901 Lee Hwy, Chattanooga

☎ (423) 499-8865

Charleys Philly Steaks

★★★★☆ 4.5

CHEESESTEAK RESTAURANT

📍 2100 Hamilton Pl Blvd, Chattanooga

☎ (423) 894-0454

Champy's

★★★★☆ 4.5

CHICKEN RESTAURANT

📍 6925 Lee Hwy, Chattanooga

☎ (423) 803-2800

Chicken-w-Bones

★★★★☆ 4.1

CHICKEN RESTAURANT

📍 6227 Lee Hwy #119, Chattanooga

☎ (423) 305-0742

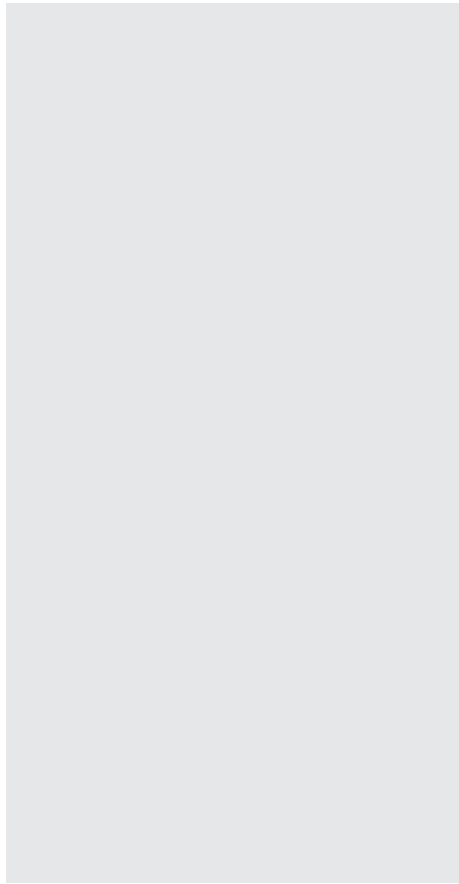
Kacey Home Cooking

★★★★☆ 3.9

CHICKEN RESTAURANT

📍 6921 Lee Hwy, Chattanooga

☎ (423) 490-0896



Acropolis Grill

★★★★☆ 4.5

GREEK RESTAURANT

📍 2213 Hamilton Pl Blvd, Chattanooga

☎️ (423) 899-5341

Hibachi Express

★★★★☆ 4.3

JAPANESE RESTAURANT

📍 #100, 3194, 7401 E Brainerd Rd

☎️ (423) 508-8033

Armando's of East Brainerd

★★★★☆ 4.6

HAMBURGER RESTAURANT

📍 8018 E Brainerd Rd, Chattanooga

☎️ (423) 899-3705

Kumo Hibachi

★★★★☆ 4.5

JAPANESE RESTAURANT

📍 6025 E Brainerd Rd, Chattanooga

☎️ (423) 468-3385

Armando's Restaurant

★★★★☆ 4.4

HAMBURGER RESTAURANT

📍 7032 Lee Hwy, Chattanooga

☎️ (423) 855-0772

Sarku Japan

★★★★☆ 4.2

JAPANESE RESTAURANT

📍 2100 Hamilton Pl Blvd, Chattanooga

☎️ (423) 818-0599

Bad Daddys Burger Bar

★★★★☆ 4.4

HAMBURGER RESTAURANT

📍 1924 Gunbarrel Rd, Chattanooga

☎️ (423) 475-5948

Tropical Smoothie Cafe

★★★★☆ 4.8

JUICE SHOP

📍 2380 Lifestyle Way, Chattanooga

☎️ (423) 269-7990

China House

★★★★☆ 3.9

CHINESE RESTAURANT

📍 7601 E Brainerd Rd, Chattanooga

☎️ (423) 499-8670

Dosa Hut

★★★★☆ 3.6

INDIAN RESTAURANT

📍 6940 Lee Hwy #105, Chattanooga

☎️ (423) 648-5069

Seoul Restaurant

★★★★☆ 3.9

KOREAN RESTAURANT

📍 6231 Perimeter Dr, Chattanooga

☎️ (423) 855-9113

Hong Kong Chinese Restaurant

★★★★☆ 4.2

CHINESE RESTAURANT

📍 8652 E Brainerd Rd, Chattanooga

☎️ (423) 899-4878

India Mahal Restaurant

★★★★☆ 3.9

INDIAN RESTAURANT

📍 5970 E Brainerd Rd, Chattanooga

☎️ (423) 510-9651

Taziki's Mediterranean Cafe

★★★★☆ 4.6

MEDITERRANEAN RESTAURANT

📍 2020 Gunbarrel Rd, Chattanooga

☎️ (423) 443-4479

Imperial Garden

★★★★☆ 4

CHINESE RESTAURANT

📍 2288 Gunbarrel Rd, Chattanooga

☎️ (423) 499-9333

Fuji Steak & Sushi Tennessee

★★★★☆ 4.1

JAPANESE RESTAURANT

📍 2207 Overnite Dr, Chattanooga

☎️ (423) 892-2899

Abuelo's Mexican Restaurant

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 2102 Hamilton Pl Blvd, Chattanooga

☎️ (423) 855-7400

Ankar's Hoagies

★★★★☆ 4.6

FAST FOOD RESTAURANT

📍 5966 Brainerd Rd, Chattanooga

☎️ (423) 899-3074

Hana Steak & Sushi

★★★★☆ 4.1

JAPANESE RESTAURANT

📍 2200 Hamilton Pl Blvd, Chattanooga

☎️ (423) 855-8204

Dosbros Fresh Mexican Grill

★★★★☆ 3.4

MEXICAN RESTAURANT

📍 2100 Hamilton Pl Blvd, Chattanooga

☎️ (423) 803-4000

El Meson Restaurant

★★★★☆ 4.1

MEXICAN RESTAURANT

📍 2204 Hamilton Pl Blvd, Chattanooga

☎ (423) 894-8726

Gondolier Pizza

★★★★☆ 4.3

PIZZA RESTAURANT

📍 6901 Lee Hwy, Chattanooga

☎ (423) 899-8100

Drake's Chattanooga

★★★★☆ 4.2

RESTAURANT

📍 7338 Mc Cutcheon Rd, Chattanooga

☎ (423) 702-5722

Molcajete Mexican Restaurant

★★★★☆ 4.5

MEXICAN RESTAURANT

📍 6231 Perimeter Dr, Chattanooga

☎ (423) 760-8200

Lupi's Pizza Pies

★★★★☆ 4.5

PIZZA RESTAURANT

📍 1414 Jenkins Rd, Chattanooga

☎ (423) 855-4104

Fazoli's

★★★★☆ 4

RESTAURANT

📍 2332 Shallowford Village, Chattanooga

☎ (423) 499-5155

Plaza Del Sol

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 8119 E Brainerd Rd, Chattanooga

☎ (423) 510-0202

Mellow Mushroom

★★★★☆ 4.4

PIZZA RESTAURANT

📍 2318 Lifestyle Way, Chattanooga

☎ (423) 468-3737

James County Cattle Company Bar and Grill

★★★★☆ 4

RESTAURANT

📍 2553 Lifestyle Way, Chattanooga

☎ (423) 899-9111

Taco Roc

★★★★☆ 4.3

MEXICAN RESTAURANT

📍 6960 Lee Hwy, Chattanooga

☎ (423) 653-1001

Papa Murphy's Take 'N' Bake Pizza

★★★★☆ 4.5

PIZZA RESTAURANT

📍 8142 E Brainerd Rd, Chattanooga

☎ (423) 521-8787

La Altena Diner II

★★★★☆ 4.8

RESTAURANT

📍 8644 E Brainerd Rd, Chattanooga

☎ (423) 893-9047

Taconooga

★★★★☆ 4.1

MEXICAN RESTAURANT

📍 8174 E Brainerd Rd, Chattanooga

☎ (423) 475-6192

Your Pie

★★★★☆ 4.4

PIZZA RESTAURANT

📍 1919 Gunbarrel Rd, Chattanooga

☎ (423) 498-4948

Miller's Ale House

★★★★☆ 4.3

RESTAURANT

📍 2119 Gunbarrel Rd, Chattanooga

☎ (423) 414-3863

Tacos El Cuñao

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 5813 Lee Hwy #4, Chattanooga

☎ (423) 244-0281

Old Chicago

★★★★☆ 4.1

PUB

📍 2006 Hamilton Pl Blvd, Chattanooga

☎ (423) 352-9095

Newk's Eatery

★★★★☆ 4.3

RESTAURANT

📍 2380 Lifestyle Way, Chattanooga

☎ (423) 417-1155

Taqueria la Monarca

★★★★☆ 4

MEXICAN RESTAURANT

📍 5813 Old Lee Hwy, Chattanooga

☎ (423) 320-1271

Big River Grille & Brewing Works

★★★★☆ 4.2

RESTAURANT

📍 2020 Hamilton Pl Blvd, Chattanooga

☎ (423) 553-7723

Portofino's Homestyle Buffet

★★★★☆ 3.8

RESTAURANT

📍 2212 Encompass Dr, Chattanooga

☎ (423) 531-4400

Kabob-ster

★★★★☆ 4.1

MIDDLE EASTERN RESTAURANT

📍 1408 Gunbarrel Rd, Chattanooga

☎ (423) 475-5370

Brown Bag

★★★★☆ 4.9

RESTAURANT

📍 1924 Gunbarrel Rd, Chattanooga

☎ (423) 413-3383

Rodizio Grill Hamilton Place

★★★★☆ 4.5

RESTAURANT

📍 2100 Hamilton Pl Blvd, Chattanooga

☎ (423) 498-3999

The Cheesecake Factory

★★★★☆ 3.8

RESTAURANT

📍 2084 Hamilton Pl Blvd, Chattanooga

☎️ (423) 499-4447

Firebirds Wood Fired Grill

★★★★☆ 4.3

STEAK HOUSE

📍 2107 Gunbarrel Rd, Chattanooga

☎️ (423) 308-1090

Fernando's

★★★★ 4

AMERICAN RESTAURANT

📍 5308 Ringgold Rd, East Ridge

☎️ (423) 668-8670

The Great American Filling Station

★★★★☆ 4.1

RESTAURANT

📍 8701 E Brainerd Rd, Chattanooga

☎️ (423) 682-8721

Texas Roadhouse

★★★★☆ 4.4

STEAK HOUSE

📍 7035 Amin Dr, Chattanooga

☎️ (423) 899-8293

Wally's Restaurant

★★★★☆ 4.3

AMERICAN RESTAURANT

📍 6521 Ringgold Rd, East Ridge

☎️ (423) 899-6151

Tokyo 11 - Japanese Grill

★★★★☆ 4.3

RESTAURANT

📍 8142 E Brainerd Rd, Chattanooga

☎️ (423) 702-2011

The Chop House

★★★★☆ 4.3

STEAK HOUSE

📍 2011 Gunbarrel Rd, Chattanooga

☎️ (423) 892-1222

Home Plate

★★★★ 4.1

BAR & GRILL

📍 5611 Ringgold Rd, Chattanooga

☎️ (423) 296-0481

Vaden Village

★★★★★ 5

RESTAURANT

📍 2111 Vaden Village Dr, Chattanooga

Chuy's

★★★★☆ 4.3

TEX-MEX RESTAURANT

📍 2271 Gunbarrel Rd, Chattanooga

☎️ (423) 710-3007

Lively's @The Ridge Bar & Grill

★★★★ 3.8

BAR & GRILL

📍 4321 Ringgold Rd, Chattanooga

☎️ (423) 541-2600

Greg's Sandwich Works & Food Truck

★★★★☆ 4.8

SANDWICH SHOP

📍 6337 E Brainerd Rd, Chattanooga

☎️ (423) 551-8634

Mikado Thai Esan

★★★★☆ 4.4

THAI RESTAURANT

📍 7003 Lee Hwy, Chattanooga

☎️ (423) 899-3236

Buddy's bar-b-q

★★★★★ 4.8

BARBECUE RESTAURANT

📍 619 Camp Jordan Pkwy, East Ridge

☎️ (423) 541-7400

Bonefish Grill

★★★★☆ 4.5

SEAFOOD RESTAURANT

📍 2115 Gunbarrel Rd, Chattanooga

☎️ (423) 892-3175

Plant Power Cafe

★★★★★ 4.8

VEGETARIAN CAFE AND DELI

📍 6215 Lee Hwy, Chattanooga

☎️ (423) 702-2233

Choo Choo Bbq

★★★★☆ 4.5

BARBECUE RESTAURANT

📍 3957 Ringgold Rd, Chattanooga

☎️ (423) 629-1313

Pier 88 Boiling Seafood & Bar

★★★★☆ 4.4

SEAFOOD RESTAURANT

📍 2288 Gunbarrel Rd, Chattanooga

☎️ (423) 468-3683

Chopstix

★★★★☆ 4.6

VIETNAMESE RESTAURANT

📍 6903 Lee Hwy, Chattanooga

☎️ (423) 305-0537

Hickory Pit Bar-B-Que

★★★★☆ 4.6

BARBECUE RESTAURANT

📍 5611 Ringgold Rd B, Chattanooga

☎️ (423) 894-1217

Chicken Salad Chick

★★★★☆ 4.5

SOUTHERN RESTAURANT (US)

📍 1820 Gunbarrel Rd, Chattanooga

☎️ (423) 354-3043

EAST RIDGE

Pelican's SnoBalls

★★★★☆ 4.6

RESTAURANT

📍 5830 Ringgold Rd, East Ridge

The Corner Cafe

★★★★☆ 4.7

BREAKFAST RESTAURANT

📍 3920 Ringgold Rd, Chattanooga

☎️ (423) 629-1544

Jenkins Buffet

★★★★☆ 4

BUFFET RESTAURANT

📍 4134 Ringgold Rd, East Ridge

☎ (423) 629-5449

Best China

★★★★☆ 4.2

CHINESE RESTAURANT

📍 4340 Ringgold Rd #9, Chattanooga

☎ (423) 698-0067

Chef Lin Buffet

★★★★☆ 4

CHINESE RESTAURANT

📍 5084 South Terrace, Chattanooga

☎ (423) 510-1998

New China Restaurant

★★★★☆ 4.1

CHINESE RESTAURANT

📍 3710 Ringgold Rd, Chattanooga

☎ (423) 495-1818

Armando's East Ridge

★★★★☆ 4.4

HAMBURGER RESTAURANT

📍 5700 Ringgold Rd, East Ridge

☎ (423) 867-5950

Haiku Hibachi

★★★★☆ 4.2

JAPANESE RESTAURANT

📍 5318 Ringgold Rd, Chattanooga

☎ (423) 855-8780

Teriyaki House

★★★★☆ 4.1

JAPANESE RESTAURANT

📍 5908 Ringgold Rd, East Ridge

☎ (423) 892-8483

Teriyaki of Japan

★★★★☆ 4.4

JAPANESE RESTAURANT

📍 3992 Ringgold Rd, Chattanooga

☎ (423) 475-5852

Epicurean Restaurant

★★★★☆ 4.4

MEDITERRANEAN RESTAURANT

📍 4301 Ringgold Rd, Chattanooga

☎ (423) 622-4139

Amigo Mexican Restaurant

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 3805 Ringgold Rd, East Ridge

☎ (423) 624-4345

Don Juan Tienda Mexicana

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 6005 Ringgold Rd, East Ridge

☎ (423) 892-5222

Los Potros - Mexican Restaurant

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 5611 Ringgold Rd, East Ridge

☎ (423) 296-2229

Melodee's Diner

★★★★☆ 4.3

RESTAURANT

📍 3904 Ringgold Rd, Chattanooga

☎ (423) 531-6357

Olive Branch Mediterranean Foods

★★★★☆ 4.8

RESTAURANT

📍 3992 Ringgold Rd, Chattanooga

☎ (423) 805-5295

Thai Esan

★★★★☆ 4.7

THAI RESTAURANT

📍 4330 Ringgold Rd, Chattanooga

☎ (423) 668-8924

Sugar's Ribs

★★★★☆ 4.4

BARBECUE RESTAURANT

📍 2450 15th Ave, Chattanooga

☎ (423) 826-1199

Portofino's Greek and Italian Restaurant

★★★★☆ 4.4

ITALIAN RESTAURANT

📍 6407 Ringgold Rd, East Ridge

☎ (423) 499-9696

Provino's Italian Restaurant

★★★★☆ 4.4

ITALIAN RESTAURANT

📍 5084 S Terrace Plaza, Chattanooga

☎ (423) 899-2559

FORT OGLETHORPE**Park Place Restaurant**

★★★★☆ 4.3

AMERICAN RESTAURANT

📍 2891 Lafayette Rd, Fort Oglethorpe

☎ (706) 861-5368

Ming Moon - Chinese Restaurant

★★★★☆ 4.4

CHINESE RESTAURANT

📍 2467 Lafayette Rd, Fort Oglethorpe

☎ (706) 858-0558

GLENWOOD

Heavenly Flavored Wings Express

★★★★☆ 4.1

CHICKEN WINGS RESTAURANT

📍 1263 E 3rd St, Chattanooga

☎ (423) 443-4766

Wings Town

★★★★☆ 4.4

CHICKEN WINGS RESTAURANT

📍 1805 E 23rd St, Chattanooga

☎ (423) 697-2222

Chattanooga Wing Factory

★★★★★ 5

CHINESE RESTAURANT

📍 2109 McCallie Ave, Chattanooga

American Wings

★★★★☆ 4.2

FAST FOOD RESTAURANT

📍 2316 E 3rd St, Chattanooga

☎ (423) 803-3919

Pupuseria Marelyn

★★★★☆ 4.7

GUATEMALAN RESTAURANT

📍 1622 Dodds Ave, Chattanooga

☎ (423) 541-1904

San Marcos Restaurant

★★★★☆ 4.2

GUATEMALAN RESTAURANT

📍 1818 E Main St, Chattanooga

☎ (423) 682-8347

Armando's Restaurant

★★★★☆ 4.4

HAMBURGER RESTAURANT

📍 1814 E Main St, Chattanooga

☎ (423) 629-9218

Home Slice Pizza Chattanooga

★★★★☆ 4.4

PIZZA RESTAURANT

📍 2000 E 23rd St, Chattanooga

☎ (423) 531-3500

2503 Station Grill

★★★★☆ 4.7

RESTAURANT

📍 2503 Westside Dr, Chattanooga

☎ (423) 485-3873

The Spot

★★★★☆ 4.5

RESTAURANT

📍 1800 E Main St, Chattanooga

☎ (423) 803-5744

C&W Cafe

★★★★☆ 4.5

SOUTHERN RESTAURANT (US)

📍 1501 E 23rd St, Chattanooga

☎ (423) 624-6431

Wally's Restaurant

★★★★☆ 4.4

SOUTHERN RESTAURANT (US)

📍 1600 McCallie Ave, Chattanooga

☎ (423) 698-4643

Hunan Wok 1

★★★★☆ 3.6

CHINESE RESTAURANT

📍 2201 E 23rd St, Chattanooga

☎ (423) 624-6200

Bea's Restaurant

★★★★☆ 4.5

FAMILY RESTAURANT

📍 4500 Dodds Ave, Chattanooga

☎ (423) 867-3618

Mi Casa

★★★★☆ 3.9

MEXICAN RESTAURANT

📍 3029 Rossville Blvd, Chattanooga

Miss G's Tortas y Tamales

★★★★☆ 4.8

MEXICAN RESTAURANT

📍 4801 English Ave, Chattanooga

☎ (423) 653-8394

Kabuto Grill Japanese Express

★★★★☆ 4.2

JAPANESE RESTAURANT

📍 1849 Battlefield Pkwy, Fort Oglethorpe

☎ (706) 861-2470

Soho Hibachi

★★★★☆ 4.5

JAPANESE RESTAURANT

📍 1022 Battlefield Pkwy, Fort Oglethorpe

☎ (706) 858-7766

Thai Garden

★★★★☆ 4.5

THAI RESTAURANT

📍 667 Battlefield Pkwy, Fort Oglethorpe

☎ (706) 866-7025

Real Roots Cafe

★★★★☆ 4.9

VEGAN RESTAURANT

📍 1549 Battlefield Pkwy, Fort Oglethorpe

☎ (423) 467-5630

**Restaurante y Tienda
El Gallo Giro**

★★★★☆ 4.3

MEXICAN RESTAURANT

📍 4700 Rossville Blvd, Chattanooga

☎ (423) 805-4760

HIXSON

Armando's Restaurant

★★★★☆ 4.5

AMERICAN RESTAURANT

📍 7330 Hixson Pike, Hixson

☎ (423) 842-0479

Cafe Bida

★★★★ 4

AMERICAN RESTAURANT

📍 5503 TN-153, Hixson

☎ (423) 702-5032

Soho Hibachi

★★★★☆ 4.5

AUTHENTIC JAPANESE RESTAURANT

📍 5510 TN-153, Hixson

☎ (423) 877-8808

Dixie BBQ

★★★★☆ 4.3

BARBECUE RESTAURANT

📍 1530 W Boy Scout Rd, Hixson

☎ (423) 842-4025

Rib and Loin - Hixson

★★★★☆ 4.3

BARBECUE RESTAURANT

📍 5435 TN-153, Hixson

☎ (423) 877-7675

First Watch - Hixson

★★★★☆ 4.5

BREAKFAST RESTAURANT

📍 5207 TN-153 Suite 101, Hixson

☎ (423) 498-9955

Buffet King

★★★★ 4

BUFFET RESTAURANT

📍 5230 TN-153, Hixson

☎ (423) 877-8816

J. Gumbo's

★★★★☆ 4.6

CAJUN RESTAURANT

📍 5123 Hixson Pike, Hixson

☎ (423) 760-3995

Formosa Restaurant

★★★★☆ 4.4

CHINESE RESTAURANT

📍 5425 TN-153, Hixson

☎ (423) 875-6953

New China

★★★★ 4

CHINESE RESTAURANT

📍 8530 Hixson Pike, Hixson

☎ (423) 843-0586

Glen Gene Deli

★★★★☆ 4.4

DELI

📍 5748 TN-153, Hixson

☎ (423) 877-9997

Nicks Deli & Marketplace

★★★★☆ 4.8

DELI

📍 5149 Hixson Pike, Hixson

☎ (423) 877-5818

Karl's Family Restaurant

★★★★ 4

FAMILY RESTAURANT

📍 5100 Hixson Pike, Hixson

☎ (423) 875-5506

Southern Restaurant

★★★★☆ 4.4

FAMILY RESTAURANT

📍 7714 Hixson Pike, Hixson

☎ (423) 842-5649

The Sub Swap

★★★★☆ 4.4

FAST FOOD RESTAURANT

📍 1920 Northpoint Blvd, Hixson

☎ (423) 680-2349

Biba's Italian

★★★★☆ 4.5

ITALIAN RESTAURANT

📍 5918 Hixson Pike, Hixson

☎ (423) 843-0001

Little Tokyo Express

★★★★☆ 4.6

JAPANESE RESTAURANT

📍 4516 Hixson Pike, Hixson

☎ (423) 874-0500

Ichiban Japanese Steak House

★★★★☆ 4.5

JAPANESE STEAKHOUSE

📍 5035 Hixson Pike, Hixson

☎ (423) 875-0473

El Meson Restaurante

★★★★ 4.1

LATIN AMERICAN RESTAURANT

📍 248 Northgate Mall Dr, Hixson

☎ (423) 710-1201

Amigo Mexican Restaurant

★★★★☆ 4.3

MEXICAN RESTAURANT

📍 5450 TN-153, Hixson

☎ (423) 875-8049

DosBros Fresh Mexican Grill

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 5591 TN-153 STE 160&162, Hixson

☎ (423) 498-2040

El Fogon Mexican Restaurant

★★★★☆ 4.5

MEXICAN RESTAURANT

📍 8023 Hixson Pike, Hixson

☎ (423) 771-7819

El Maguey Mexican Restaurant

★★★★☆ 4.5
MEXICAN RESTAURANT

📍 7001 Middle Valley Rd, Hixson
☎ (423) 475-5763

El Metate

★★★★☆ 4.3
MEXICAN RESTAURANT

📍 5922 Hixson Pike, Hixson
☎ (423) 842-1400

La Fiesta Mexican Grill

★★★★☆ 4.2
MEXICAN RESTAURANT

📍 8523 Hixson Pike, Hixson
☎ (423) 843-1149

Las Morelianas

★★★★☆ 4.4
MEXICAN RESTAURANT

📍 5622 TN-153 Ste A, Hixson
☎ (423) 877-7115

Taco Town

★★★★☆ 4.7
MEXICAN RESTAURANT

📍 4812 Hixson Pike, Hixson
☎ (423) 870-0909

Lupi's Pizza Pies

★★★★☆ 4.6
PIZZA RESTAURANT

📍 5504 Hixson Pike, Hixson
☎ (423) 847-3700

New York Pizza Department

★★★★☆ 4.6
PIZZA RESTAURANT

📍 5731 TN-153, Hixson
☎ (423) 531-8830

Old Chicago

★★★★☆ 4.2
PUB

📍 250 Northgate Mall Dr, Chattanooga
☎ (423) 877-3450

Mike's Tavern

★★★★☆ 4.4
RESTAURANT

📍 5211 TN-153, Chattanooga
☎ (423) 541-3615

Ankar's Hoagies

★★★★☆ 4.6
SANDWICH SHOP

📍 5018 Hixson Pike, Hixson
☎ (423) 876-7158

Mimi's Deli

★★★★☆ 4.6
SANDWICH SHOP

📍 5023 Hixson Pike, Hixson
☎ (423) 877-8700

Nick's Place

★★★★☆ 5
SANDWICH SHOP

📍 5419 Hixson Pike, Hixson
☎ (423) 877-5818

Texas Roadhouse

★★★★☆ 4.5
STEAK HOUSE

📍 5362 TN-153, Hixson
☎ (423) 680-6388

Fuji Steak & Sushi

★★★★☆ 4.2
SUSHI RESTAURANT

📍 5437 TN-153, Hixson
☎ (423) 531-3183

LOOKOUT VALLEY

Cafe & Toast Vietnamese & Singapore Cuisine

★★★★☆ 4.5
SOUTHEAST ASIAN RESTAURANT

📍 3536 Cummings Hwy, Chattanooga
☎ (423) 803-0493

Fireside Grille

★★★★☆ 4.1
BAR & GRILL

📍 3018 Cummings Hwy, Chattanooga
☎ (423) 821-9898

Hillbilly Willys Bar-B-Q

★★★★☆ 4.6
BARBECUE RESTAURANT

📍 115 Browns Ferry Rd, Chattanooga
☎ (423) 821-2272

La Cabriole

★★★★☆ 4.6
FRENCH RESTAURANT

📍 1341 Burgess Rd, Chattanooga
☎ (423) 821-0350

Riverside Catfish House

★★★★☆ 4.2
SEAFOOD RESTAURANT

📍 18039 US-41, Chattanooga
☎ (423) 821-9214

NORTH SHORE

Big Table

★★★★☆ 4.6
AMERICAN RESTAURANT

📍 118 Cross St, Chattanooga
☎ (423) 634-0772

GOOD DOG Restaurant

★★★★☆ 4.2
AMERICAN RESTAURANT

📍 34 Frazier Ave, Chattanooga
☎ (423) 475-6175

Basecamp Bar and Restaurant

★★★★☆ 4.6
BAR

📍 346 Frazier Ave, Chattanooga
☎ (423) 803-5251

Tremont Tavern

★★★★☆ 4.7

BAR

📍 1203 Hixson Pike, Chattanooga

☎ (423) 266-1996

Sofa King Juicy Burger

★★★★☆ 4.3

CAFE

📍 1743 Dayton Blvd, Chattanooga

☎ (423) 490-7632

Mike's Hole in the Wall

★★★★☆ 4.3

BAR & GRILL

📍 535 Cherokee Blvd, Chattanooga

☎ (423) 475-5259

New China Buffet

★★★★ 3

CHINESE RESTAURANT

📍 531 Signal Mountain Rd, Chattanooga

☎ (423) 756-8788

The Big Chill and Grill

★★★★☆ 4.4

BAR & GRILL

📍 103 Cherokee Blvd, Chattanooga

☎ (423) 267-2445

Mean Mug Coffeehouse North

★★★★☆ 4.7

COFFEE SHOP

📍 205 Manufacturers Rd, Chattanooga

☎ (423) 498-1557

Edley's Bar-B-Que

★★★★☆ 4.5

BARBECUE RESTAURANT

📍 205 Manufacturers Rd, Chattanooga

☎ (423) 498-2772

Milk & Honey

★★★★☆ 4.7

COFFEE SHOP

📍 135 N Market St, Chattanooga

☎ (423) 521-3123

Nooga Q Smokehouse Grill

★★★★☆ 4.3

BARBECUE RESTAURANT

📍 301 Signal Mountain Rd, Chattanooga

☎ (423) 752-1935

Embargo 62

★★★★☆ 4.4

CUBAN RESTAURANT

📍 301 Cherokee Blvd, Chattanooga

☎ (423) 551-4786

Aretha Frankensteins

★★★★☆ 4.3

BREAKFAST RESTAURANT

📍 518 Tremont St, Chattanooga

☎ (423) 265-7685

Nikki's Drive Inn

★★★★☆ 4.4

DINER

📍 899 Cherokee Blvd, Chattanooga

☎ (423) 265-9015

First Watch - Northshore

★★★★☆ 4.5

BREAKFAST RESTAURANT

📍 300 Cherokee Blvd, Chattanooga

☎ (423) 763-1800

Julie Darling Donuts

★★★★☆ 4.6

DONUT SHOP

📍 121 Frazier Ave, Chattanooga

☎ (423) 591-3737

Sluggo's North

★★★★☆ 4.7

CAFE

📍 505 Cherokee Blvd, Chattanooga

☎ (423) 752-5224

Beast + Barrel

★★★★☆ 4.4

GASTROPUB

📍 16 Frazier Ave, Chattanooga

☎ (423) 805-4599

Greek Plate Gyro's

★★★★☆ 4.7

GREEK RESTAURANT

📍 14 W Kent St, Chattanooga

☎ (423) 541-1800

OPA

★★★★☆ 4.7

GREEK RESTAURANT

📍 249 River St, Chattanooga

☎ (423) 305-0038

Merv's

★★★★☆ 4.4

HAMBURGER RESTAURANT

📍 713 Mountain Creek Rd, Chattanooga

☎ (423) 877-0221

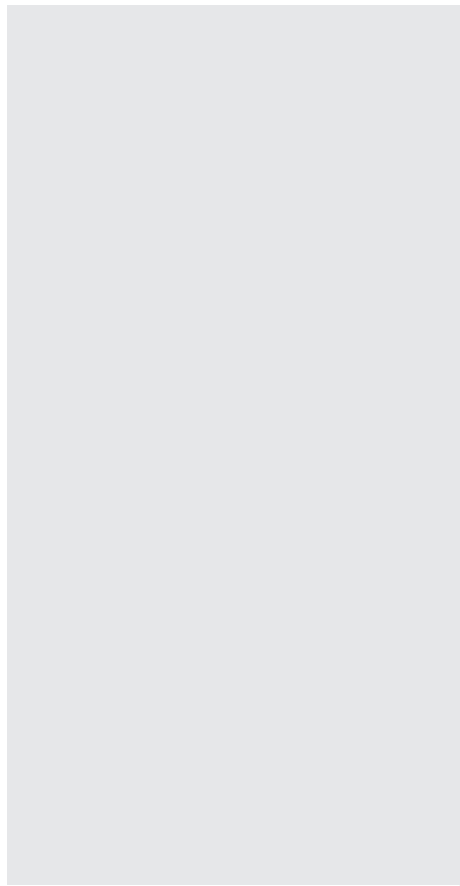
Vibrant Meals

★★★★☆ 4.9

HEALTH FOOD STORE

📍 601 Cherokee Blvd, Chattanooga

☎ (423) 301-5622



La Altena Restaurant

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 615 Commercial Ln, Chattanooga

☎️ (423) 877-1447

FIAMMA pizza company

★★★★☆ 4.4

PIZZA RESTAURANT

📍 405 N Market St, Chattanooga

☎️ (423) 713-7742

Las Margaritas

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 1101 Hixson Pike G, Chattanooga

☎️ (423) 756-3332

Bela Lisboa Restaurant

★★★★☆ 4.6

PORTUGUESE RESTAURANT

📍 417 Frazier Ave, Chattanooga

☎️ (423) 682-8365

Mexiville Northshore

★★★★☆ 4.3

MEXICAN RESTAURANT

📍 103 Cherokee Blvd Suite C, Chattanooga

☎️ (423) 498-5375

Food Works

★★★★☆ 4.3

RESTAURANT

📍 205 Manufacturers Rd, Chattanooga

☎️ (423) 752-7487

Mojo Burrito

★★★★☆ 4.6

MEXICAN RESTAURANT

📍 1800 Dayton Blvd, Chattanooga

☎️ (423) 870-6656

Pizza Bros

★★★★☆ 4.7

RESTAURANT

📍 501 Cherokee Blvd, Chattanooga

☎️ (423) 269-7900

Clumpies Ice Cream Co.

★★★★☆ 4.7

ICE CREAM SHOP

📍 26 Frazier Ave B, Chattanooga

☎️ (423) 267-5425

Poblanos Mexican Cuisine

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 551 River St, Chattanooga

☎️ (423) 490-7911

River Drifters

★★★★☆ 4.7

RESTAURANT

📍 1925 Suck Creek Rd, Chattanooga

☎️ (423) 805-2925

Il Primo Northshore

★★★★☆ 4.8

ITALIAN RESTAURANT

📍 1100 Hixson Pike, Chattanooga

☎️ (423) 602-5555

Taconooga

★★★★☆ 4.5

MEXICAN RESTAURANT

📍 207 A Frazier Ave, Chattanooga

☎️ (423) 757-5550

The Daily Ration

★★★★☆ 4.4

RESTAURANT

📍 1220 Dartmouth St, Chattanooga

☎️ (423) 355-5372

Stevarinos Italian Eatery & Pub

★★★★☆ 4.6

ITALIAN RESTAURANT

📍 325 Cherokee Blvd, Chattanooga

☎️ (423) 648-5420

Southern Squeeze

★★★★☆ 4.8

ORGANIC RESTAURANT

📍 1301 Dorchester Rd, Chattanooga

☎️ (423) 498-2898

River Street Deli

★★★★☆ 4.8

SANDWICH SHOP

📍 151 River St, Chattanooga

☎️ (423) 756-3354

El Monterrey Authentic Mexican

★★★★☆ 4.1

MEXICAN RESTAURANT

📍 531 Signal Mountain Rd, Chattanooga

☎️ (423) 266-6420

Crust Pizza

★★★★☆ 4.5

PIZZA RESTAURANT

📍 100 Signal Mountain Rd, Chattanooga

☎️ (423) 710-3780

Genji Inc

★★★★☆ 5

SUSHI RESTAURANT

📍 301 Manufacturers Rd, Chattanooga

☎️ (423) 756-1531

Sushi Nabe

★★★★☆ 4.4

SUSHI RESTAURANT

📍 110 River St, Chattanooga

☎ (423) 634-0171

Couch's Barbecue

★★★★☆ 4.4

BARBECUE RESTAURANT

📍 8307 Old Lee Hwy, Ooltewah

☎ (423) 238-4801

Wired Coffee Bar

★★★★☆ 4.6

COFFEE SHOP

📍 5707 Main St, Ooltewah

☎ (423) 805-7602

Totto Sushi & Grill

★★★★☆ 4.5

SUSHI RESTAURANT

📍 330 Frazier Ave, Chattanooga

☎ (423) 508-8898

Thatcher's Barbecue

★★★★☆ 5

BARBECUE RESTAURANT

📍 5722 Main St, Ooltewah

☎ (423) 238-2926

Countryside Cafe

★★★★☆ 4.6

DOWN HOME COOKING RESTAURANT

📍 8223 Mahan Gap Rd, Ooltewah

☎ (423) 344-8646

Taco Mamacita

★★★★☆ 4.5

TEX-MEX RESTAURANT

📍 109 N Market St, Chattanooga

☎ (423) 648-6262

DosBros Fresh Mexican Grill

★★★★☆ 4.2

BURRITO RESTAURANT

📍 5975 Elementary Way, Ooltewah

☎ (423) 702-2040

Aji Peruvian Restaurant

★★★★☆ 4.6

PERUVIAN RESTAURANT

📍 5035 Ooltewah Ringgold Rd, Ooltewah

☎ (423) 396-3919

OOLTEWAH

Southern Burger Co.

★★★★☆ 4.3

AMERICAN RESTAURANT

📍 9453 Bradmore Ln, Ooltewah

☎ (423) 825-4919

Salsarita's Fresh Mexican Grill

★★★★☆ 4.2

BURRITO RESTAURANT

📍 9032 Old Lee Hwy, Collegedale

☎ (423) 910-5167

Kevin Brown Burgers

★★★★☆ 4.6

HAMBURGER RESTAURANT

📍 8228 Mahan Gap Rd, Ooltewah

☎ (423) 344-8344

Fulin's Asian Cuisine

★★★★☆ 4.5

ASIAN RESTAURANT

📍 6011 Chesterton Way Suite 103

☎ (423) 910-0647

Mojo Burrito

★★★★☆ 4.5

BURRITO RESTAURANT

📍 9447 Bradmore Ln, Ooltewah

☎ (423) 531-6656

Il Primo Cambridge Square

★★★★☆ 4.6

ITALIAN RESTAURANT

📍 9432 Bradmore Ln, Ooltewah

☎ (423) 498-1300

Creekside Bar and Grille

★★★★☆ 4.6

BAR & GRILL

📍 8876 Old Lee Hwy, Ooltewah

☎ (423) 301-5669

4 Corners Cafe

★★★★☆ 4.8

CAFE

📍 9408 Apison Pike, Ooltewah

☎ (423) 396-3080

Puleo's Grille

★★★★☆ 4.2

ITALIAN RESTAURANT

📍 6108 Artesian Cir, Ooltewah

☎ (423) 803-2271

Wine Down Ooltewah

★★★★☆ 4.4

BAR & GRILL

📍 9431 Bradmore Ln, Ooltewah

☎ (423) 531-9463

China Kitchen

★★★★☆ 4.6

CHINESE RESTAURANT

📍 9408 Apison Pike, Ooltewah

☎ (423) 396-9898

El Cortes Mexican Restaurant

★★★★☆ 4

MEXICAN RESTAURANT

📍 9203 Lee Hwy #1, Ooltewah

☎ (423) 238-6655

China Rose

★★★★☆ 4.1

CHINESE RESTAURANT

📍 9203 Lee Hwy, Ooltewahh

☎ (423) 238-1268

El Jinete Mexican Restaurant

★★★★☆ 4.3

MEXICAN RESTAURANT

📍 5559 Little Debbie Pkwy, Ooltewah

☎ (423) 713-5400

Los Potros

★★★★☆ 4.3

MEXICAN RESTAURANT

📍 9408 Apison Pike, Ooltewah

☎ (423) 396-4393

Lupis Pizza Pies

★★★★☆ 4.4

PIZZA RESTAURANT

📍 9453 Bradmore Ln Suite 109, Ooltewah

☎ (423) 602-7499

Rafael's Pizzeria

★★★★☆ 4.4

PIZZA RESTAURANT

📍 5023 Ooltewah Ringgold Rd #7

☎ (423) 396-2333

Rosselli's Pizzeria

★★★★☆ 4.3

PIZZA RESTAURANT

📍 1667 Ooltewah Ringgold Rd, Ooltewah

☎ (423) 643-0660

Davis Wayne's

★★★★☆ 4.4

FOOD AND SPIRITS

📍 9454 Bradmore Ln, Ooltewah

☎ (423) 269-8969

Uncle Larry's

★★★★☆ 4.7

SEAFOOD RESTAURANT

📍 8210 Apison Pike, Ooltewah

☎ (423) 498-2979

Lisa's Sweet Treats

★★★★☆ 3.9

TAKEOUT RESTAURANT

📍 10211 Baker Boy Dr, Ooltewah

☎ (423) 326-0873

Thai Chili Asian Bistro

★★★★☆ 4.6

THAI RESTAURANT

📍 9203 Lee Hwy #12, Ooltewah

☎ (423) 777-5055

Thai Spice

★★★★☆ 4.1

THAI RESTAURANT

📍 5910 Reagan Ln #105, Ooltewah

☎ (423) 910-1167

REDBANK**Dub's Place**

★★★★☆ 4.6

AMERICAN RESTAURANT

📍 4408 Dayton Blvd, Chattanooga

☎ (423) 875-3151

Lakeshore Grille

★★★★☆ 4.5

AMERICAN RESTAURANT

📍 5600 Lake Resort Terrace, Chattanooga

☎ (423) 710-2057

Sidetrack Restaurant

★★★★☆ 4.6

AMERICAN RESTAURANT

📍 3514 Hixson Pike, Chattanooga

☎ (423) 414-2690

Rice Box

★★★★☆ 4.3

ASIAN RESTAURANT

📍 3600 Hixson Pike #104, Chattanooga

☎ (423) 305-0855

Bread and Butter

★★★★☆ 4.8

BAKERY

📍 3955 Dayton Blvd, Chattanooga

☎ (423) 803-4446

Doc Holidays Bar and Grill, Inc.

★★★★☆ 4.6

BAR & GRILL

📍 742 Ashland Terrace, Chattanooga

☎ (423) 305-1494

Rob's Restaurant & Lounge

★★★★☆ 4.4

BAR & GRILL

📍 5308 Dayton Blvd, Chattanooga

☎ (423) 875-6164

Rumors

★★★★☆ 4.4

BAR & GRILL

📍 3884 Hixson Pike, Chattanooga

☎ (423) 870-3003

Lillie Mae's Place

★★★★☆ 4.4

CHICKEN RESTAURANT

📍 4712 Dayton Blvd, Chattanooga

☎ (423) 875-8999

Grand China

★★★★☆ 3.9

CHINESE RESTAURANT

📍 3815 Dayton Blvd, Chattanooga

☎ (423) 870-0503

Rafael's Italian Restaurant

★★★★☆ 4.2

ITALIAN RESTAURANT

📍 3877 Hixson Pike, Red Bank

☎ (423) 508-8561

Typhoon of Tokyo

★★★★☆ 4.4

JAPANESE RESTAURANT

📍 3953 Dayton Blvd, Chattanooga

☎ (423) 875-6142

Amigo - Mexican Restaurant

★★★★☆ 4.3

MEXICAN RESTAURANT

📍 1906 Dayton Blvd, Chattanooga

☎ (423) 870-9928

Fiesta Mexicana

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 4021 Hixson Pike, Chattanooga

☎ (423) 877-2879

Salsarita's Fresh Mexican Grill

★★★★☆ 4.2

MEXICAN RESTAURANT

📍 252 Northgate Mall Dr, Chattanooga
📞 (423) 661-8600

Jet's Pizza

★★★★☆ 4.5

PIZZA DELIVERY

📍 3600 Hixson Pike, Chattanooga
📞 (423) 757-1616

Jenkins Pizzeria

★★★★★ 4.9

PIZZA RESTAURANT

📍 2409 Briggs Ave Apt B, Chattanooga
📞 (865) 771-8624

Pizzeria Cortile

★★★★☆ 4.6

PIZZA RESTAURANT

📍 4400 Dayton Blvd, Chattanooga
📞 (423) 682-8278

Aubrey's Restaurant

★★★★★ 4

RESTAURANT

📍 496 Northgate Mall Dr, Chattanooga
📞 (423) 541-2895

Shuford's Smokehouse

★★★★☆ 4.5

RESTAURANT

📍 3224 Dayton Blvd, Chattanooga
📞 (423) 267-0080

El Arca De Noe

★★★★☆ 4.3

TACO RESTAURANT

📍 3027 Dayton Blvd, Chattanooga
📞 (423) 760-3809

The Meeting House

★★★★☆ 4.6

COFFEE SHOP

📍 3912 Dayton Blvd, Chattanooga
📞 (423) 497-6618

RINGGOLD

Farm To Fork

★★★★☆ 4.2

AMERICAN RESTAURANT

📍 120 General Lee Dr, Ringgold
📞 (706) 937-3675

Thatcher's Barbecue & Grill

★★★★☆ 4.7

BARBECUE RESTAURANT

📍 2929 US-41, Ringgold
📞 (706) 935-6465

Old South Restaurant

★★★★☆ 4.5

FAMILY RESTAURANT

📍 796 Chickamauga Ave #1405, Rossville
📞 (706) 866-8933

RISING FAWN

Canyon Grill

★★★★☆ 4.7

SEAFOOD RESTAURANT

📍 28 Scenic Hwy, Rising Fawn
📞 (706) 398-9510

SIGNAL MOUNTAIN

Southern Star Restaurant

★★★★☆ 4.6

AMERICAN RESTAURANT

📍 1832 Taft Hwy, Signal Mountain
📞 (423) 886-7004

Rallo's Bar & Grill

★★★★★ 4.9

BAR & GRILL

📍 3456 US-127, Signal Mountain
📞 (423) 517-0455

Guthrie's Restaurant

★★★★☆ 4.2

CHICKEN RESTAURANT

📍 1235 Taft Hwy, Signal Mountain
📞 (423) 886-4466

Hummingbird Pastaria

★★★★☆ 4.6

ITALIAN RESTAURANT

📍 720 Mississippi Ave, Signal Mountain
📞 (423) 886-1900

Ayala's Mexican Restarant

★★★★☆ 4.4

MEXICAN RESTAURANT

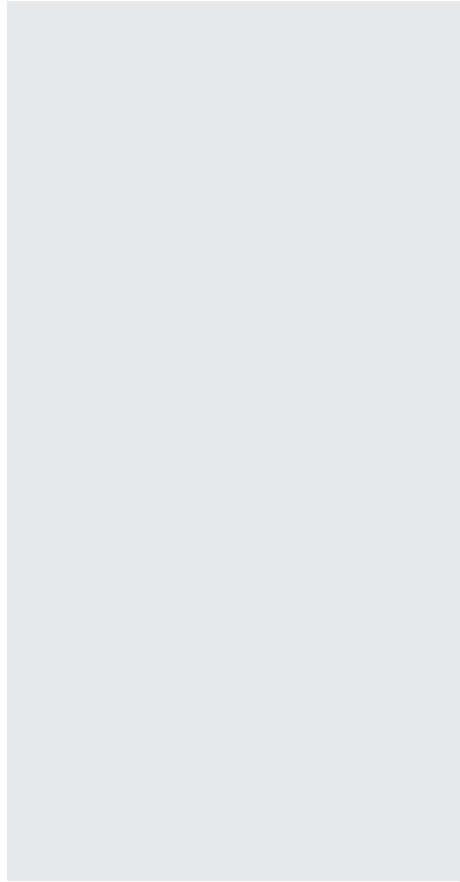
📍 1832 Taft Hwy, Walden
📞 (423) 886-0063

El Metate

★★★★☆ 4.4

MEXICAN RESTAURANT

📍 1238 Taft Hwy, Signal Mountain
📞 (423) 886-0054



Pizza Place
★★★★☆ 4.4
PIZZA RESTAURANT

📍 1238 Taft Hwy, Signal Mountain
☎ (423) 886-3761

517 Subs
★★★★☆ 4.4
SANDWICH SHOP

📍 1238 Taft Hwy, Signal Mountain
☎ (423) 517-7827

SODDY DAISY

Dockside Cafe
★★★★ 4.2
AMERICAN RESTAURANT

📍 8411 Harrison Bay Rd, Harrison
☎ (423) 344-9998

Amigos Mexican Restaurant
★★★★ 4.2
MEXICAN RESTAURANT

📍 6830 Flamingo Ln, Harrison
☎ (423) 710-8970

Fresh Burger Grill
★★★★☆ 4.4
AMERICAN RESTAURANT

📍 8968 Dayton Pike #4309, Soddy-Daisy
☎ (423) 451-3033

Penney's Place
★★★★☆ 4.3
BAR

📍 10636 Dayton Pike, Soddy-Daisy
☎ (423) 332-1278

BBQ Andy's
★★★★☆ 4.8
BARBECUE RESTAURANT

📍 106A Karen Dr, Soddy-Daisy
☎ (423) 332-2011

Shuford's Smokehouse
★★★★ 4.2
BARBECUE RESTAURANT

📍 11320 Dayton Pike, Soddy-Daisy
☎ (423) 451-7102

NO. 1 Chinese Restaurant
★★★★☆ 4.3
CHINESE RESTAURANT

📍 10161 Dayton Pike #10, Soddy-Daisy
☎ (423) 332-7890

Scotties Diner Soddy Daisy TN
★★★★ 4.2
DINER

📍 8855 Dayton Pike, Soddy-Daisy
☎ (423) 498-1659

Chianti
★★★★☆ 5
EUROPEAN RESTAURANT

📍 124 Harrison Ln, Soddy-Daisy

Home Folks Restaurant
★★★★☆ 4.6
FAMILY RESTAURANT

📍 8981 Dayton Pike, Soddy-Daisy
☎ (423) 332-5724

Wimpies Country Restaurant
★★★★☆ 4.3
FAMILY RESTAURANT

📍 9826 Dayton Pike, Soddy-Daisy
☎ (423) 332-6201

Rafael's Italian Restaurant
★★★★ 4.2
ITALIAN RESTAURANT

📍 9607 Dayton Pike, Soddy-Daisy
☎ (423) 332-4559

Ricko's Pizzeria and Italian Cuisine
★★★★☆ 4.6
ITALIAN RESTAURANT

📍 10330 Dayton Pike, Soddy-Daisy
☎ (423) 682-8050

Momo Hibachi
★★★★☆ 4.4
JAPANESE RESTAURANT

📍 9332 Dayton Pike, Soddy-Daisy
☎ (423) 332-3003

Charlie's Restaurant Lounge
★★★★☆ 4.3
LOUNGE

📍 8504 Dayton Pike, Soddy-Daisy
☎ (423) 842-9744

Delia's Mexican Food
★★★★☆ 4.6
MEXICAN RESTAURANT

📍 8363 Dayton Pike, Soddy-Daisy
☎ (423) 521-7145

El Metate 3 Inc
★★★★☆ 4.4
MEXICAN RESTAURANT

📍 9332 Dayton Pike, Soddy-Daisy
☎ (423) 332-3190

MF Jones
★★★★☆ 4.4
RESTAURANT

📍 9680 Hixson Pike, Soddy-Daisy
☎ (423) 541-7287

Steve's Landing Waterfront Grill

★★★★☆ 4.5

SEAFOOD RESTAURANT

📍 1145 Poling Cir, Soddy-Daisy

📞 (423) 332-4098

ST. ELMO

St. Elmo Deli & Grill

★★★★☆ 4.5

AMERICAN RESTAURANT

📍 3931 St Elmo Ave, Chattanooga

📞 (423) 825-5555

The Purple Daisy Picnic Cafe

★★★★☆ 4.6

BARBECUE RESTAURANT

📍 4001 St Elmo Ave, Chattanooga

📞 (423) 822-6477

Mojo Burrito

★★★★☆ 4.5

MEXICAN RESTAURANT

📍 3950 Tennessee Ave, Chattanooga

📞 (423) 822-6656

Mr. T's Pizza & Ice Cream

★★★★☆ 4.6

PIZZA RESTAURANT

📍 3924 Tennessee Ave, Chattanooga

📞 (423) 821-5084

1885 Grill

★★★★☆ 4.5

SEAFOOD RESTAURANT

📍 3914 St Elmo Ave, Chattanooga

📞 (423) 485-3050

Sawasdee

★★★★☆ 4.5

THAI RESTAURANT

📍 4008 St Elmo Ave, Chattanooga

📞 (423) 822-9001