



Elsie's Daughter

Elsie's Daughter is an Appalachian Bistro at The Hotel Chalet, celebrating the rich culinary traditions of the region with a modern twist. Expect to find dishes that are both nostalgic and new, crafted to evoke the essence of Appalachia while showcasing the freshest local produce, meats, and artisanal goods. Every detail is designed to make you feel right at home in the heart of Chattanooga, where the spirit of the South and the soul of the mountains meet.



Elsie's Daughter

Oysters on the Half Shell | MKT
1/2 Dz. Half Shell. Ginger-Serrano Mignonette

Winter Salad | 12
Chicory, Apple Cider Vinaigrette, Rotating
Squash, Apple, Goat Cheese, Candied Pecans

Caesar Salad | 10
Kale/Romaine mix, Shaved Parmesan, Croutons,
House Caesar

Soup | 10
Chef's Selection

Crisps | 6
Kettle-style Chips served with House Dill Aioli

House Fries | 8
Served with Creole Aioli

Mushroom Tartine | 16
Local Mushrooms, Mushroom Demi, Lemon
Ricotta, House Bread

Southern Crab Dip | 18
Served chilled with House Toast



*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Royale with Cheese | 15

Bread & Butter Pickles, Lettuce, Grilled Onion,
America Sauce

Curried Sweet Potatoes | 14

Peanut Salsa Macha, Fresh Herbs, Rice,
Coconut Curry

Shrimp & Grits | 25

Chèvre Stone Grits, Atlantic Shrimp, Andouille
Sausage

Market Catch | MKT

Pan seared, served on a crispy rice cake,
House Tomka

Bacon Wrapped Quail | 28

Wild Rice, Roasted Broccolini, Berkshire Bacon,
Veloute

*Half Chicken | 26

Peruvian Inspired- Smoked Chicken
Accompanied with chili crunch
*15-20 minute service time

Bistro Filet | 28

Salt & Pepper, Butter, Cilantro Chimi,
House Fries & Aiyo Aioli
*Served Medium Rare

Nightly Dessert

Ask your server for details



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Cocktails

Foxglove 13

Italicus, Giniferous Gin, Doladira
Aperitivo, St. Germain, Grapefruit, Cava

Espresso Martini 15

Tito's Vodka, Espresso, Creme de Cacao,
Shanky's Whip, Manly Spirits Liquor

Blazing Star 15

Blackwell Rum, Dolidira Aperitivo, Passionola,
Orgeat, Lemon

Elsie's Martini 15

St. George Botanivore Gin, Cocchi Americano,
House Orange Bitters, Saline, Twist

Snake Root 16

Chattanooga Whiskey Rye, Flora Green,
Chamomile, Meletti Amaro, Cardamaro

Angelica 16

Primo Gin, Macchia Bianco Vermouth,
Aperol, Orange Expression



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Happy Hour

4-6 pm

Monday-Friday

\$2 Oysters

1/2 off Draft Beer

1/2 off Wine BTG

(Limit 1 dozen oysters per guest)



Visit Our Website



20% Gratuity will be automatically
added to parties of 6 or more

