



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$11
- deviled eggs, candied bacon \$7
- pecan smoked trout dip, crostinis, crudité \$10
- grilled BBQ heirloom carrots, ranch dressing \$8
- KY style benedictine spread, raw vegetables \$8
- sweet & spicy chicken, cabbage-carrot slaw \$9
- “yankee” cornbread, chili honey, sourghum butter \$4

meat | cheese

- sequatchie cove seasonal/cow’s milk/tn
- buttermilk blue/cow’s milk/wi
- manchego/sheep’s milk/spain
- st. angel/cow’s milk/france
- boucherandin/goat’s milk/france
- cahill porter /cow’s milk/ireland
- benton’s country ham/pork/tn
- molinari pepperoni/pork/ca
- molinari sopressata/pork/ca
- choose 3 (with garnishes) \$14

local produce | sides

- sweet potato spaetzle \$5|9
- “put up” tomato bread pudding \$5|9
- soup beans, cornbread crumble* \$5|9
- roasted beets & goat cheese \$5|9
- spicy cabbage & bacon* \$4|8
- garlic green beans \$5|9
- creamy grits \$4|8
- mashed potatoes \$4|8
- roasted new potatoes, gribiche \$4|8
- marinated mushrooms \$6|12
- macaroni shells & cheese \$4|8

*not vegetarian

→ 20% gratuity for groups of 8+
→ consuming raw or undercooked food may increase your risk of foodborne illness

starters | soup, salads, small plates

- soup of the day \$5
- house salad \$7
- green beans, tomatoes, radishes, spiced pecans, blue cheese, herb lemon vinaigrette
- caesar salad, croutons, parmesan \$7
- iceberg wedge salad \$7
- bacon, fried onions, tomatoes, radishes, blue cheese
- sauteed scallops, sweet potato spaetzle, brown butter vinaigrette \$12
- stuffed quail, andouille sausage, apple, grits \$11
- fried chicken livers, grits, tabasco butter \$8
- braised pork belly, pepper jelly \$10

main plates

- public house fried chicken \$17
- macaroni & cheese, house hot sauce
- red wine braised pot roast \$17
- mashed potatoes, braising gravy
- sauteed carolina trout \$22
- roasted new potatoes, sauce gribiche
- grilled faroe island salmon \$20
- tomato bread pudding, onion jam
- shrimp & grits \$20
- gulf shrimp, andouille sausage
- grilled pork tenderloin \$18
- grits, apple chutney
- steak & fries \$26
- ny strip steak, house worcestshire
- grilled 8 OZ beef filet \$36
- mashed potatoes, red wine steak sauce
- veggie platter – choose four sides \$16

sandwiches | dinner salads

- public house burger, aged cheddar, fries \$13
- pimento cheese & bacon burger, fries \$15
- fish sandwich, fennel slaw, fries \$MP
- quinoa salad, apples, arugula, cornbread croutons, toasted walnuts, sweet tea vinaigrette \$13
- steak (4 oz filet) & wedge salad \$17
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$15