



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$11
deviled eggs, candied bacon \$7
pecan smoked trout dip, crostinis, crudite \$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 \$3.5
"put up" tomato bread pudding \$3.5
soup beans, cornbread crumble\* \$3.5
roasted beets & goat cheese \$3.5
spicy cabbage & bacon\* \$3
garlic green beans \$3
creamy grits \$3
mashed potatoes \$3
macaroni shells & cheese \$3.5
french fries \$3
little green salad \$3.5

\*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

- 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
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

-> salad additions

- 4 oz cold grilled chicken \$4 | 4 oz beef filet \$10
bronzed shrimp (4) \$8 | fried chicken tenders (3) \$6
scallops (3) \$10 | 5 oz salmon \$8
grilled chicken tenders (3) \$8

main plates | served with 2 sides

- public house fried chicken \$10
red wine braised pot roast \$12
grilled chicken tenders, Lindley family marinade \$13
grilled pork tenderloin, apple chutney \$13
grilled faroe island salmon \$15
sautéed carolina trout 14 | \$18
fish of day MKT
veggie platter - choose three sides \$9

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