

PUBLIC HOUSE

CHATTANOOGA

DINNER

PROPRIETOR:
nathan lindley 001

Since 2009
seasonally-sourced
REAL FOOD

SNACKS

Public House Pimento Cheese Grilled Sourdough, Fried Pickles	11
Deviled Eggs & Bacon Brittle	7
Pecan Smoked Trout Spread Crostoni & Crudités	10
Benedictine Dip Raw Vegetables	8
“Yankee” Cornbread Chili Honey, Sorghum Butter	4

SMALL PLATES

Sautéed Sea Scallops Arugula, Blackberries, Crispy Country Ham, Vinaigrette	12
Stuffed Quail Andouille, Apple, Grits	11
Fried Chicken Livers Grits & Tabasco Butter	8
Five Spice Pork Belly Chow-Chow, Garlic Cracker	10
Sweet & Spicy Chicken Bites Cabbage & Carrot Salad	8
Meat & Cheese Choose 3, with Grilled Bread & Garnishes	14
Sequatchie Cove Cow's Milk TN*	
Green Hill Camembert Cow's Milk GA	
Bucherondin Goat's Milk France	
Manchego Sheep's Milk Spain*	
St. Angel Cow's Milk France	
Cahill Porter Cheddar Cow's Milk Ireland	
Benton's Country Ham Pork TN	
Pepperoni Pork San Francisco, CA	
Sopressata Pork San Francisco, CA	

*Not Vegetarian

PRODUCE & SIDES

Spicy Cabbage & Bacon*	4 10
Grilled Asparagus	5 10
Quinoa Pilaf	5 10
Peas & Spring Onions	5 10
Garlic Green Beans	5 9
Roasted Beets & Goat Cheese	5 9
Arugula & Balsamic	5 10
Creamy Grits	4 8
Marinated Mushrooms	6 12
Macaroni Shells & Cheese	4 8
Mashed Potatoes	3 6

*Not Vegetarian

MAIN plates

→ Add soup, caesar, house or wedge salad to main plate | 5

Grilled Faroe Island Salmon Quinoa Pilaf, Romesco	20	Red Wine Braised Pot Roast Mashed Potatoes, Braising Gravy	17
Sautéed Carolina Trout Grilled Asparagus, Egg & Olive Vinaigrette	22	Grilled Beef Filet Mashed Potatoes, Steak Sauce	36
Shrimp & Grits Gulf Shrimp, Andouille Sausage	20	Steak & Fries New York Strip, Arugula, Horseradish Cream	26
Grilled Pork Tenderloin Grits, Apple Chutney	17	Veggie Platter Choose Four Sides	16
Public House Fried Chicken Macaroni & Cheese, House Hot Sauce	17		

SOUP & SALADS

Soup of the Day	5	
Soup & Salad (Caesar, House or Wedge)	11	
Caesar Salad, Grilled Red Onions	7	
House Salad Green Beans, Tomatoes, Radishes, Spiced Pecans, Blue Cheese, Herb Vinaigrette	7	
Iceberg Wedge Salad Bacon, Fried Onions, Tomatoes, Radishes, Blue Cheese	7	
Quinoa Salad Asparagus, Arugula, Candied Walnuts, Strawberries, Strawberry Vinaigrette	13	
→ Make Your Salad Dinner		
4 oz Cold Grilled Chicken 4	Fried Chicken Tenders (3) 5	4 oz Beef Filet 10
5 oz Salmon 8	Sea Scallops (3) 10	Grilled Chicken Tenders (3) 8
Bronzed Shrimp (4) 8		
Public House Cobb Salad Mixed Greens, Bacon, Tomato, Blue Cheese, Fried Chicken, Avocado, Deviled Egg	15	
Petite Filet & Wedge Salad 4 oz Filet Mignon, Bacon, Fried Onions, Tomatoes, Radishes, Blue Cheese	17	
Fried Chicken Salad Mixed Greens, Tomatoes, Bacon, Croutons & Grana Padano Cheese	12	

SANDWICHES

→ Plus Fries On The Side			
Public House Burger, Aged Cheddar	12	Grilled Chicken House BBQ Sauce, Hickory Smoked Bacon, Cheddar	14
Pimento Cheese & Bacon Burger	14	Marinated Mushroom Roasted Red Pepper, Goat Cheese, Arugula	12
Market Fish Sandwich + Fennel Slaw	MKT		
Salmon Club Bacon, Lettuce, Tomato & Green Goddess	13		



20% gratuity included for groups of 8 or more.



Consuming raw or undercooked food may increase your risk of foodborne illness.

PUBLIC HOUSE
thank you
CHATTANOOGA