

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 Crostini & Crudités	10
Benedictine Dip Raw Vegetables	8
Grilled BBQ Heirloom Carrots Ranch Dressing	8
Pork Rillettes Squash Relish, Buttered Saltines	10
“Yankee” Cornbread Chili Honey, Sorghum Butter	4

SMALL PLATES

Sautéed Sea Scallops Sweet Corn Succotash, Basil Oil	12
Stuffed Quail Andouille, Apple, Grits	11
Fried Chicken Livers Grits & Tabasco Butter	8
Sweet & Spicy Chicken Bites Cabbage & Carrot Salad	9
Meat & Cheese 14 Choose 3, with Grilled Bread & Garnishes	
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
Quinoa Pilaf	5 10
Fried Okra	5 10
Sweet Corn Succotash*	4 8
Squash Casserole	4 8
Roasted New Potatoes Sauce Gribiche	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, Tomato Jam	20	Red Wine Braised Pot Roast Mashed Potatoes, Braising Gravy	17
Sautéed Carolina Trout Roasted New Potatoes, Sauce Gribiche	22	Grilled Beef Filet Mashed Potatoes, Steak Sauce	36
Shrimp & Grits Gulf Shrimp, Andouille Sausage	20	Steak & Fries New York Strip, House Worcestershire	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 Cucumber, Tomato, Arugula, Pickled Red Onion, Cornbread Croutons, Sweet Tea Vinaigrette	13

→ **Make Your Salad Dinner**

4 oz Cold Grilled Chicken 4	Fried Chicken Tenders (3) 6	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	13

SANDWICHES

→ **Plus Fries On The Side**

Public House Burger, Aged Cheddar	13	Grilled Chicken House BBQ Sauce, Hickory Smoked Bacon, Cheddar	14
Pimento Cheese & Bacon Burger	15	Marinated Mushroom Roasted Red Pepper, Goat Cheese, Arugula	13
Market Fish Sandwich + Fennel Slaw	MKT		
Salmon Club Bacon, Lettuce, Tomato & Green Goddess	14		



20% gratuity included for groups of 8 or more.



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