

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

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*	3
Grilled Asparagus	3.5
Peas & Spring Onions	3.5
Garlic Green Beans	3
Mashed Potatoes	3
Creamy Grits	3
Roasted Beets & Goat Cheese	3.5
Macaroni Shells & Cheese	3.5
Little Green Salad	3.5
French Fries	3
Bowl of Soup (with plate or sandwich +2)	5

*Not Vegetarian

MAIN plates

→ Main plates (except vegetable plate) served with choice of two sides

Public House Fried Chicken Sweet Tea Brined	10	Grilled Faroe Island Salmon Romesco	14
Red Wine Braised Pot Roast Braising Gravy	11	Sautéed Carolina Trout Sauce Gribiche	14 18
Grilled Chicken Tenders Lindley Family Marinade	13	Veggie Platter Choose Three Sides	9
Grilled Pork Tenderloin Apple Chutney	13	Fish of Day Sauce Gribiche	MKT

All main plates served with jalapeño-cheddar muffin.
Extra muffin — 1

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		
Market Fish Sandwich + Fennel Slaw	MKT	Marinated Mushroom Roasted Red Pepper, Goat Cheese, Arugula	12
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.