

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

**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 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
Fried Okra	3
Sweet Corn Succotash*	3.5
Squash Casserole	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 Tomato Jam	15
Red Wine Braised Pot Roast Braising Gravy	12	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 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		
Market Fish Sandwich + Fennel Slaw	MKT	Marinated Mushroom Roasted Red Pepper, Goat Cheese, Arugula	13
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.