

PROPRIETOR:  
*nathan lindley* 001

Since 2009  
*seasonally-sourced*  
**REAL FOOD**

**SNACKS**

Public House Pimento Cheese <b>Grilled Sourdough, Fried Pickles</b>	11
Deviled Eggs & Bacon Brittle	7
Pecan Smoked Trout Spread <b>Crostini</b> & Crudités	10
Benedictine Dip Raw Vegetables	8

**SMALL PLATES**

Sautéed Sea Scallops Arugula, Blackberries, Crispy Country Ham, Vinaigrette	12
<b>Stuffed Quail</b> Andouille, Apple, Grits	11
<b>Fried Chicken Livers</b> Grits & Tabasco Butter	8
Five Spice Pork Belly Chow-Chow, <b>Garlic Cracker</b>	10
<b>Sweet &amp; Spicy Chicken Bites</b> Cabbage & Carrot Salad	8
Meat & Cheese Choose 3, with <b>Grilled Bread</b> & 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
<b>Macaroni Shells &amp; Cheese</b>	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

<b>Public House Fried Chicken</b> 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
<b>Grilled Chicken Tenders</b> 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 <b>jalapeño-cheddar muffin</b> . Extra muffin — 1			


**SOUP & SALADS**


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

**SANDWICHES**

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

 Highlighted items include gluten

 20% gratuity included for groups of 8 or more.

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