

# PUBLIC HOUSE

CHATTANOOGA

LUNCH

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
Grilled BBQ Heirloom Carrots Ranch Dressing	8
Pork Rillettes Squash Relish, <b>Buttered Saltines</b>	10

## SMALL PLATES

Sautéed Sea Scallops Sweet Corn Succotash, Basil Oil	12
<b>Stuffed Quail</b> Andouille, Apple, Grits	11
<b>Fried Chicken Livers</b> Grits & Tabasco Butter	8
<b>Sweet &amp; Spicy Chicken Bites</b> Cabbage & Carrot Salad	9
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
Garlic Green Beans	3
<b>Fried Okra</b>	3
Sweet Corn Succotash*	3.5
<b>Squash Casserole</b>	3.5
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
<b>French Fries</b>	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 Tomato Jam	15
Red Wine Braised Pot Roast Braising Gravy	12	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 **jalapeño-cheddar muffin**.  
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 Cucumber, Tomato, Arugula, Pickled Red Onion, <b>Cornbread Croutons</b> , Sweet Tea Vinaigrette	13

### Make Your Salad Dinner

<b>4 oz Cold Grilled Chicken</b>   4	<b>Fried Chicken Tenders (3)</b>   6	4 oz Beef Filet   10
5 oz Salmon   8	Sea Scallops (3)   10	<b>Grilled Chicken Tenders (3)</b>   8
Bronzed Shrimp (4)   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	13

## SANDWICHES

### Plus Fries On The Side

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

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.

PUBLIC HOUSE  
*thank you*  
CHATTANOOGA