



### snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$12
- deviled eggs, candied bacon \$7
- pecan smoked trout dip, crostinis, crudité \$11
- grilled BBQ heirloom carrots, ranch dressing \$8
- sweet & spicy chicken, cabbage-carrot slaw \$9
- “yankee” cornbread, chili honey, sorghum butter \$4

### meat | cheese

- sequatchie cove seasonal/cow’s milk/tn buttermilk blue/cow’s milk/wi manchego/sheep’s milk/spain
  - st. angel/cow’s milk/france
  - boucherandin/goat’s milk/france
  - cahill porter /cow’s milk/ireland
  - benton’s country ham/pork/tn
  - molinari pepperoni/pork/ca
  - molinari sopressata/pork/ca
- choose 3 (with garnishes) \$14

### local produce | sides

- crispy brussels, benne seed, soy \$5|10
- braised collard greens\* \$4|8
- white beans & ham hock\* \$4|8
- cauliflower gratin \$5|10
- roasted beets & goat cheese \$5|9
- spicy cabbage & bacon\* \$4|8
- garlic green beans \$5|9
- creamy grits \$4|8
- mashed potatoes \$4|8
- marinated mushrooms \$6|12
- macaroni shells & cheese \$4|8

\*not vegetarian

→ 20% gratuity for groups of 8+

\* consuming raw or undercooked food may increase your risk of foodborne illness

### starters | soup, salads, small plates

- soup of the day \$5
- house salad \$7
- green beans, tomatoes, radishes, spiced pecans, blue cheese, herb lemon vinaigrette
- caesar salad, croutons, parmesan \$7
- iceberg wedge salad \$7
- bacon, fried onions, tomatoes, radishes, blue cheese
- sauteed scallops, white beans & ham hock, sherry \$13
- stuffed quail, andouille sausage, apple, grits \$11
- fried chicken livers, grits, tabasco butter \$8
- braised pork belly, pepper jelly \$10

### main plates

- public house fried chicken \$17
- macaroni & cheese, house hot sauce
- red wine braised pot roast \$17
- mashed potatoes, braising gravy
- sauteed carolina trout \$23
- cauliflower gratin, chimichurri
- \*grilled faroe island salmon \$21
- crispy brussels, benne seeds, soy
- shrimp & grits \$20
- gulf shrimp, andouille sausage
- \*grilled pork tenderloin \$18
- grits, apple chutney
- \*steak & fries \$26
- ny strip steak, house worcestshire
- \*grilled 8 oz beef filet \$36
- mashed potatoes, red wine steak sauce
- veggie platter – choose four sides \$16

### sandwiches | dinner salads

- \*public house burger, aged cheddar, fries \$14
- \*pimento cheese & bacon burger, fries \$16
- fish sandwich, fennel slaw, fries \$MP
- quinoa salad, beets, pickled onion
- cornbread croutons, walnuts, goat cheese, sweet tea vinaigrette \$14
- \*steak (4 oz filet) & wedge salad \$17
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$15