



### 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, thai curry cream \$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

bucheron/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

grilled asparagus \$5|10

peas & spring onions \$4|8

soup beans\* \$4|8

spring vegetable pilaf \$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

sautéed sea scallops, asparagus, country ham vinaigrette \$15

stuffed quail, andouille sausage, apple, grits \$13

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

sautéed carolina trout \$23  
spicy cabbage & bacon, gribiche

\*grilled faroe island salmon \$24  
spring vegetable pilaf, onion marmalade

shrimp & grits \$20  
gulf shrimp, andouille sausage

\*grilled pork tenderloin \$19  
grits, apple chutney

\*steak & fries \$28  
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, strawberries, fennel, cornbread, pickled onion, goat cheese, white balsamic vinaigrette \$14

\*steak (4 oz filet) & wedge salad \$17

public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$15