



### snacks | for the table

pimento cheese, grilled sourdough,  
fried pickles \$13

deviled eggs, candied bacon \$7

pecan smoked trout dip, crostinis,  
crudité \$13

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) \$16

### local produce | sides

braised collard greens\* \$5|9

crispy brussels, miso & peanuts \$5|9

roasted acorn squash \$5|9

soup beans, cornbread crumble\* \$5|9

roasted beets & goat cheese \$6|9

spicy cabbage & bacon\* \$5|8

garlic green beans \$5|9

creamy grits \$4|8

mashed potatoes \$4|8

marinated mushrooms \$8|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, small plates | soup, salads

soup of the day \$6

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

acorn squash, brown butter \$17

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

fried chicken livers,

grits, tabasco butter \$9

braised pork belly, pepper jelly \$10

### main plates

public house fried chicken \$17

macaroni & cheese, house hot sauce

red wine braised pot roast \$18

mashed potatoes, braising gravy

sautéed carolina trout \$24

spicy cabbage & bacon, bacon-walnut  
bread crumbs

\*faroe island salmon \$27

crispy brussels, miso butter, peanuts

shrimp & grits \$21

gulf shrimp, andouille sausage

\*grilled pork tenderloin \$19

grits, apple chutney

\*steak & fries \$30

ny strip steak, house worcestershire

\*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, apple, walnut,  
cornbread, pickled onion, goat cheese,  
sweet tea vinaigrette \$16

public house cobb salad: greens,  
bacon, tomato, blue cheese, fried  
chicken, avocado, deviled egg \$16

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