



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