



snacks | for the table

pimento cheese, **grilled sourdough**, **fried pickles** \$13

deviled eggs, candied bacon \$7

pecan smoked trout dip, **crostinis**, crudité \$12

grilled BBQ heirloom carrots, ranch dressing \$8

sweet & spicy chicken, thai curry cream \$9

fried green tomatoes, comeback sauce \$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

highlighted items contain gluten

→ 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 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

marinated mushroom sandwich, **roasted red peppers**, **goat cheese**, **arugula** \$13

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 & wedge salad (4 oz filet) \$17