



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