



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$13
deviled eggs, candied bacon \$7
pecan smoked trout dip, crostinis, crudite \$12
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\* \$4
crispy brussels, miso & peanuts \$4
roasted acorn squash \$4
soup beans, cornbread crumble\* \$4
roasted beets & goat cheese \$4
spicy cabbage & bacon\* \$3.5
garlic green beans \$3.5
creamy grits \$3.5
mashed potatoes \$3.5
macaroni shells & cheese \$3.5
french fries \$3
little green salad \$4

\*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

- 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
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

-> salad additions

- 4 oz cold grilled chicken \$5
bronzed shrimp (4) \$9
grilled chicken tenders (3) \$9
\*4 oz beef filet \$10
fried chicken tenders (3) \$6
\*5 oz salmon \$10

main plates | served with 2 sides

- public house fried chicken \$10
red wine braised pot roast \$13
grilled chicken tenders, Lindley family marinade \$14
\*grilled pork tenderloin, apple chutney \$16
\*grilled faroe island salmon \$17
sautéed carolina trout \$16 | \$20
fish of day MKT
veggie plate - choose three sides \$10

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