



### snacks | for the table

pimento cheese, **grilled sourdough**, **fried pickles** \$12

deviled eggs, candied bacon \$7

pecan smoked trout dip, **crostinis**, crudité \$11

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**) \$14

### local produce | sides

grilled asparagus \$5|10

peas & spring onions \$4|8

soup beans\* \$4|8

spring vegetable pilaf \$5|10

roasted beets & goat cheese \$5|9

spicy cabbage & bacon\* \$4|8

garlic green beans \$5|9

creamy grits \$4|8

mashed potatoes \$4|8

marinated mushrooms \$6|12

\*not vegetarian

→ 20% gratuity for groups of 8+

→ consuming raw or undercooked food may increase your risk of foodborne illness

### starters | soup, salads, small plates

soup of the day \$5

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 scallops, asparagus, country ham vinaigrette \$15

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

**fried chicken livers**, grits, tabasco butter \$8

braised pork belly, pepper jelly \$10

### main plates

**public house fried chicken** \$17  
**macaroni & cheese**, house hot sauce

red wine braised pot roast \$17  
mashed potatoes, braising gravy

sautéed carolina trout \$23  
spicy cabbage & bacon, gribiche

\*grilled faroe island salmon \$24  
spring vegetable pilaf, onion marmalade

shrimp & grits \$20  
gulf shrimp, andouille sausage

grilled pork tenderloin \$19  
grits, apple chutney

steak & **fries** \$28  
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  
quinoa salad, strawberries, fennel, **cornbread**, pickled onion, goat cheese, white balsamic vinaigrette \$14

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

public house cobb salad: greens, bacon, tomato, blue cheese, **fried chicken**, avocado, deviled egg \$15