



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 okra basket, sriracha ranch \$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

zucchini noodles \$6|9

squash casserole \$5|9

summer corn succotash* \$5|9

summer vegetable pilaf \$6|10

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

voodoo shrimp, **cornbread crouton** \$15

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

zucchini noodles, tomato concassé

*bronzed faroe island salmon \$25
summer vegetable pilaf, buttermilk vinaigrette

shrimp & grits \$20

gulf shrimp, andouille sausage

*grilled pork tenderloin \$19
grits, apple chutney

*steak & **fries** \$29
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: watermelon, cucumber, cornbread, pickled onion, feta cheese, sweet tea vinaigrette \$15

public house cobb salad: greens, bacon, tomato, blue cheese, **fried chicken**, avocado, deviled egg \$16

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