

### 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**, cabbage-carrot slaw \$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
- boucherandin/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

- crispy brussels, benne seed, soy \$5|10
- braised collard greens\* \$4|8
- white beans & ham hock\* \$4|8
- cauliflower gratin** \$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

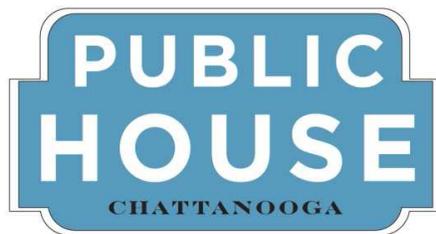
- soup of the day \$5
- house salad \$7
- green beans, tomatoes, radishes, spiced pecans, blue cheese, herb lemon vinaigrette
- caesar salad, **croutons**, parmesan \$7
- iceberg wedge salad \$7
- bacon, **fried onions**, tomatoes, radishes, blue cheese
- sauteed scallops \$13
- white beans & ham hock, sherry
- stuffed quail**, andouille sausage, apple, grits \$11
- 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
- sauteed carolina trout \$23
- cauliflower gratin**, chimichurri
- \*grilled faroe island salmon \$21
- crispy brussels, benne seeds, soy
- shrimp & grits \$20
- gulf shrimp, andouille sausage
- grilled pork tenderloin \$18
- grits, apple chutney
- steak & **fries** \$26
- 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, beets, pickled onion **cornbread croutons**, walnuts, goat cheese, sweet tea vinaigrette \$14
- steak (4 oz filet) & wedge salad \$17
- public house cobb salad: greens, bacon, tomato, blue cheese, **fried chicken**, avocado, deviled egg \$15



**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**, cabbage-carrot slaw \$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
- boucherandin/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**

- crispy brussels**, **benne seed**, **soy** \$3.5
- braised collard greens\* \$3.5
- white beans & ham hock\* \$3.5
- cauliflower gratin** \$3.5
- roasted beets & goat cheese \$3.5
- spicy cabbage & bacon\* \$3
- garlic green beans \$3.5
- creamy grits \$3
- mashed potatoes \$3
- macaroni shells & cheese** \$3.5
- french fries** \$3
- little green salad \$3.5

\*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**

- sauteed scallops \$13
- white beans & ham hock, sherry
- stuffed quail**, andouille sausage, apple, grits \$11
- fried chicken livers**, grits, tabasco butter \$8
- braised pork belly, pepper jelly \$10
- 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

→ salad additions

- 4 oz cold grilled chicken** \$4
- bronzed shrimp (4) \$8
- scallops (3) \$10
- grilled chicken tenders** (3) \$8
- 4 oz beef filet \$10
- fried chicken tenders** (3) \$6
- 5 oz salmon \$8

**main plates | served with 2 sides**

- public house fried chicken** \$10
- red wine braised pot roast \$12
- grilled chicken tenders, Lindley family marinade** \$13
- grilled pork tenderloin, apple chutney \$13
- grilled faroe island salmon \$15
- sautéed carolina trout 14 | \$18
- 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
- quinoa salad, beets, pickled onion **cornbread croutons**, walnuts, goat cheese, sweet tea vinaigrette \$14
- steak (4 oz filet) & wedge salad \$17
- public house cobb salad: greens, bacon, tomato, blue cheese, **fried chicken**, avocado, deviled egg \$15