



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 \$4

peas & spring onions \$3.5

soup beans* \$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

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

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 | 4 oz beef filet \$10

bronzed shrimp (4) \$8 | **fried chicken tenders** (3) \$6

scallops (3) \$14 | 5 oz salmon \$8

grilled chicken tenders (3) \$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, 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