



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, white beans & ham hock, sherry \$13
- 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	*4 oz beef filet \$10
bronzed shrimp (4) \$8	fried chicken tenders (3) \$6
scallops (3) \$10	*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
- marinated mushroom sandwich, roasted red peppers, goat cheese, arugula \$13
- quinoa salad, beets, pickled onion cornbread croutons, walnuts, goat cheese, sweet tea vinaigrette \$14
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$15