



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 \$4
- squash casserole \$4
- summer corn succotash* \$4
- roasted beets & goat cheese \$4
- spicy cabbage & bacon* \$3.5
- garlic green beans \$3.5
- creamy grits \$3.5
- mashed potatoes \$3.5
- macaroni shells & cheese \$3.5
- french fries \$3
- little green salad \$4

*not vegetarian

→ 20% gratuity for groups of 8+

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

starters, small plates | soup, salads

- 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
- 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

→ salad additions

- | | |
|---------------------------------|-------------------------------|
| 4 oz cold grilled chicken \$5 | *4 oz beef filet \$10 |
| bronzed shrimp (4) \$9 | fried chicken tenders (3) \$6 |
| grilled chicken tenders (3) \$9 | *5 oz salmon \$9 |

main plates | served with 2 sides

- public house fried chicken \$10
- red wine braised pot roast \$13
- grilled chicken tenders, Lindley family marinade \$14
- *grilled pork tenderloin, apple chutney \$14
- *grilled faroe island salmon \$16
- sautéed carolina trout \$15 | \$20
- 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: 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