



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 green tomatoes, comeback sauce \$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) \$16

local produce | sides

roasted acorn squash \$4

soup beans, cornbread crumble* \$4

“put up” tomato bread pudding \$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

“angry” mussels \$16

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 \$10

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 \$15

*grilled faroe island salmon \$16

sautéed carolina trout \$15 | \$20

fish of the 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, apple, walnut, cornbread, pickled onion, goat cheese, sweet tea vinaigrette \$16

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