



**snacks | for the table**

- pimento cheese, grilled sourdough, fried pickles \$13
- deviled eggs, candied bacon \$7
- pecan smoked trout dip, crostinis, crudité \$13
- 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) \$16

**local produce | sides**

- braised collard greens\* \$4
- crispy brussels, miso & peanuts \$4
- roasted acorn squash \$4
- soup beans, cornbread crumble\* \$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**

- sautéed sea scallops
- acorn squash, brown butter \$17
- 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 \$16
- \*grilled faroe island salmon \$17
- sautéed carolina trout \$16 | \$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