



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

spring peas & onions \$5|9

grilled asparagus \$5|9

country ham & pea rice pilaf \$5|9

soup beans, cornbread crumble* \$5|9

roasted beets & goat cheese \$6|9

spicy cabbage & bacon* \$5|8

garlic green beans \$5|9

creamy grits \$4|8

mashed potatoes \$4|8

marinated mushrooms \$8|12

macaroni shells & cheese \$4|8

*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

soup of the day \$7

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

sautéed sea scallops

spring onion purée \$17

stuffed quail, andouille sausage, apple, grits \$13

fried chicken livers, grits, tabasco butter \$9

braised pork belly, pepper jelly \$10

main plates

public house fried chicken \$17
macaroni & cheese, house hot sauce

red wine braised pot roast \$18
mashed potatoes, braising gravy

sautéed carolina trout \$24
country ham & spring pea rice pilaf

*grilled salmon \$27
asparagus, sauce gribiche

shrimp & grits \$21
gulf shrimp, andouille sausage

*grilled pork tenderloin \$20
grits, apple chutney

*steak & fries \$30
ny strip steak, house worcestershire

*grilled 8 oz beef filet \$36
mashed potatoes, red wine steak sauce

veggie platter – choose four sides \$16

sandwiches | dinner salads

*public house burger, aged cheddar, fries \$14

*pimento cheese & bacon burger, fries \$16

fish sandwich, fennel slaw, fries \$MP

quinoa salad: carrots, cabbage, toasted peanuts, ginger vinaigrette \$16

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

*steak (4 oz filet) & wedge salad \$17