



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$13
- deviled eggs, candied bacon \$8
- pecan smoked trout dip, crostinis, crudité \$13
- fried okra basket, sriracha ranch \$9
- sweet & spicy chicken, thai curry cream \$9
- “yankee” cornbread, chili honey, sorghum butter \$6

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

- zucchini noodles \$6|10
- ratatouille \$6|10
- sweet corn succotash* \$6|10
- roasted beets & goat cheese \$6|10
- garlic green beans \$5|9
- creamy grits \$5|9
- mashed potatoes \$5|9
- marinated mushrooms \$8|12
- macaroni shells & cheese \$5|9

*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 \$8
- green beans, tomatoes, radishes, spiced pecans, blue cheese, herb lemon vinaigrette
- caesar salad, croutons, parmesan \$8
- iceberg wedge salad \$8
- bacon, fried onions, tomatoes, radishes, blue cheese
- sautéed sea scallops
- corn purée, bacon \$17
- roasted quail, cornbread stuffing, grits, blackberry sauce \$15
- fried chicken livers, grits, tabasco butter \$9
- braised pork belly, red cabbage, pomegranate molasses \$11

main plates

- public house fried chicken \$18
- macaroni & cheese, house hot sauce
- red wine braised pot roast \$19
- mashed potatoes, braising gravy
- sautéed carolina trout \$24
- zucchini noodles, tomato concassé
- *bronzed salmon \$27
- ratatouille (tomato, red peppers, onion, eggplant, zucchini, yellow squash), buttermilk vinaigrette
- shrimp & grits \$22
- gulf shrimp, andouille sausage
- *grilled pork tenderloin \$20
- grits, apple chutney
- *steak & fries \$32
- ny strip steak, house worcestershire
- *grilled 8 oz beef filet \$38
- mashed potatoes, red wine steak sauce
- veggie platter – choose four sides \$16

sandwiches | dinner salads

- *public house burger, aged cheddar, fries \$15
- *pimento cheese & bacon burger, fries \$17
- fish sandwich, fennel slaw, fries \$MP
- quinoa salad: arugula, watermelon, pickled onion, feta cheese, cornbread crouton, sweet tea vinaigrette \$16
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$16
- *steak (4 oz filet) & wedge salad \$18