



### snacks | for the table

pimento cheese, grilled sourdough,  
fried pickles \$13

deviled eggs, candied bacon \$8

pecan smoked trout dip, crostinis, crudité \$13

mushroom bread pudding,  
onion & thyme gravy \$10

"bbq" carrots, ranch \$8

sweet & spicy chicken, thai curry cream \$9

"yankee" cornbread,  
chili honey, sorghum butter \$6

### meat | cheese

→ choose 3 (with garnishes) \$16

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

### local produce | sides

spiced cabbage & bacon\* \$5 | 9

roasted butternut squash \$6 | 10

soup beans\* \$5 | 9

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+

\* our kitchen accepts food orders up to 30  
minutes after last seating

\* 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

fried green tomato, gulf shrimp remoulade \$15

roasted quail, cornbread stuffing, grits,  
blackberry sauce \$15

fried chicken livers, grits, tabasco butter \$9

braised pork belly, green tomato chow-chow,  
garlic cracker \$12

### 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 almondine \$26

garlic green beans

\*grilled salmon \$27

crispy new potatoes, gribiche

shrimp & grits \$24

gulf shrimp, andouille sausage

\*grilled pork tenderloin \$22

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

marinated mushroom sandwich, roasted red  
peppers, goat cheese, arugula \$13

quinoa salad: roasted beets, arugula, savory  
granola, lemon yogurt dressing \$16

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

\*steak (4 oz filet) & wedge salad \$18