



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$13
- deviled eggs, candied bacon \$8
- pecan smoked trout dip, crostinis, crudité \$13
- “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
- braised collard greens \$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
- sautéed sea scallops, butternut squash, brown butter & toasted pepitas \$17
- 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