



snacks | for the table

pimento cheese, **grilled sourdough**,
fried pickles \$13

deviled eggs, candied bacon \$8

pecan smoked trout dip, **crostinis**,
crudité \$12

fried okra basket, **sriracha ranch** \$9

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

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

highlighted items contain gluten

→ 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 \$21

gulf shrimp, andouille sausage

*grilled pork tenderloin \$20
grits, apple chutney

*steak & **fries** \$32

ny strip steak, house worcestshire

*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: carrots, cabbage,
toasted peanuts, **ginger vinaigrette**
\$16

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

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