



snacks | for the table

- pimento cheese, **grilled sourdough**, **fried pickles** \$13
- deviled eggs, candied bacon \$8
- pecan smoked trout dip, **crostinis**, crudité \$12
- "bbq" carrots, ranch \$8
- 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

- spiced cabbage & bacon* \$5 | 9
- braised collard greens \$6 | 10
- roasted butternut squash \$6 | 10
- soup beans, **cornbread crumble*** \$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

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