



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 \$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 \$4
- ratatouille \$4
- sweet corn succotash\* \$4
- roasted beets & goat cheese \$4
- garlic green beans \$4
- creamy grits \$4
- mashed potatoes \$4

**macaroni shells & cheese** \$4

**french fries** \$3

little green salad \$4

\*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

- 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
- 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

→ salad additions

**4 oz cold grilled chicken** \$5

\*4 oz beef filet \$10

bronzed shrimp (4) \$10

**fried chicken tenders** (3) \$7

**grilled chicken tenders** (3) \$9

\*5 oz salmon \$10

main plates | served with 2 sides

- public house fried chicken** \$11
- red wine braised pot roast \$13
- grilled chicken tenders**, Lindley family marinade \$14
- \*grilled pork tenderloin, apple chutney \$16
- \*grilled salmon \$17
- sautéed carolina trout \$16 | \$20
- fish of day MKT
- veggie plate - choose three sides \$11

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