



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$13
deviled eggs, candied bacon \$8
pecan smoked trout dip, crostinis, crudité \$12
mushroom bread pudding, onion & thyme gravy \$9
"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* \$4
roasted butternut squash \$4
soup beans* \$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

- 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
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
bronzed shrimp (4) \$10
grilled chicken tenders (3) \$9
*4 oz beef filet \$10
fried chicken tenders (3) \$7
*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: roasted beets, arugula, savory granola, lemon yogurt dressing \$16
public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$16