



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* \$4
- braised collard greens* \$4
- roasted butternut squash \$4
- soup beans, cornbread crumble* \$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, 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
- 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