



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$13
- deviled eggs, candied bacon \$9
- pecan smoked trout dip, crostinis, crudité \$15
- sweet & spicy chicken, thai curry cream \$11
- benedictine dip, radish, grilled flatbread \$9
- "yankee" cornbread, chili honey, sorghum butter \$6

meat | cheese

- choose 3 (with garnishes) \$16
- 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

local produce | sides

- grilled asparagus \$7 | 12
- peas & spring onions \$5 | 9
- La. popcorn rice pilaf \$5 | 9
- spiced cabbage & bacon* \$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

→ 20% gratuity for groups of 8+

* our kitchen accepts food orders up to 30 minutes after last seating

* 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
- seared sea scallops, buttered peas, bacon jam \$17
- roasted quail, cornbread stuffing, grits, blackberry sauce \$15
- fried chicken livers, grits, hot sauce butter \$9
- BBQ spiced pork belly, B&B pickles, kimchi mayo \$12

main plates

- public house fried chicken \$18
- macaroni & cheese, house hot sauce
- red wine braised prime pot roast \$20
- mashed potatoes, braising gravy
- sautéed Carolina trout, \$26
- La. popcorn rice pilaf, peas & spring onions
- *grilled salmon \$28
- new potatoes, avocado green goddess
- shrimp & grits \$24
- gulf shrimp, andouille sausage
- *grilled pork tenderloin \$24
- grits, apple chutney
- *steak & fries \$32
- NY strip steak, house Worcestershire
- *grilled 8 oz beef filet \$42
- mashed potatoes, red wine steak sauce
- veggie platter – choose four sides \$18

sandwiches | dinner salads

- *public house burger, aged cheddar, fries \$16
- *pimento cheese & bacon burger, fries \$18
- fish sandwich, fennel slaw, fries \$MP
- marinated mushroom sandwich, roasted red peppers, goat cheese, arugula \$14
- quinoa salad: arugula, strawberries, asparagus, walnut crusted goat cheese, strawberry black pepper vinaigrette \$16
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$18
- *steak (4 oz filet) & wedge salad \$20

THE

S O C I A L

0 Proof Cocktails

Hibiscus Mule sparkling <i>house 0-proof hibiscus aperitivo, lime, house ginger beer</i>	10
Sparkler sparkling <i>seasonal rotation, neutral acid, soda</i>	7

The Social Cocktails

Cosmo-Not Ketel One vodka <i>cranberry-orange infused vodka, house cranberry cordial - agar clarified</i>	15
Barkeep Old Fashioned <i>a rotating selection of labels, flavors and specialty bitters</i>	MP
Premium Margarita <i>Maracame plata & reposado, dry curacao, lime leaf oleo, lime, salt</i>	12
Barrel Rested Black Manhattan <i>Uncle Nearest 1884, Lo-Fi Amaro, Aøerna, strawberry amaro, Dolin Blanc</i>	16
Barkeep's Rusty Nail <i>a rotating selection of scotch and house-made drambuie</i>	MP
Queen of Scots house bottled highball <i>Ask your server for details</i>	20
Espresso Martini <i>vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua</i>	15
*The Social Sour <i>bourbon, lemon, angostura, red wine float</i>	10
*Sangria <i>Seasonal expression</i>	9

Draft Beer selections can be found in our cocktail book.

Packaged Alcoholic Beverages

Highlife Pony	3	Stella Artois	6
Miller Lite	5	Sixpoint Imp. IPA	9
Michelob Ultra	5	NH Imp. Stout	12
Bud Light	5	Arlo Dry Cider	8
Guinness 16oz	7	High Noon Seltzer	7

Wine - By the Glass

6oz/9oz/btl

Sparkling	
*Cava Los Monteros Veneto, Italy	9/13/35
Brut Rosé Terre Gaie Veneto, Italy	12/17/45

White | Rosé

*Pinot Grigio Riff Veneto, Italy	10/14/36
*Chardonnay My Story Paso Robles, California	10/14/36
Rose Domaine de Couron Rhône, France	11/16/43
Sauv. Blanc-Semillon Mary Taylor. Bordeaux, France	11/16/43
Chardonnay Domaine du Grangeon Ardéce, France	15/21/59
Moscato Terre Gaie Veneto, Italy	11/16/43

Red

*Cabernet Simply... Washington State	10/14/36
Pinot Noir Bryn Mawr Vineyards Willamette Valley, Oregon	17/23/63
Red Blend Elqui Elqui Valley, Chile	11/16/43
Malbec Santa Julia El Burro Mendoza, Argentina	12/17/47
Cabernet Ancient Peaks SV Paso Robles, California	13/19/51

Packaged Non-Alcoholic Beverages

Weihenstephaner NA Bavarian Ale	7
Sierra Nevada Trail Pass NA IPA	7
Wellbeing NA Golden Ale	7
Mexican Coke	3
Dr. Pepper (small)	3

* denotes happy hour special pricing, Monday - Friday, 2 - 6