



snacks | for the table

- pimento cheese, **grilled sourdough**, **fried pickles** \$13
- deviled eggs, candied bacon \$9
- pecan smoked trout dip, **crostinis**, crudité \$15
- benedictine dip, radish, **grilled flatbread** \$9
- sweet & spicy chicken**, thai curry cream \$11
- "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 \$5
- peas and spring onions \$4
- spiced cabbage & bacon* \$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

- 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
- 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 \$6

bronzed shrimp (4) \$10

grilled chicken tenders (3) \$10

*4 oz beef filet \$12

fried chicken tenders (3) \$7

*5 oz salmon \$12

main plates | served with 2 sides

- public house fried chicken** \$12
- red wine braised pot roast \$14
- grilled chicken tenders**, Lindley family marinade \$15
- *grilled pork tenderloin, apple chutney \$16
- *grilled salmon \$17
- sautéed carolina trout \$16 | \$22
- fish of day \$MP
- veggie plate - choose three sides \$11

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