



### snacks | for the table

pimento cheese, **grilled sourdough**,  
**fried pickles** \$13  
deviled eggs, candied bacon \$8  
pecan smoked trout dip, **crostinis**, crudité \$12  
**crispy brussels**, peanuts, chili crisp \$9  
**sweet & spicy chicken**, thai curry cream \$10  
**"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\* \$5 | 9  
roasted butternut squash \$6 | 10  
**cauliflower gratin** \$7|12  
**cannellini beans\*** \$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

**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

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  
sauteed sea scallops, butternut squash, brown  
butter & toasted pepitas \$17  
roasted quail, **cornbread stuffing**, grits, molasses  
\$15  
**fried chicken livers**, grits, hot sauce butter \$9  
sticky pork belly, **cannellini beans** \$12

### main plates

**public house fried chicken** \$18  
**macaroni & cheese**, house hot sauce  
red wine braised pot roast \$19  
mashed potatoes, braising gravy  
sauteed carolina trout, cannellini beans \$26  
preserved lemon vinaigrette  
\*grilled salmon \$28  
cauliflower gratin, rosemary cream  
shrimp & grits \$24  
gulf shrimp, andouille sausage  
\*grilled pork tenderloin \$24  
grits, apple chutney  
\*steak & **fries** \$32  
ny strip steak, house worcestshire  
\*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: spinach, frisée, hard-boiled egg,  
pickled red onion, warm cherry vinaigrette \$16  
public house cobb salad: greens, bacon, tomato,  
blue cheese, **fried chicken**, avocado, deviled egg  
\$16  
\*steak & **wedge salad** (4 oz filet) \$17