



**snacks | for the table**

- pimento cheese, grilled sourdough, fried pickles \$13
- deviled eggs, candied bacon \$8
- pecan smoked trout dip, crostinis, crudité \$13
- crispy brussels, peanuts, chili crisp \$9
- sweet & spicy chicken, thai curry cream \$10
- “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**

- spiced cabbage & bacon\* \$4
- cauliflower gratin \$5
- cannellini beans\* \$4
- roasted butternut squash \$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

→ 20% gratuity for groups of 8+

\* consuming raw or undercooked food may increase your risk of foodborne illness

**starters, small plates | soup, salads**

- sauteed sea scallops, butternut squash, brown butter & toasted pepitas \$17
- roasted quail, cornbread stuffing, grits, molasses glaze \$15
- fried chicken livers, grits, hot sauce butter \$9
- “sticky” pork belly, cannellini beans \$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	grilled chicken tenders (3) \$9
bronzed shrimp (4) \$10	fried chicken tenders (3) \$7
*4 oz beef filet \$10	*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 the 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: 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

THE  
  
**S O C I A L**

**0 Proof Cocktails**

- Hibiscus Mule** | sparkling 10  
*house 0-proof hibiscus aperitivo, lime, house ginger beer*
- Sparkler** | sparkling 11  
*seasonal rotation, neutral acid, soda*

**Social Original Cocktails**

- Bourbon and Waffles** | tn bourbon 15  
*Bardstown wheated, vin doux naturel, lo-fi, Benedictine*
- \*Phosphate** | vodka 10  
*seasonal rotation, acid phosphate, soda*
- Queen of Scots** | house bottled highball 22  
*Ask your server for details*

**Social Classic Cocktails**

- Barkeep Old Fashioned** MP  
*a rotating selection of labels, flavors and specialty bitters*
- Barkeep's Rusty Nail** MP  
*a rotating selection of scotch and house-made drambuie*
- \*Sangria** 9  
*Seasonal expression*
- Barrel Rested Black Manhattan** 16  
*Uncle Nearest 1884, Lo-Fi Amaro, Aøerna, Cynar, cherry*
- \*The Social Sour** 10  
*bourbon, lemon, angostura, red wine float*
- Is it a Negroni?** 14  
*Elephant Sloe & Nolets, amaros, Amontillado*
- Premium Margarita** 12  
*Maracame plata & reposado, dry curacao, lime leaf oleo, lime, salt*
- Espresso Martini** 15  
*vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua*

**Draft Beer**

Daily Draft Menu in Cocktail Binder

**Wine - By the Glass**

6oz/9oz/btl

- Sparkling**
- \*Cava* Los Monteros 9/13/30  
 Veneto, Italy
- Brut Rosé* Terre Gaie 12/17/45  
 Veneto, Italy

**White | Rosé**

- \*Pinot Grigio* Riff 9/13/35  
 Veneto, Italy
- \*Chardonnay* My Story 9/13/35  
 Paso Robles, California
- Rose Tempranillo* Larchago 12/17/46  
 Rioja, Spain
- Sauv. Blanc-Semillon* Mary Taylor. 11/16/42  
 Bordeaux, France
- Chardonnay* Rodney Strong 13/19/50  
 Chalk Hill, California
- Moscato* Terre Gaie 11/16/42  
 Veneto, Italy

**Red**

- Beaujolais* Domaine de la Beche 12/17/46  
 Régnié, France
- \*Cabernet* Simply... 9/13/38  
 Washington State
- Pinot Noir* Brave "Less Traveled" 15/21/58  
 Willamette Valley, Oregon
- Red Blend* Elqui 11/16/42  
 Elqui Valley, Chile
- Malbec* Santa Julia El Burro 12/17/46  
 Mendoza, Argentina
- Cabernet* Ancient Peaks SV 13/19/48  
 Paso Robles, California

**Packaged Beer**

- Highlife Pony 3
- Oddstory Sour (rotating) 7
- Stella Artois 6
- Sixpoint Imperial IPA 9
- Guinness 16oz 7
- New Heights Navel Gazer Imp. Stout 12
- High Noon Seltzer (rotating) 7
- Arlo Dry Cider 8
- Non-Alcoholic Weihenstephaner 8
- Mich Ultra, Miller Lite, Bud Light 5

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