



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
- fried okra basket, sriracha ranch \$9
- “yankee” cornbread, chili honey, sorghum butter \$6

meat | cheese

- choose 3 (with garnishes) \$18
- 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

- zucchini noodles \$5
- ratatouille \$5
- sweet corn succotash* \$5
- 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

- seared sea scallops, corn purée, pepper jelly \$18
- roasted quail, cornbread stuffing, grits, peach & sweet onion glaze \$15
- fried chicken livers, grits, hot sauce butter \$9
- BBQ spiced pork belly, B&B pickles, kimchi mayo \$13
- soup of the day \$7
- house salad \$9
- green beans, tomatoes, radishes, spiced pecans, blue cheese, herb lemon vinaigrette
- caesar salad, croutons, parmesan \$9
- iceberg wedge salad \$9
- bacon, fried onions, tomatoes, radishes, blue cheese

→ salad additions

- | | |
|----------------------------------|------------------------------------|
| 4 oz cold
grilled chicken \$6 | grilled chicken
tenders (3) \$9 |
| bronzed shrimp (4)
\$10 | fried chicken
tenders (3) \$7 |
| *4 oz beef filet \$12 | *5 oz salmon \$12 |

main plates | served with 2 sides

- public house fried chicken \$12
- red wine braised pot roast \$15
- grilled chicken tenders, Lindley family marinade \$15
- *grilled pork tenderloin, apple chutney \$16
- *grilled salmon \$17
- sautéed Carolina trout \$16 | \$22
- 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 \$15
- quinoa salad: arugula, cucumber, tomato, pickled red onion, feta cheese, cornbread crouton, sweet tea vinaigrette \$16
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$18

THE

S O C I A L

0 Proof Cocktails

Seasonal Mule sparkling 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

Richie's Tai *nut allergy <i>house rum blend, creme de banane, orgeat, 1738 Remy Martin float</i>	14
Barkeep Old Fashioned <i>a rotating selection of labels, flavors and specialty bitters</i>	MP
Jalapeño-melon Margarita *nut allergy <i>Destilador joven, watermelon juice, jalapeño oleo, citrus</i>	12
Barrel Rested Black Manhattan <i>Uncle Nearest 1884, Lo-Fi Amaro, Averna, strawberry amaro, Dolin Blanc</i>	16
6th Planet *nut allergy <i>peach infused Nolet's Gin, Chinola, Falernum, orgeat, citrus</i>	13
Cherry Limeade Mule <i>Ketel One vodka, cherry-lime syrup, house ginger beer, lime</i>	12
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>	10
Post Modern <i>Elephant Sloe Gin, Johnny Walker Black, Crème de Cassis, Absinthe, lemon</i>	16

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	8	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	10/14/37
*chardonnay Diora Monterey, California	11/16/45
vernaccia Poderi Arcangelo San Gimignano, Tuscany, Italy	13/19/53
rosé Coelho «Bunny Cuvée» Willamette Valley, Oregon	11/16/45
sauv. blanc-semillon Mary Taylor Bordeaux, France	11/16/45
chardonnay J. Carr's Force & Grace Carneros, California	16/23/61

Red

*cabernet Simply... Washington State	10/14/37
zinfandel KC Labs Mendocino, California	11/16/45
pinot noir Coelho Willamette Valley, Oregon	17/24/65
syrah Dmn Gassier "Fleur de Syrah" Costières de Nîmes, France	13/19/53
cesanese Cantine Volpetti Lazio, Italy	13/19/53
blend Kivelstadt «Father's Watch» Calpella Valley, California	11/16/43
cabernet Ancient Peaks Paso Robles, California	13/19/53

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