



snacks | for the table

pimento cheese, **grilled sourdough**,
fried pickles \$13
deviled eggs, candied bacon \$8
pecan smoked trout dip, **crostinis**, crudité \$13
benedictine dip, radish, grilled **flatbread** \$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

grilled asparagus \$7|12
peas and 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

highlighted items contain gluten

→ 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 pot roast \$20
mashed potatoes, braising gravy

sautéed Carolina trout, \$26
La. Popcorn rice pilaf, peas and 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 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: 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
\$16

*steak & **wedge salad** (4 oz filet) \$17