



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$13
deviled eggs, candied bacon \$8
pecan smoked trout dip, crostinis, crudite \$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 \$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 \$5
bronzed shrimp (4) \$10
grilled chicken tenders (3) \$9
*4 oz beef filet \$10
fried chicken tenders (3) \$7
*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 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 \$16