



### 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
- bbq carrots, ranch dressing \$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

- \*spicy cabbage & bacon \$5 | 8
- \*soup beans with cornbread crumble \$5 | 8
- roasted butternut squash \$6 | 10
- 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

→ 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 \$8
- 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
- seared sea scallops
- butternut squash, pecan brown butter \$18
- roasted quail, apple stuffing, grits, soy molasses glaze \$16
- fried chicken livers, grits, hot sauce butter \$9
- spiced pork belly, green tomato chow-chow, garlic crackers \$14

### main plates

- public house fried chicken \$18
- macaroni & cheese, house hot sauce
- red wine braised pot roast \$22
- mashed potatoes, braising gravy
- sautéed Carolina trout almondine \$26
- garlic green beans
- \*grilled salmon \$27
- "put up" tomato bread pudding, red onion marmalade
- shrimp & grits \$24
- gulf shrimp, andouille sausage
- \*grilled pork tenderloin \$26
- grits, apple chutney
- \*steak & fries \$32
- NY strip steak, house Worcestershire
- \*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 \$15
- quinoa salad: shaved butternut squash, yellow squash, arugula, goat cheese, honey & sherry vinaigrette \$16
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$18
- \*steak (4 oz filet) & wedge salad \$20

THE  
  
**S O C I A L**

**0 Proof Cocktails**

<b>Seasonal Mule</b>   sparkling <i>house made pomegranate molasses, lime, house ginger beer</i>	<b>9</b>
<b>Sparkler</b>   sparkling <i>seasonal rotation, neutral acid, soda</i>	<b>7</b>

**The Social Cocktails**

<b>Banana Chai Tai</b> *nut allergy <i>house rum blend, creme de banane, chai, orgeat, 1738 Remy Martin float</i>	<b>14</b>
<b>Barkeep Old Fashioned</b> <i>a rotating selection of labels, flavors and specialty bitters</i>	<b>MP</b>
<b>Spiced Pear Margarita</b> <i>Maracame reposado, d'anjou pear, ginger, honey, citrus</i>	<b>13</b>
<b>Barrel Rested Black Manhattan</b> <i>Uncle Nearest 1884, Forthave black walnut amaro, orange curacao, punt e mes, chocolate</i>	<b>16</b>
<b>Caramel Apple Sidecar</b> <i>Calvados Apple Brandy, cinnamon, vanilla, pineapple, lemon</i>	<b>15</b>
<b>Pomegranate-Orange Mule</b> <i>Ketel One vodka, pomegranate-orange juice, house ginger beer, lime</i>	<b>13</b>
<b>Espresso Martini</b> <i>vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua</i>	<b>15</b>
<b>*The Social Sour</b> <i>bourbon, lemon, angostura, red wine float</i>	<b>11</b>
<b>*Seasonal Sangria</b>	<b>11</b>
<b>Gin Lullaby</b> <i>Earl Gray infused Hendricks, lemon, honey</i>	<b>15</b>
<b>Post Modern</b> <i>Elephant Sloe Gin, Johnny Walker Black, Crème de Cassis, Absinthe, lemon</i>	<b>16</b>

**Draft Beer Offerings**

available in our cocktail book

**Packaged Alcoholic Beverages**

Highlife Pony	<b>3</b>	Stella Artois	<b>6</b>
Miller Lite	<b>5</b>	Sixpoint Imp. IPA	<b>9</b>
Michelob Ultra	<b>5</b>	NH Imp. Stout	<b>12</b>
Bud Light	<b>5</b>	Arlo Dry Cider	<b>8</b>
High Noon	<b>7</b>		

**Wine - By the Glass**

6oz/9oz/btl

**Sparkling**

* <i>cava</i> Los Monteros <i>Penedes, Spain</i>	10/14/37
<i>brut rosé</i> Terre Gaie <i>Veneto, Italy</i>	13/19/53

**White | Rosé**

* <i>pinot grigio</i> Riff <i>Veneto, Italy</i>	10/14/37
* <i>chardonnay</i> Diora <i>Monterey, California</i>	12/17/47
<i>vernaccia</i> Poderi Arcangelo <i>San Gimignano, Italy</i>	15/21/57
<i>rosé</i> Coelho "Bunny Cuvée" <i>Willamette Valley, Oregon</i>	11/16/45
<i>sauv. blanc-semillon</i> Mary Taylor <i>Bordeaux, France</i>	12/17/47
<i>chardonnay</i> J. Carr's "Force & Grace" <i>Carneros, California</i>	15/21/57
<i>riesling</i> Dr. Hermann <i>Mosel, Germany</i>	12/17/47

**Red**

* <i>cabernet</i> Simply... <i>Washington State</i>	10/14/37
* <i>pinot noir</i> Fable <i>Mendocino County, California</i>	10/14/37
<i>cabernet</i> Ancient Peaks <i>Paso Robles, California</i>	14/20/55
<i>syrah</i> Dmn Gassier "Fleur de Syrah" <i>Costières de Nîmes, France</i>	13/19/53
<i>valpolicella superiore ripasso</i> Stefano Accordini <i>Veneto, Italy</i>	16/23/61
<i>pinot noir</i> Coehlo <i>Willamette Valley, Oregon</i>	16/23/61
<i>malbec</i> Santa Julia "El Burro" <i>Mendoza, ARG</i>	12/17/47

**Packaged Non-Alcoholic Beverages**

Weihenstephaner NA Bavarian Ale	<b>7</b>
Sierra Nevada Trail Pass NA IPA	<b>7</b>
Wellbeing NA Golden Ale	<b>7</b>
Mexican Coke	<b>3</b>
Dr. Pepper (small)	<b>3</b>

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