

PUBLIC HOUSE

CHATTANOOGA

DINER

PROPRIETOR:
nathan lindley 001

Since 2009
seasonally-sourced
REAL FOOD

SNACKS

Public House Pimento Cheese Grilled Sourdough, Fried Pickles	11
Raw, Roasted & Fried Vegetables Spicy White Bean Dip & Lemon Yogurt	10
Deviled Eggs & Bacon Brittle	6
Pecan Smoked Trout Spread Crostini & Crudités	10

SMALL PLATES

Sautéed Sea Scallops Summer Succotash & Bacon, Basil Oil	12
Stuffed Quail Andouille, Apple, Grits	11
Fried Chicken Livers Grits & Tabasco Butter	8
Rock Shrimp Cocktail Classic Cocktail & Remoulade	14
Five Spice Pork Belly Chow-Chow, Garlic Cracker	10
Meat & Cheese Choose 3, With Grilled Bread & Garnishes	14
Sequatchie Cove Cow's Milk TN*	
Green Hill Camembert Cow's Milk GA	
Bucherondin Goat's Milk France	
Manchego Sheep's Milk Spain*	
St. Angel Cow's Milk France	
Grana Padano Cow's Milk Italy	
Cambozola Cow's Milk Germany	
Country Ham Pork TN	
Pepperoni Pork San Francisco, CA	
Chorizo Pork Spain	
Sopressata Pork San Francisco, CA	

PRODUCE & SIDES

Squash Casserole	5 10
Succotash & Bacon*	5 10
Zucchini Noodles & Parmesan	5 10
Fried Okra	5 10
Summer Panzanella	5 10
Garlic Green Beans	5 9
Roasted Beets & Goat Cheese	5 9
Arugula & Balsamic	5 10
Summer Vegetable Rice Pilaf	5 10
Creamy Grits	4 8
Marinated Mushrooms	6 12
Macaroni Shells & Cheese	4 8
Mashed Potatoes	3 6

*Not Vegetarian

MAIN plates

→ Add soup, caesar, house or wedge salad to main plate | 5

Fish of the Day Summer Vegetable Rice Pilaf	MKT	Public House Fried Chicken Macaroni & Cheese, House Hot Sauce	16
Grilled Faroe Island Salmon Summer Panzanella, Dill	19	Steak & Fries Arugula, Horseradish Cream	22
Sautéed Carolina Trout Squash Casserole, Pecan Pesto	21	Red Wine Braised Pot Roast Mashed Potatoes, Braising Gravy	16
Shrimp & Grits Gulf Shrimp, Red Bell Peppers	18	Grilled Beef Filet Mashed Potatoes, Steak Sauce	34
Grilled Pork Tenderloin Grits, Apple Chutney	17	Veggie Platter Choose Four Sides	16
Duck Confit Zucchini Noodles, Blistered Tomatoes & Bacon	23		

Complimentary house baked bread & honey butter is served by request.

SOUP & SALADS

Soup of the Day	5	
Soup & Salad (Caesar, House or Wedge)	11	
Caesar Salad, Grilled Red Onions	7	
House Salad Green Beans, Tomatoes, Radishes, Spiced Pecans, Blue Cheese, Herb Vinaigrette	7	
Iceberg Wedge Salad Bacon, Fried Onions, Tomatoes, Radishes, Blue Cheese	7	
Quinoa Salad Cucumber, Tomato, Radish, Arugula, Red Wine Vinaigrette	13	
→ Make Your Salad Dinner		
4 oz Cold Grilled Chicken 4	Bronzed Shrimp (4) 8	4 oz Beef Filet 10
4 oz Salmon 7	Fried Chicken Tenders (3) 5	Grilled Chicken Tenders (3) 8
Crab Cake 10	Sea Scallops (3) 10	
PH Cobb Salad Mixed Greens, Bacon, Tomato, Blue Cheese, Fried Chicken, Avocado, Deviled Egg	15	
Petite Filet & Wedge Salad 4 oz Filet Mignon, Bacon, Fried Onions, Tomatoes, Radishes, Blue Cheese	17	
Fried Chicken Salad Mixed Greens, Tomatoes, Bacon, Croutons & Grana Padano Cheese	12	

SANDWICHES

→ Plus Fries On The Side			
PH Burger, Aged Cheddar	11	Grilled Chicken Roasted Red Peppers, Marinated Mozzarella, Arugula	13
Pimento Cheese & Bacon Burger	13	Marinated Mushroom & Goat Cheese Grilled Cheese	12
Fish Sandwich + Fennel Slaw	MKT		
Crab Cake Sandwich, Sauce Gribiche	15		
Salmon Club Bacon, Lettuce, Tomato & Green Goddess	13		



20% gratuity included for groups of 8 or more.



Consuming raw or undercooked food may increase your risk of foodborne illness.

PUBLIC HOUSE
thank you
CHATTANOOGA