

# PUBLIC HOUSE

CHATTANOOGA

DINER

PROPRIETOR: *nathan lindley* 001

Since 2009  
*seasonally-sourced*  
**REAL FOOD**

## SNACKS

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

## SMALL PLATES

Sautéed Sea Scallops Summer Succotash & Bacon, Basil Oil	12
<b>Stuffed Quail</b> Andouille, Apple, Grits	11
<b>Fried Chicken Livers</b> Grits & Tabasco Butter	8
Rock Shrimp Cocktail <b>Classic Cocktail</b> & Remoulade	14
Five Spice Pork Belly Chow-Chow, <b>Garlic Cracker</b>	10
Meat & Cheese Choose 3, With <b>Grilled Bread</b> & 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

<b>Squash Casserole</b>	5   10
Succotash & Bacon*	5   10
Zucchini Noodles & Parmesan	5   10
<b>Fried Okra</b>	5   10
<b>Summer Panzanella</b>	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
<b>Macaroni Shells &amp; Cheese</b>	4   8
Mashed Potatoes	3   6

## MAIN plates

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

Fish of the Day Summer Vegetable Rice Pilaf	MKT	<b>Public House Fried Chicken</b> Macaroni & Cheese, House Hot Sauce	16
Grilled Faroe Island Salmon <b>Summer Panzanella</b> , Dill	19	<b>Steak &amp; Fries</b> Arugula, Horseradish Cream	22
Sautéed Carolina Trout Squash Casserole, Pecan Pesto	21	Red Wine Braised Pot Roast Mashed Potatoes, Braising Gravy	16
<b>Shrimp &amp; Grits</b> <b>Gulf Shrimp, Red Bell Peppers</b>	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 ( <b>Caesar</b> , House or <b>Wedge</b> )	11
<b>Caesar Salad</b> , Grilled Red Onions	7
House Salad Green Beans, Tomatoes, Radishes, Spiced Pecans, Blue Cheese, Herb Vinaigrette	7
Iceberg Wedge Salad Bacon, <b>Fried Onions</b> , Tomatoes, Radishes, Blue Cheese	7
Quinoa Salad Cucumber, Tomato, Radish, Arugula, Red Wine Vinaigrette	13
→ <b>Make Your Salad Dinner</b>	
<b>4 oz Cold Grilled Chicken</b>   4	Bronzed Shrimp (4)   8
4 oz Salmon   7	<b>Fried Chicken Tenders</b> (3)   5
<b>Crab Cake</b>   10	Sea Scallops (3)   10
<b>4 oz Beef Filet</b>   10	<b>Grilled Chicken Tenders</b> (3)   8
PH Cobb Salad Mixed Greens, Bacon, Tomato, Blue Cheese, <b>Fried Chicken</b> , Avocado, Deviled Egg	15
Petite Filet & Wedge Salad 4 oz Filet Mignon, Bacon, <b>Fried Onions</b> , Tomatoes, Radishes, Blue Cheese	17
Fried Chicken Salad Mixed Greens, Tomatoes, Bacon, <b>Croutons</b> & Grana Padano Cheese	12

## SANDWICHES

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

 Highlighted items include gluten

 20% gratuity included for groups of 8 or more.

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

\*Not Vegetarian

PUBLIC HOUSE  
*thank you*  
CHATTANOOGA