



**CURBSIDE PICKUP MENU – SERVED MONDAY - SATURDAY FROM 11 TO 8
CALL US AT 423.266.3366 TO PLACE YOUR ORDER**

COCKTAIL AND DRINK SPECIALS FROM THE SOCIAL AVAILABLE DAILY.

Snacks

Public House Pimento Cheese, Grilled Sourdough, Fried Pickles 12

Deviled Eggs & Bacon Brittle 7

Soup & Salad

Lobster Bisque – 5 SINGLE/10 PINT/20 QUART

House Salad 7

Mixed Greens, Green Beans, Tomatoes, Radish, Spiced Pecans, Bleu Cheese, Herb Lemon Vinaigrette

Caesar Salad 7

Romaine, Croutons, Grilled Red Onions, Grana Padano Cheese

Add 5 oz Salmon 9

Add 3 Grilled Chicken Tenders 8

Add Fried Chicken Tenders 8

Sandwiches

Public House Burger, Aged Cheddar 13
(sub Pimento Cheese +2)

Main Plates

All Main Plates (except vegetable plate) served with two sides

Marinated & Grilled Chicken Tenders 14

Red Wine Braised Pot Roast 16

Grilled Pork Tenderloin, Apple Chutney 17

Grilled Faroe Island Salmon 16

PH Fried Chicken (1/2 chicken) 16

Veggie Plate (choose 4 sides) 16

Sides

Mashed Potatoes 4

Creamy Grits 4

Garlic Green Beans 5

Macaroni Shells & Cheese 4

Roasted Beets & Goat Cheese 5

Spring Quinoa Pilaf 6

Grilled Asparagus 5

French Fries 4

FAMILY MEALS – feeds 3 to 4

Choose a Protein & 2 Sides (or Salad)

Fried Chicken 32

sweet tea brined organic chicken, private spice blend, cut into 10 pieces per chicken (breast split)

Marinated & Grilled Chicken Tenders 36

marinated with Public House signature orange juice, soy sauce, garlic and onion marinade, grilled

Red Wine Braised Pot Roast 36

48-hour braised beef with red wine and veal demiglace

Pork Tenderloin 40

grilled and served with apple chutney

Faroe Island Salmon 44

Four 5 oz. pieces grilled salmon

DESSERTS – priced individually or available whole

Key Lime Pie 7/40
Peanut Butter Pie 8/45

Jack Daniels Chocolate Cheesecake 8/45
Chocolate Chip Cookie 2

Crème Brulee 6
Praline Carrot Cake 7