PUBLIC HOUSE
CHATTANOOGA

DINNER

PROPRIETOR: nathan lindley 001

Since 2009
seasonally-sourced
REAL FOOD

SNACKS

Public House Pimento Cheese 11
Grilled Sourdough, Fried Pickles

Deviled Eggs & Bacon Brittle 7

Pecan Smoked Trout Spread 10
Crostini & Crudités

SMALL PLATES

Sautéed Sea Scallops 12
Sweet Corn Succotash & Basil Oil

Fried Chicken Livers 8
Grits & Tabasco Butter

Five Spice Pork Belly 10
Chow-Chow, Garlic Cracker

Sweet & Spicy Chicken Bites 8
Cabbage & Carrot Salad

Meat & Cheese 14
Choose 3, with Grilled Bread & Garnishes

- 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
- Cahill Porter Cheddar | Cow's Milk | Ireland
- Cambozola | Cow's Milk | Germany
- Country Ham | Pork | TN
- Pepperoni | Pork | San Francisco, CA
- Chorizo | Pork | Spain
- Sopressata | Pork | San Francisco, CA

*Not Vegetarian

PRODUCE & SIDES

Sweet Corn Succotash*	5 | 10
Squash Casserole	4 | 8
Quinoa Pilaf	5 | 10
Garlic Green Beans	5 | 9
Roasted Beets & Goat Cheese	5 | 9
Arugula & Balsamic	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

Grilled Faroe Island Salmon 19
Quinoa Pilaf, Romesco

Sautéed Carolina Trout 21
Squash Casserole, Pecan Pesto

Shrimp & Grits 18
Gulf Shrimp, Red Bell Peppers

Grilled Pork Tenderloin 17
Grits, Apple Chutney

Public House Fried Chicken 16
Macaroni & Cheese, House Hot Sauce

Red Wine Braised Pot Roast 17
Mashed Potatoes, Braising Gravy

Twin Grilled Beef Filets 34
Mashed Potatoes, Steak Sauce

Veggie Platter 16
Choose Four Sides

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 7
Green Beans, Tomatoes, Radishes, Spiced Pecans, Blue Cheese, Herb Vinaigrette

Iceberg Wedge Salad 7
Bacon, Fried Onions, Tomatoes, Radishes, Blue Cheese

Quinoa Salad 13
Cherry Tomato, Arugula, Radish, Squash & Jalapeno Vinaigrette

→ **Make Your Salad Dinner**

- 4 oz Cold Grilled Chicken | 4
- 5 oz Salmon | 8
- Bronzed Shrimp (4) | 8
- Fried Chicken Tenders (3) | 5
- Sea Scallops (3) | 10
- 4 oz Beef Filet | 10
- Grilled Chicken Tenders (3) | 8

Public House Cobb Salad 15
Mixed Greens, Bacon, Tomato, Blue Cheese, Fried Chicken, Avocado, Deviled Egg

Petite Filet & Wedge Salad 17
4 oz Filet Mignon, Bacon, Fried Onions, Tomatoes, Radishes, Blue Cheese

Fried Chicken Salad 12
Mixed Greens, Tomatoes, Bacon, Croutons & Grana Padano Cheese

SANDWICHES

→ **Plus Fries On The Side**

Public House Burger, Aged Cheddar 11

Pimento Cheese & Bacon Burger 13

Hot Fish Sandwich + Fennel Slaw MKT

Salmon Club 13
Bacon, Lettuce, Tomato & Green Goddess

Grilled Chicken 14
House BBQ Sauce, Hickory Smoked Bacon, Cheddar

Marinated Mushroom 12
Roasted Red Pepper, Goat Cheese, Arugula

GRPS 8+ 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