

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 Spiced White Bean Dip, Lemon Yogurt, Garlic Oil	11
Deviled Eggs & Bacon Brittle	6
Pecan Smoked Trout Spread Crostini & Crudités	10

SMALL PLATES

Sautéed Sea Scallops Parsnip Puree, Apples & Bacon	12
Stuffed Quail Andouille, Apple, Grits	11
Fried Chicken Livers Grits & Tabasco Butter	8
Warm Crab & Rock Shrimp Dip Grilled Sourdough	14
Five Spice Pork Belly Chow-Chow, Garlic Cracker	10
Sweet & Spicy Chicken Bites Cabbage & Carrot Salad	8
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	
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

Roasted Brussels Sprouts & Bacon	5 10
Collard Greens	5 10
Roasted Cauliflower	5 10
Spiced Cabbage & Bacon	4 8
Roasted Root Vegetables	5 10
Garlic Green Beans	5 9
Roasted Beets & Goat Cheese	5 9
Arugula & Balsamic	5 10
Vegetable Rice Pilaf	5 10
Creamy Grits	4 8
Marinated Mushrooms	6 12
Macaroni Shells & Cheese	4 8
Mashed Potatoes	3 6

MAIN plates

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

Fish of the Day Vegetable Rice Pilaf	MKT	Public House Fried Chicken Macaroni & Cheese, House Hot Sauce	16
Grilled Faroe Island Salmon Roasted Root Vegetables, Balsamic Brown Butter	19	Steak & Fries Arugula, Horseradish Cream	22
Sautéed Carolina Trout Roasted Cauliflower, Lemon & Capers	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 Spiced Cabbage & Bacon, Onion Marmalade	17	Veggie Platter Choose Four Sides	16
Duck Confit Brussels Sprouts & Bacon, Poached Apples, Balsamic Reduction	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 Apple, Red Cabbage, Candied Walnuts, Arugula & Apple-Cider 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	
Public House 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**

Public House Burger, Aged Cheddar	11	Grilled Chicken	14
Pimento Cheese & Bacon Burger	13	House BBQ Sauce, Hickory Smoked Bacon, Cheddar	
Fish Sandwich + Fennel Slaw	MKT	Marinated Mushroom	12
Crab Cake Sandwich, Sauce Gribiche	15	Roasted Red Pepper, Goat Cheese, Arugula	
Salmon Club	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.

PUBLIC HOUSE
thank you
CHATTANOOGA