

# PUBLIC HOUSE

CHATTANOOGA

DINNER

PROPRIETOR: *nathan lindley* 001

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

## SNACKS

Public House Pimento Cheese <b>Grilled Sourdough, Fried Pickles</b>	11
Deviled Eggs & Bacon Brittle	7
Pecan Smoked Trout Spread <b>Crostini</b> & Crudités	10

## SMALL PLATES

Sautéed Sea Scallops Sweet Corn Succotash & Basil Oil	12
Stuffed Quail Andouille, Apple, Grits	11
<b>Fried Chicken Livers</b> Grits & Tabasco Butter	8
Five Spice Pork Belly Chow-Chow, <b>Garlic Cracker</b>	10
Sweet & Spicy Chicken Bites Cabbage & Carrot Salad	8
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	
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
<b>Squash Casserole</b>	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
<b>Macaroni Shells &amp; Cheese</b>	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 Quinoa Pilaf, Romesco	19	Red Wine Braised Pot Roast Mashed Potatoes, Braising Gravy	17
Sautéed Carolina Trout Squash Casserole, Pecan Pesto	21	Grilled Beef Filet Mashed Potatoes, Steak Sauce	34
<b>Shrimp &amp; Grits</b> Gulf Shrimp, Red Bell Peppers	18	Steak & Fries New York Strip, Arugula, Horseradish Cream	28
Grilled Pork Tenderloin Grits, Apple Chutney	17	Veggie Platter Choose Four Sides	16
<b>Public House Fried Chicken</b> <b>Macaroni &amp; Cheese, House Hot Sauce</b>	16		

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 Cherry Tomato, Arugula, Radish, Squash & Jalapeno Vinaigrette	13	
→ <b>Make Your Salad Dinner</b>		
4 oz Cold Grilled Chicken   4	<b>Fried Chicken Tenders (3)</b>   5	4 oz Beef Filet   10
5 oz Salmon   8	Sea Scallops (3)   10	<b>Grilled Chicken Tenders (3)</b>   8
Bronzed Shrimp (4)   8		
Public House 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	
<b>Fried Chicken Salad</b> Mixed Greens, Tomatoes, Bacon, Croutons & Grana Padano Cheese	12	

## SANDWICHES

→ **Plus Fries On The Side**

<b>Public House Burger, Aged Cheddar</b>	12	<b>Grilled Chicken</b>	14
<b>Pimento Cheese &amp; Bacon Burger</b>	14	House BBQ Sauce, Hickory Smoked Bacon, Cheddar	
<b>Hot Fish Sandwich + Fennel Slaw</b>	MKT	<b>Marinated Mushroom</b>	12
<b>Salmon Club</b>	13	Roasted Red Pepper, Goat Cheese, Arugula	
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