

PUBLIC HOUSE

CHATTANOOGA

DINNER

PROPRIETOR: *nathan lindley* 001

Since 2009
seasonally-sourced
REAL FOOD

SNACKS

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

SMALL PLATES

Sautéed Sea Scallops Butternut Squash Purée, Andouille & Red Pepper Sauce	12
Stuffed Quail Andouille, Apple, Grits Fried Chicken Livers Grits & Tabasco Butter	11
Five Spice Pork Belly Chow-Chow, Garlic Cracker	8
Sweet & Spicy Chicken Bites Cabbage & Carrot Salad	10
Meat & Cheese Choose 3, with Grilled Bread & Garnishes	8
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

Spicy Cabbage & Bacon*	4 10
Roasted Butternut Squash	5 8
Molasses Glazed Apples & Fennel	5 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 Quinoa Pilaf, Romesco	19	Red Wine Braised Pot Roast Mashed Potatoes, Braising Gravy	17
Sautéed Carolina Trout Spicy Cabbage & Bacon, House Sambal	21	Grilled Beef Filet Mashed Potatoes, Steak Sauce	34
Shrimp & Grits 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
Public House Fried Chicken Macaroni & Cheese, House Hot Sauce	16		

Complimentary **house-baked bread** & molasses 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 Red Cabbage, Toasted Walnuts, Roasted Apples, Apple Cider Vinaigrette	13	
→ Make Your Salad Dinner		
4 oz Cold Grilled Chicken 4	Fried Chicken Tenders (3) 5	4 oz Beef Filet 10
5 oz Salmon 8	Sea Scallops (3) 10	Grilled Chicken Tenders (3) 8
Bronzed Shrimp (4) 8		
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	12	Grilled Chicken House BBQ Sauce, Hickory Smoked Bacon, Cheddar	14
Pimento Cheese & Bacon Burger	14	Marinated Mushroom Roasted Red Pepper, Goat Cheese, Arugula	12
Market Fish Sandwich + Fennel Slaw	MKT		
Salmon Club Bacon, Lettuce, Tomato & Green Goddess	13		

 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