

PUBLIC HOUSE

CHATTANOOGA

LUNCH

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	3.5
Collard Greens	3.5
Roasted Cauliflower	3.5
Spiced Cabbage & Bacon	3
Garlic Green Beans	3
Mashed Potatoes	3
Creamy Grits	3
Roasted Beets & Goat Cheese	3.5
Macaroni Shells & Cheese	3.5
Little Green Salad	3.5
French Fries	3
Bowl of Soup (with plate or sandwich +2)	5

MAIN plates

Main plates (except vegetable plate) served with choice of two sides

Public House Fried Chicken Sweet Tea Brined	9	Sautéed Carolina Trout Sauce Gribiche	12 16
Red Wine Braised Pot Roast Braising Gravy	10	Duck Confit Chow-Chow	14
Grilled Chicken Tenders Lindley Family Marinade	12	Fish of the Day Sauce Gribiche	MKT
Grilled Pork Tenderloin Apple Chutney	13	Veggie Platter Choose Three Sides	9

All main plates served with **jalapeño-cheddar muffin**.
Extra muffins (2) — 1

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 Salmon 7	Fried Chicken Tenders (3) 5
Crab Cake 10	Sea Scallops (3) 10
4 oz Beef Filet 10	Grilled Chicken Tenders (3) 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	11
Pimento Cheese & Bacon Burger	13
Fish Sandwich + Fennel Slaw	MKT
Crab Cake Sandwich, Sauce Gribiche	15
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	

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