

PUBLIC HOUSE

CHATTANOOGA

LUNCH

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 Sweet Corn Succotash & Basil Oil	12
Stuffed Quail Andouille, Apple, Grits	11
Fried Chicken Livers Grits & Tabasco Butter	8
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

Sweet Corn Succotash*	3.5
Squash Casserole	3.5
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

*Not Vegetarian

MAIN plates

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

Public House Fried Chicken Sweet Tea Brined	9	Grilled Faroe Island Salmon Sauce Gribiche	14
Red Wine Braised Pot Roast Braising Gravy	11	Sautéed Carolina Trout Sauce Gribiche	12 16
Grilled Chicken Tenders Lindley Family Marinade	13	Veggie Platter Choose Three Sides	9
Grilled Pork Tenderloin Apple Chutney	13		

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 Cherry Tomato, Arugula, Radish, Squash & Jalapeno 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	14
Pimento Cheese & Bacon Burger	14	House BBQ Sauce, Hickory Smoked Bacon, Cheddar	
Hot Fish Sandwich + Fennel Slaw	MKT	Marinated Mushroom	12
Salmon Club	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