

# PUBLIC HOUSE

CHATTANOOGA

LUNCH

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 Butternut Squash Purée, Andouille & Red Pepper Sauce	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
<b>Sweet &amp; Spicy Chicken Bites</b> 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

Spicy Cabbage & Bacon*	3
Roasted Butternut Squash	3.5
Molasses Glazed Apples & Fennel	3.5
Garlic Green Beans	3
Mashed Potatoes	3
Creamy Grits	3
Roasted Beets & Goat Cheese	3.5
<b>Macaroni Shells &amp; Cheese</b>	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

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

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

## 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 Red Cabbage, Toasted Walnuts, Roasted Apples, Apple Cider Vinaigrette	13	
→ <b>Make Your Salad Dinner</b>		
<b>4 oz Cold Grilled Chicken</b>   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> House BBQ Sauce, Hickory Smoked Bacon, Cheddar	14
<b>Pimento Cheese &amp; Bacon Burger</b>	14		
<b>Market Fish Sandwich + Fennel Slaw</b>	MKT	<b>Marinated Mushroom</b> Roasted Red Pepper, Goat Cheese, Arugula	12
<b>Salmon Club</b> 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