



snacks | for the table

pimento cheese, **grilled sourdough**,
fried pickles \$13

deviled eggs, candied bacon \$9

pecan smoked trout dip, **crostinis** & crudité \$15

sweet & spicy chicken, thai curry cream \$11

bbq carrots, ranch dressing \$9

"yankee" cornbread,
chili honey, sorghum butter \$6

meat | cheese

→ choose 3 (with **garnishes**) \$18

sequatchie cove seasonal/cow's milk/tn

buttermilk blue/cow's milk/wi

manchego/sheep's milk/spain

st. angel/cow's milk/france

bucheron/goat's milk/france

cahill porter/cow's milk/ireland

benton's country ham/pork/tn

molinari pepperoni/pork/ca

molinari sopressata/pork/ca

local produce | sides

*spicy cabbage & bacon \$5 | 8

*soup beans with **cornbread crumble** \$5 | 8

roasted butternut squash \$6 | 10

roasted beets & goat cheese \$6 | 10

garlic green beans \$5 | 9

creamy grits \$5 | 9

mashed potatoes \$5 | 9

marinated mushrooms \$8 | 12

macaroni shells & cheese \$5 | 9

*not vegetarian

→ 20% gratuity for groups of 8+

* our kitchen accepts food orders up to 30 minutes
after last seating

* consuming raw or undercooked food may increase
your risk of foodborne illness

→ **highlighted items contain gluten**

starters, small plates | soup, salads

soup of the day \$8

house salad \$9

green beans, tomatoes, radishes, **spiced pecans**, blue
cheese, herb lemon vinaigrette

caesar salad, **croutons**, parmesan \$9

iceberg wedge salad \$9

bacon, **fried onions**, tomatoes, radishes, blue cheese

seared sea scallops

butternut squash, pecan brown butter \$18

roasted quail, apple stuffing, grits, soy molasses glaze
\$16

fried chicken livers, grits, hot sauce butter \$9

spiced pork belly, green tomato chow-chow, **garlic**
crackers \$14

main plates

public house fried chicken \$18

macaroni & cheese, house hot sauce

red wine braised pot roast \$22

mashed potatoes, braising gravy

sautéed Carolina trout almondine \$26

garlic green beans

*grilled salmon \$27

"put up" tomato bread pudding, red onion marmalade

shrimp & grits \$24

gulf shrimp, andouille sausage

*grilled pork tenderloin \$26

grits, apple chutney

*steak & **fries** \$32

NY strip steak, house Worcestershire

*grilled 8 oz beef filet \$42

mashed potatoes, red wine steak sauce

veggie platter – choose four sides \$18

sandwiches | dinner salads

***public house burger, aged cheddar, fries** \$16

***pimento cheese & bacon burger, fries** \$18

fish sandwich, fennel slaw, fries \$MP

marinated mushroom sandwich, roasted red peppers,
goat cheese, arugula \$15

quinoa salad: shaved butternut squash, yellow squash,
arugula, goat cheese, honey & sherry vinaigrette \$16

public house cobb salad: greens, bacon, tomato, blue
cheese, **fried chicken**, avocado, deviled egg \$18

*steak (4 oz filet) & **wedge salad** \$20