



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

*soup beans, **cornbread crumble** \$4

roasted butternut squash \$5

roasted beets & goat cheese \$5

garlic green beans \$4

creamy grits \$4

mashed potatoes \$4

macaroni shells & cheese \$4

french fries \$4

little green salad \$4

*not vegetarian

→ 20% gratuity for groups of 8+

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

→ **highlighted items contain gluten**

starters, small plates | soup, salads

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

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

→ salad additions

4 oz cold grilled chicken \$6

bronzed shrimp (4) \$10

*4 oz beef filet \$12

grilled chicken tenders (3) \$9

fried chicken tenders (3) \$7

*5 oz salmon \$12

main plates | served with 2 sides

public house fried chicken \$12

red wine braised pot roast \$15

grilled chicken tenders, Lindley family marinade \$15

*grilled pork tenderloin, apple chutney \$16

*grilled salmon \$17

sautéed Carolina trout \$16 | \$22

fish of the day \$MP

veggie plate - choose three sides \$12

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