



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

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 | grilled chicken
tenders (3) \$9 |
| bronzed shrimp (4)
\$10 | fried chicken
tenders (3) \$7 |
| *4 oz beef filet \$12 | *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

THE

S O C I A L

0 Proof Cocktails

Seasonal Mule sparkling <i>house made pomegranate molasses, lime, house ginger beer</i>	9
Sparkler sparkling <i>seasonal rotation, neutral acid, soda</i>	7

The Social Cocktails

Banana Chai Tai *nut allergy <i>house rum blend, creme de banane, chai, orgeat, 1738 Remy Martin float</i>	14
Barkeep Old Fashioned <i>a rotating selection of labels, flavors and specialty bitters</i>	MP
Spiced Pear Margarita <i>Maracame reposado, d'anjou pear, ginger, honey, citrus</i>	13
Barrel Rested Black Manhattan <i>Uncle Nearest 1884, Forthave black walnut amaro, orange curacao, punt e mes, chocolate</i>	16
Caramel Apple Sidecar <i>Calvados Apple Brandy, cinnamon, vanilla, pineapple, lemon</i>	15
Pomegranate-Orange Mule <i>Ketel One vodka, pomegranate-orange juice, house ginger beer, lime</i>	13
Espresso Martini <i>vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua</i>	15
*The Social Sour <i>bourbon, lemon, angostura, red wine float</i>	11
*Seasonal Sangria	11
Gin Lullaby <i>Earl Gray infused Hendricks, lemon, honey</i>	15
Post Modern <i>Elephant Sloe Gin, Johnny Walker Black, Crème de Cassis, Absinthe, lemon</i>	16

Draft Beer Offerings

available in our cocktail book

Packaged Alcoholic Beverages

Highlife Pony	3	Stella Artois	6
Miller Lite	5	Sixpoint Imp. IPA	9
Michelob Ultra	5	NH Imp. Stout	12
Bud Light	5	Arlo Dry Cider	8
High Noon	7		

Wine - By the Glass

6oz/9oz/btl

Sparkling

* <i>cava</i> Los Monteros <i>Penedes, Spain</i>	10/14/37
<i>brut rosé</i> Terre Gaie <i>Veneto, Italy</i>	13/19/53

White | Rosé

* <i>pinot grigio</i> Riff <i>Veneto, Italy</i>	10/14/37
* <i>chardonnay</i> Diora <i>Monterey, California</i>	12/17/47
<i>vernaccia</i> Poderi Arcangelo <i>San Gimignano, Italy</i>	15/21/57
<i>rosé</i> Coelho "Bunny Cuvée" <i>Willamette Valley, Oregon</i>	11/16/45
<i>sauv. blanc-semillon</i> Mary Taylor <i>Bordeaux, France</i>	12/17/47
<i>chardonnay</i> J. Carr's "Force & Grace" <i>Carneros, California</i>	15/21/57
<i>riesling</i> Dr. Hermann <i>Mosel, Germany</i>	12/17/47

Red

* <i>cabernet</i> Simply... <i>Washington State</i>	10/14/37
* <i>pinot noir</i> Fable <i>Mendocino County, California</i>	10/14/37
<i>cabernet</i> Ancient Peaks <i>Paso Robles, California</i>	14/20/55
<i>syrah</i> Dmn Gassier "Fleur de Syrah" <i>Costières de Nîmes, France</i>	13/19/53
<i>valpolicella superiore ripasso</i> Stefano Accordini <i>Veneto, Italy</i>	16/23/61
<i>pinot noir</i> Coehlo <i>Willamette Valley, Oregon</i>	16/23/61
<i>malbec</i> Santa Julia "El Burro" <i>Mendoza, ARG</i>	12/17/47

Packaged Non-Alcoholic Beverages

Weihenstephaner NA Bavarian Ale	7
Sierra Nevada Trail Pass NA IPA	7
Wellbeing NA Golden Ale	7
Mexican Coke	3
Dr. Pepper (small)	3

* denotes happy hour special pricing, Monday - Friday, 2 - 6