



snacks | for the table

pimento cheese, grilled sourdough,
fried pickles \$15

deviled eggs, candied bacon \$9

pecan smoked trout dip, crostinis, crudité \$15

bbq carrots, ranch dressing \$10

sweet & spicy chicken, thai curry cream \$12

“yankee” cornbread,
chili honey, sorghum butter \$7

buttermilk biscuits, Tn country ham,
apple butter & jam \$14

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

soup beans w/ cornbread crumble* \$6 | 10

roasted butternut squash \$6 | 10

spicy cabbage w/ bacon* \$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 \$6 | 10

*not vegetarian

→ 22% 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

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, sherry gastrique, pepitas \$18

roasted quail

apple stuffing, soy-molasses glaze \$16

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

pork belly confit

pecan praline glaze, green apple ketchup \$14

main plates

public house fried chicken \$21

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 \$29

“put up” tomato bread pudding, red onion marmalade

shrimp & grits \$26

gulf shrimp, andouille sausage

✱grilled pork tenderloin \$26

grits, apple chutney

✱steak & fries \$34

NY strip steak, house Worcestershire

✱grilled 8 oz beef filet \$44

mashed potatoes, red wine steak sauce

veggie platter – choose four sides \$18

sandwiches | dinner salads

✱public house burger, aged cheddar, fries \$17

✱pimento cheese & bacon burger, fries \$19

fish sandwich, fennel slaw, fries \$MP

quinoa salad: cauliflower, arugula, parsley, sultanas,
parmesan dressing \$17

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

✱steak (6 oz filet) & wedge salad \$33