



snacks | for the table

- pimento cheese, grilled sourdough, fried pickles \$14
- deviled eggs, candied bacon \$9
- pecan smoked trout dip, crostinis & crudité \$15
- sweet & spicy chicken, thai curry cream \$12
- 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

- *Oscar's collard greens \$6 | 9
- *stewed cannellini beans \$6 | 9
- crispy brussels sprouts \$7 | 10
- roasted butternut squash \$6 | 10
- roasted beets & goat cheese \$6 | 10
- garlic green beans \$6 | 9
- creamy grits \$6 | 9
- mashed potatoes \$6 | 9
- marinated mushrooms \$8 | 12
- macaroni shells & cheese \$6 | 9
- *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, pecan brown butter \$18
- roasted quail, mushroom stuffing, black pepper pan sauce \$16
- fried chicken livers, grits, hot sauce butter \$9
- spiced pork belly, white beans, apple butter, biscuit croutons \$14

main plates

- public house fried chicken \$19
- macaroni & cheese, house hot sauce
- red wine braised pot roast \$22
- mashed potatoes, braising gravy
- sautéed Carolina trout \$26
- brussels sprouts, warm bacon vinaigrette
- *grilled salmon \$27
- celery root & potato gratin, braised red cabbage
- 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
- warm quinoa salad: roasted squash, arugula, spinach, pepitas, sunflower seeds, maple-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

THE

S O C I A L

0 Proof Cocktails

Seasonal Mule sparkling <i>house made seasonal syrup, 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>	15
Barkeep Old Fashioned <i>a rotating selection of labels, flavors and specialty bitters</i>	MP
Winter-rita <i>Maracame tequila, white cranberry, coconut, orange caracao</i>	14
Barrel Rested Black Manhattan <i>Uncle Nearest 1884, black walnut amaro, orange curacao, punt e mes, chocolate</i>	16
Social Royale <i>Blackcurrant liqueur, yuzu citrus, rose' prosecco</i>	13
Cranberry-Lime Mule <i>Ketel One vodka, cranberry syrup, 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
Bitter-Sweet Chappy <i>Boxergrail Rye, pistachio, orgeat, angostura bitters, lemon</i>	20

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> Matthew Fritz <i>Santa Lucia Highlands, California</i>	11/16/45
<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> <i>Stefano Accordini 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
All liquor and wine prices are subject to 15% TN Liquor/Wine tax