



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 \$9

sweet & spicy chicken, thai curry cream \$12

summer pickle plate \$9

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

butter milk biscuits, benton's country ham, apple
butter & jam \$14

meat | cheese

→ choose 3 (with **garnishes**) \$18

sequatchie cove seasonal/cow's milk/tn

butter milk 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

salt and vinegar roasted potatoes \$6 | 10

zucchini noodles \$6 | 10

ratatouille \$6 | 10

sweet corn succotash* \$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

summer succotash, basil oil \$18

roasted quail

cornbread stuffing, blackberry bbq \$16

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

spiced pork belly, Korean bbq sauce, pickled
vegetables \$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 \$26

salt & vinegar roasted potatoes, gribiche

*bronzed salmon \$29

ratatouille (tomato, red peppers, onion, eggplant,
zucchini, yellow squash), buttermilk vinaigrette

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 \$42

mashed potatoes, red wine steak sauce

ratatouille tart, arugula, olives, balsamic
vinaigrette \$18

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: corn, grape tomatoes, edamame,
basil, queso fresca, lime vinaigrette \$17

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

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