



### 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**

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

**The Social Cocktails**

<b>Banana Chai Tai</b> *nut allergy <i>house rum blend, creme de banane, chai, orgeat, 1738 Remy Martin float</i>	<b>15</b>
<b>Barkeep Old Fashioned</b> <i>a rotating selection of labels, flavors and specialty bitters</i>	<b>MP</b>
<b>Winter-rita</b> <i>Maracame tequila, white cranberry, coconut, orange caracao</i>	<b>14</b>
<b>Barrel Rested Black Manhattan</b> <i>Uncle Nearest 1884, black walnut amaro, orange curacao, punt e mes, chocolate</i>	<b>16</b>
<b>Social Royale</b> <i>Blackcurrant liqueur, yuzu citrus, rose' prosecco</i>	<b>13</b>
<b>Cranberry-Lime Mule</b> <i>Ketel One vodka, cranberry syrup, house ginger beer, lime</i>	<b>13</b>
<b>Espresso Martini</b> <i>vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua</i>	<b>15</b>
<b>*The Social Sour</b> <i>bourbon, lemon, angostura, red wine float</i>	<b>11</b>
<b>*Seasonal Sangria</b>	<b>11</b>
<b>Gin Lullaby</b> <i>Earl Gray infused Hendricks, lemon, honey</i>	<b>15</b>
<b>Bitter-Sweet Chappy</b> <i>Boxergrail Rye, pistachio, orgeat, angostura bitters, lemon</i>	<b>20</b>

**Draft Beer Offerings**

available in our cocktail book

**Packaged Alcoholic Beverages**

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

**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	<b>7</b>
Sierra Nevada Trail Pass NA IPA	<b>7</b>
Wellbeing NA Golden Ale	<b>7</b>
Mexican Coke	<b>3</b>
Dr. Pepper (small)	<b>3</b>

\* denotes happy hour special pricing, Monday - Friday, 2 - 6  
 All liquor and wine prices are subject to 15% TN Liquor/Wine tax