



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

*braised collard greens \$5

*stewed cannellini beans \$5

crispy brussels sprouts \$5

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

→ 22% 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, 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

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

bronzed shrimp (4) \$10

*4 oz beef filet \$12

grilled chicken tenders (3) \$9

fried chicken tenders (3) \$7

*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

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

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
brut rosé 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> 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
All liquor and wine prices are subject to 15% TN Liquor/Wine tax