



### 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

grilled asparagus \$11

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

### meat | cheese

→ choose 3 (with **garnishes**) \$18

sequatchie cove coppinger/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

peas and spring onions \$6 | 10

\*chef Oscar's collard greens \$6 | 10

soup beans, topped with **cornbread** \$5 | 9

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 – **check with your server**

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

grit souffle, peas & asparagus \$18

**mushroom spoonbread stuffed quail**

pomegranate molasses, greens \$17

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

crispy 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

La. popcorn rice, whirled peas

\*grilled salmon \$29

grilled asparagus, shitake mushrooms,  
**sesame aioli**

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 | entree salads

\***public house burger**, aged cheddar, **fries** \$18

\***pimento cheese & bacon burger**, **fries** \$19

**fish sandwich**, fennel slaw, **fries** \$MP

quinoa salad: strawberries, endive, watercress, ricotta,  
white balsamic vinaigrette \$17

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

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