



**snacks | for the table**

- pimento cheese, **grilled sourdough**, **fried pickles** \$15
- deviled eggs, candied bacon \$9
- pecan smoked trout dip, **crostinis** & crudité \$15
- sweet & spicy chicken**, Thai curry cream \$12
- bbq carrots, ranch dressing \$10
- grilled asparagus, herbed ricotta, pancetta, parmesan \$11
- “yankee” cornbread**, chili honey, sorghum butter \$7

**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 \$5
- \*chef Oscar’s collard greens \$5
- \*soup beans, **topped with cornbread** \$5
- roasted beets & goat cheese \$5
- garlic green beans \$5
- creamy grits \$5
- mashed potatoes \$5
- macaroni shells & cheese** \$5
- French fries** \$5
- little green salad \$5
- \*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
- grit souffle, asparagus salad \$18
- mushroom & cornbread stuffed quail**
- pomegranate molasses, greens \$17
- fried chicken livers**, grits, hot sauce butter \$9
- crispy pork belly
- Korean bbq sauce**, pickled vegetables \$14
- 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
- salad additions

<b>4 oz cold</b>	<b>grilled chicken tenders</b>
<b>grilled chicken</b> \$6	(3) \$9
bronzed shrimp (4) \$10	<b>fried chicken tenders (3)</b> \$7
*6 oz beef filet \$24	*5 oz salmon \$12

**main plates | served with 2 sides**

- public house fried chicken** \$14
- red wine braised pot roast \$16
- 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 \$13

**sandwiches | entree salads**

- \***public house burger**, aged cheddar, **fries** \$18
- \***pimento cheese & bacon burger**, **fries** \$19
- fish sandwich**, fennel slaw, **fries** \$MP
- marinated mushroom **sandwich**, roasted red peppers, goat cheese, arugula \$15
- 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