



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 \$12

sweet & spicy chicken, Thai curry cream \$14

“yankee” cornbread,
chili honey, sorghum butter \$8

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

*spicy cabbage & bacon \$6 | 10

*soup beans with cornbread crumble \$6 | 10

roasted butternut squash \$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
green beans, tomatoes, radishes, spiced pecans,
blue cheese, herb lemon vinaigrette \$10

caesar salad, croutons, parmesan \$10

iceberg wedge salad
bacon, fried onions, tomatoes,
radishes, blue cheese \$11

seared sea scallops
baked grits, butternut squash,
sherry vinaigrette \$18

roasted quail
dirty rice stuffing, gumbo sauce \$18

fried chicken livers, grits, hot sauce butter \$11

crispy pork belly
corn cake, apple butter, apple salad, pecans \$15

main plates

public house fried chicken \$21
macaroni & cheese, house hot sauce

red wine braised pot roast \$24
mashed potatoes, braising gravy

sautéed Carolina trout almondine \$28
garlic green beans

*grilled salmon \$29
“put up” tomato bread pudding, red onion
marmalade

shrimp & grits \$27
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: golden quinoa, lacinato kale,
dates, apples, pecans, goat cheese,
cider vinaigrette \$17

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

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

THE
SOCIAL

0 Proof Specialty Drinks

Seasonal Mule sparkling <i>house made seasonal syrup, lime, house ginger beer</i>	9
Crème Brulée Latte <i>Hot or iced</i>	7
Flavored Carafes Tea or Lemonade <i>choice of white peach, raspberry, or golden berry</i>	10

The Social Cocktails

Barkeep Old Fashioned <i>Bardstown Private Barrel, flavored syrup, bitters</i>	MP
Pink Pony Club <i>blanco tequila, raspberry, lemon, lime, dry vermouth</i>	12
Barrel Rested Manhattan <i>Uncle Nearest 1884 & Rye Blend, vermouth, amaro, bitters</i>	18
Mayflower Martini <i>gin, St. George spiced pear liqueur, Domaine de Canton, lemon</i>	13
Saturday Morning Cartoons <i>*dairy allergy</i> <i>froot loops infused rum punch, Italicus, lemon, earl grey syrup</i>	15
Harvest Moon Mule <i>vodka, golden berry, house ginger beer, lime</i>	12
Espresso Martini <i>*nut allergy</i> <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
*House Sangria <i>ask your server for the rotating flavor</i>	11

Draft Beer Offerings
available in our cocktail book

Packaged Alcoholic Beverages			
Highlife Pony	3	Stella Artois	6
Miller Lite	5	Bells Two Hearted IPA	9
Michelob Ultra	5	NH Imp. Stout	12
Bud Light	5	Arlo Dry Cider	8
High Noon	7	Local Sour	7

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> Andrea C. <i>Friuli-Venezia Giulia, Italy</i>	10/14/37
<i>*chardonnay</i> Laurent Perrachon <i>Beaujolais-Villages, France</i>	11/16/45
<i>white blend</i> Cristia <i>Côtes du Rhône, France</i>	13/19/53
<i>*rosé</i> Marqués de Cáceres <i>Rioja, Spain</i>	10/14/37
<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
<i>*vinho verde</i> Raza <i>Vinho Verde, Portugal</i>	10/14/37
Red	
<i>*cabernet</i> Spoken West <i>Lodi, California</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-carignan</i> Château d'Oupia <i>"Les Hérétiques" Languedoc, France</i>	13/19/53
<i>valpolicella superiore ripasso</i> <i>Stefano Accordini Veneto, Italy</i>	16/23/61
<i>pinot noir</i> Chemistry <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 Victory Citrus Wheat	7
Mexican Coke	4
Coke Zero	4
Dr. Pepper (small)	4

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