PUBLIC HOUSE
CHATTANOOGA

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