



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
- crispy brussels sprouts, dates, miso \$11
- “yankee” cornbread, chili honey, sorghum butter \$7
- 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

- *chef oscar’s collard greens \$6 | 10
- roasted butternut squash \$6 | 10
- *baked cannellini beans \$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 \$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, pot likker \$18
- roast quail cassoulet
- pork sausage, white beans, winter vegetables \$17
- fried chicken livers, grits, hot sauce butter \$9
- crispy pork belly
- korean bbq sauce, peanuts \$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
- grilled cabbage, caramelized onion, bacon
- *grilled salmon \$29
- salt & vinegar potatoes, french remoulade
- 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 \$17
- *pimento cheese & bacon burger, fries \$19
- fish sandwich, fennel slaw, fries \$MP
- quinoa salad: apple, endive, watercress, blue cheese, pecans, 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