



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
- crispy brussels sprouts, dates, miso \$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

- *chef oscar’s collard greens \$5
- roasted butternut squash \$5
- *baked cannellini beans \$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, pot likker \$18
- roasted 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
- 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

→ salad additions

4 oz cold grilled chicken \$6	grilled chicken tenders (3) \$9
bronzed shrimp (4) \$10	fried chicken tenders (3) \$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 \$17
- *pimento cheese & bacon burger, fries \$19
- fish sandwich, fennel slaw, fries \$MP
- marinated mushroom sandwich, roasted red peppers, goat cheese, arugula \$15
- quinoa salad: apple, endive, watercress, blue cheese, white balsamic vinaigrette \$17
- public house cobb salad: greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$18