



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
- “yankee” cornbread, chili honey, sorghum butter \$7
- summer smorgasbord \$15
- housemade pickles, house cured salmon, & lahvosh crackers
- 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

- zucchini noodles \$6 | 10
- ratatouille \$6 | 10
- *summer succotash \$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 \$9
- caesar salad, croutons, parmesan \$9
- iceberg wedge salad
- bacon, fried onions, tomatoes, radishes, blue cheese \$9
- seared sea scallops
- corn & grit cake, succotash, basil \$18
- cornbread stuffed quail
- country ham, goat cheese, blackberry \$17
- fried chicken livers, grits, hot sauce butter \$9
- Korean bbq pork belly
- bread & butter jalapeno, vidalia onion \$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
- fennel & potato salad, preserved lemon vinaigrette
- *bronzed salmon \$29
- ratatouille (tomato, red peppers, onion, eggplant, zucchini, yellow squash), buttermilk vinaigrette
- 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 \$18
- *pimento cheese & bacon burger, fries \$19
- fish sandwich, fennel slaw, fries \$MP
- quinoa salad: zucchini noodles, feta cheese, cornbread crouton, marinated tomato, cucumber, vidalia onion & champagne vinaigrette \$17
- public house cobb salad:
- greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$18
- *steak & wedge salad
- (6 oz filet) \$33