



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
- grilled asparagus, herbed ricotta, pancetta, parmesan \$11
- 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

- peas and spring onions \$6 | 10
- *chef Oscar's collard greens \$6 | 10
- *soup beans \$5 | 9
- 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
- grit souffle, peas & asparagus \$18
- mushroom & cornbread stuffed quail
- pomegranate molasses, greens \$17
- fried chicken livers, grits, hot sauce butter \$9
- crispy pork belly
- Korean bbq sauce, pickled vegetables \$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
- La. popcorn rice, peas and spring onions
- *grilled salmon \$29
- grilled asparagus, shitake mushrooms, sesame aioli
- 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: strawberries, endive, watercress, ricotta, white balsamic 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

S O C I A L

0 Proof Specialty Drinks

Seasonal Mule sparkling <i>house made seasonal syrup, lime, house ginger beer</i>	9
Strawberry Latte	7
Iced Strawberry Americano	7
Flavored Carafes Tea or Lemonade <i>choice of white peach, strawberry or pink grapefruit</i>	10

The Social Cocktails

Barkeep Old Fashioned <i>bartender's choice whiskey, flavored syrup, bitters</i>	MP
Jalisco Bird <i>Lunazul blanco tequila, Campari, pineapple, strawberry, lime, peychaud's bitters</i>	14
Barrel Rested Manhattan <i>Uncle Nearest 1884 & Rye Blend, vermouth, amaro, bitters</i>	18
Passenger Princess <i>Fords gin, St. Germaine, Aperol, pink grapefruit, lemon</i>	15
Monet's Garden Mule <i>rose-infused Gate 11 vodka, peach, lime, house ginger beer</i>	13
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> Riff <i>Veneto, Italy</i>	10/14/37
<i>*chardonnay</i> Laurent Perrachon <i>Beaujolais-Villages, France</i>	11/16/45
<i>viognier-grenache blanc</i> Cristia <i>Côtes du Rhône, France</i>	13/19/53
<i>rosé</i> Coelho "Bunny Cuvée" <i>Willamette Valley, Oregon</i>	11/16/45
<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	10/14/37
<i>Vinho Verde, Portugal</i>	

Red

<i>*cabernet</i> Simply... <i>Washington State</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</i> Dmn Gassier "Fleur de Syrah" <i>Costières de Nîmes, 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