



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
- summer smorgasbord \$15
- housemade pickles, house cured salmon, & lahvosh
- “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

- zucchini noodles \$5
- ratatouille \$5
- *summer succotash \$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
- 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
- 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 \$18
- *pimento cheese & bacon burger, fries \$19
- fish sandwich, fennel slaw, fries \$MP
- marinated mushroom sandwich, roasted red peppers, goat cheese, arugula \$15
- 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