



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

- peas and spring onions \$5
- *chef Oscar’s collard greens \$5
- *soup 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, asparagus salad \$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
- 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: strawberries, endive, watercress, ricotta, white balsamic vinaigrette \$17
- public house cobb salad
- greens, bacon, tomato, blue cheese, fried chicken, avocado, deviled egg \$18

THE

S O C I A L

0 Proof Specialty Drinks

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

The Social Cocktails

| | |
|--|----|
| Barkeep Old Fashioned | MP |
| <i>bartender's choice whiskey, flavored syrup, bitters</i> | |
| Jalisco Bird | 14 |
| <i>Lunazul blanco tequila, Campari, pineapple, strawberry puree</i> | |
| Barrel Rested Manhattan | 18 |
| <i>Uncle Nearest 1884 & Rye Blend, vermouth, amaro, bitters</i> | |
| Passenger Princess | 15 |
| <i>Fords gin, St. Germaine, Aperol, pink grapefruit, lemon</i> | |
| Monet's Garden Mule | 13 |
| <i>rose-infused Gate 11 vodka, peach, lime, house ginger beer</i> | |
| Silly Rabbit ^{*dairy allergy} | 14 |
| <i>trix-infused Don Q rum, strawberry puree, lime, clarified milk punch</i> | |
| Espresso Martini ^{*nut allergy} | 15 |
| <i>vanilla and French oak infused Wheatley vodka, creme de cacao, Frangelico, Kahlua</i> | |
| *The Social Sour | 11 |
| <i>bourbon, lemon, angostura, red wine float</i> | |
| *House Sangria | 11 |
| <i>ask your server for the rotating flavor</i> | |

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 | 10/14/37 |
| <i>Penedes, Spain</i> | |
| <i>brut rosé</i> Terre Gaie | 13/19/53 |
| <i>Veneto, Italy</i> | |

White | Rosé

| | |
|---|----------|
| <i>*pinot grigio</i> Riff | 10/14/37 |
| <i>Veneto, Italy</i> | |
| <i>*chardonnay</i> Laurent Perrachon | 11/16/45 |
| <i>Beaujolais-Villages, France</i> | |
| <i>white blend</i> Cristia | 13/19/53 |
| <i>Côtes du Rhône, France</i> | |
| <i>rosé</i> Coelho "Bunny Cuvée" | 11/16/45 |
| <i>Willamette Valley, Oregon</i> | |
| <i>sauv. blanc-semillon</i> Mary Taylor | 12/17/47 |
| <i>Bordeaux, France</i> | |
| <i>chardonnay</i> J. Carr's "Force & Grace" | 15/21/57 |
| <i>Carneros, California</i> | |
| <i>riesling</i> Dr. Hermann | 12/17/47 |
| <i>Mosel, Germany</i> | |
| <i>*vinho verde</i> Raza | 10/14/37 |
| <i>Vinho Verde, Portugal</i> | |

Red

| | |
|---|----------|
| <i>*cabernet</i> Simply... | 10/14/37 |
| <i>Washington State</i> | |
| <i>*pinot noir</i> Matthew Fritz | 11/16/45 |
| <i>Santa Lucia Highlands, California</i> | |
| <i>cabernet</i> Ancient Peaks | 14/20/55 |
| <i>Paso Robles, California</i> | |
| <i>syrah</i> Dmn Gassier "Fleur de Syrah" | 13/19/53 |
| <i>Costières de Nîmes, France</i> | |
| <i>valpolicella superiore ripasso</i> | 16/23/61 |
| <i>Stefano Accordini Veneto, Italy</i> | |
| <i>pinot noir</i> Chemistry | 16/23/61 |
| <i>Willamette Valley, Oregon</i> | |
| <i>malbec</i> Santa Julia "El Burro" | 12/17/47 |
| <i>Mendoza, ARG</i> | |

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