



(423) 634-8899

<http://www.dinnerdeliveredonline.org>

Public House

Lunch Menu

Available Monday - Saturday from
11:00am - 2:30pm

Snacks (Lunch)

No modifications allowed, at the
request of the restaurant.

PH Pimento Cheese	\$13.20
<i>Grilled Sourdough, Fried Pickles</i>	
Deviled Eggs & Bacon Brittle	\$8.40
Pecan Smoked Trout Spread	\$12.00
<i>Crostini & Crudites</i>	
Benedictine Dip	\$9.60
<i>Raw Vegetables</i>	

Small Plates (Lunch)

No modifications allowed, at the
request of the restaurant.

Sauteed Sea Scallops	\$14.40
<i>Arugula, Blackberries, Crispy Country Ham, Vinaigrette</i>	
Fried Chicken Livers	\$9.60
<i>Grits and Tabasco Butter</i>	
Stuffed Quail	\$13.20
<i>Andouille, Apple, Grits</i>	
Five Spice Pork Belly	\$12.00
<i>Chow-chow and Garlic Cracker</i>	
Sweet and Spicy Chicken Bites	\$9.60
<i>Cabbage and Carrot Salad</i>	

Soups & Salads (Lunch)

No modifications allowed, at the
request of the restaurant.

Soup of the Day	\$6.00
Soup & Salad	\$13.20
<i>Salad Choices: Caesar, House, or Wedge</i>	
Caesar Salad with Grilled Red Onions	\$8.40
House Salad	\$8.40
<i>Green Beans, Tomatoes, Radishes, Spiced Pecans, Blue Cheese, and Herb Vinaigrette</i>	
Iceberg Wedge Salad	\$8.40
<i>Bacon, Fried Onion, Tomato, Radish, and Blue Cheese</i>	
Quinoa Salad	\$15.60
<i>Asparagus, Arugula, Candied Walnuts, Strawberries, Strawberry Vinaigrette</i>	
PH Cobb Salad	\$18.00
<i>Mixed greens, bacon, tomato, bleu cheese, fried chicken, avocado, deviled egg</i>	
Petite Filet & Wedge Salad	\$20.40
<i>4 oz. filet mignon, bacon, fried onions, tomatoes, radishes, blue cheese</i>	
Fried Chicken Salad	\$14.40
<i>Mixed Greens, Tomato, Bacon, Croutons & Grana Padano Cheese</i>	

Sandwiches (Lunch)

Served with Fries or Side Salad (Side

Dinner Menu

Available Monday - Saturday from
5:00pm - Close.

Snacks (Dinner)

No modifications allowed, at the
request of the restaurant.

PH Pimento Cheese	\$13.20
<i>with Grilled Sourdough & Fried Pickles</i>	
Deviled Eggs & Bacon Brittle	\$8.40
Pecan Smoked Trout Spread	\$12.00
<i>Crostini & Crudites</i>	
Benedictine Dip	\$9.60
<i>Raw Vegetables</i>	
"Yankee" Cornbread	\$4.80
<i>Chili Honey, Sorghum Butter. Not Gluten Free</i>	

Small Plates (Dinner)

No modifications allowed, at the
request of the restaurant.

Sauteed Sea Scallops	\$14.40
<i>Arugula, Blackberries, Crispy Country Ham, Vinaigrette</i>	
Fried Chicken Livers	\$9.60
<i>Grits and Tabasco Butter</i>	
Five Spice Pork Belly	\$12.00
<i>Chow-chow and Garlic Cracker</i>	
Sweet and Spicy Chicken Bites	\$9.60
<i>Cabbage and Carrot Salad</i>	

Soups & Salads (Dinner)

No modifications allowed, at the
request of the restaurant.

Soup of the Day	\$6.00
Soup & Salad	\$13.20
<i>Salad Choices: Caesar, House, or Wedge</i>	
Caesar Salad	\$8.40
<i>Romaine, Croutons, Grilled Red Onions, Grana Padano Cheese</i>	
House Salad	\$8.40
<i>Mixed Greens, Green Beans, Tomatoes, Radish, Spiced Pecans, Bleu Cheese, Herb Lemon Vinaigrette</i>	
Iceberg Wedge Salad	\$8.40
<i>Bacon, Fried Onion, Tomato, Radish, and Blue Cheese</i>	
Quinoa Salad	\$15.60
<i>Asparagus, Arugula, Candied Walnuts, Strawberries, Strawberry Vinaigrette</i>	
PH Cobb Salad	\$18.00
<i>Mixed greens, bacon, tomato, bleu cheese, fried chicken, avocado, deviled egg</i>	
Petite Filet & Wedge Salad	\$20.40
<i>4 oz. filet mignon, bacon, fried onions, tomatoes, radishes, blue cheese</i>	
Fried Chicken Salad	\$14.40
<i>Mixed Greens, Tomato, Bacon, Croutons & Grana Padano Cheese</i>	

Public House

Menu Last Updated: 10/1/2020
1110 Market St. Chattanooga, TN 37402

Delivery Hours

Monday: 11:00am - 2:00pm; 5:00-7:30pm
Tuesday: 11:00am - 2:00pm; 5:00-7:30pm
Wednesday: 11:00am - 2:00pm; 5:00-7:30pm
Thursday: 11:00am - 2:00pm; 5:00-7:30pm
Friday: 11:00am - 2:00pm; 5:00-7:30pm
Saturday: 11:00am - 2:00pm; 5:00-7:30pm
Sunday: Closed

Family Meals

Feeds 3 to 4. Served with Protein and
Choice of 2 Sides

Family Style Fried Chicken	\$38.40
<i>sweet tea brined organic chicken, private spice blend, cut into 10 pieces per chicken (breast split)</i>	
Family Style Marinated & Grilled Chicken Tenders	\$43.20
<i>marinated with Public House signature orange juice, soy sauce, garlic and onion marinade, grilled</i>	
Family Style Red Wine Braised Pot Roast	\$43.20
<i>48-hour braised beef with red wine and veal demiglace</i>	
Family Style Pork Tenderloin	\$48.00
<i>grilled and served with apple chutney</i>	
Family Style Faroe Island Salmon	\$52.80
<i>Four 5 oz. pieces grilled salmon</i>	

Desserts

Chocolate Chip Cookie	\$2.40
Praline Caramel Carrot Cake	\$8.40
Crepe Brulee	\$7.20
Jack Daniels TN Whiskey	\$9.60
Chocolate Cheesecake	
Whole ack Daniels TN Whiskey	\$54.00
Chocolate Cheesecake	
Key Lime Pie	\$8.40
<i>with graham cracker crust</i>	
Whole Key Lime Pie	\$48.00
Peanut Butter Pie	\$9.60
Whole Peanut Butter Pie	\$54.00

Salad is \$4.80 extra) or Soup (Soup is \$2.40 extra). No modifications allowed, at the request of the restaurant.

Public House Burger with Aged Cheddar	\$13.20
Pimento Cheese & Bacon Burger	\$15.60
Salmon Club	\$15.60
<i>Bacon, lettuce, tomato & green goddess</i>	
Grilled Chicken Sandwich	\$16.80
<i>House BBQ Sauce, Hickory Smoked Bacon, Cheddar</i>	
Marinated Mushroom Sandwich	\$14.40
<i>Roasted Red Pepper, Goat Cheese, Arugula</i>	

Main Plates (Lunch)

All Main Plates (except Veggie Platter) are served with Your Choice of 2 Sides. All Main Plates served with a Jalapeno Cheddar Muffin. Extra Muffin is \$1.20 extra each. No modifications allowed, at the request of the restaurant.

Public House Fried Chicken	\$12.00
<i>Sweet tea brined</i>	
Red Wine Braised Pot Roast	\$13.20
<i>Braising Gravy</i>	
Grilled Chicken Tenders	\$15.60
<i>Lindley Family marinade</i>	
Grilled Pork Tenderloin	\$15.60
<i>Apple Chutney</i>	
Grilled Faroe Island Salmon	\$16.80
<i>Romesco</i>	
Half - Sauteed Carolina Trout	\$16.80
<i>Sauce Gribiche</i>	
Whole - Sauteed Carolina Trout	\$21.60
<i>Sauce Gribiche</i>	
Veggie Platter	\$10.80
<i>Choose Three Sides to Make Your Veggie Plate</i>	

Local Produce & Sides (Lunch)

No modifications allowed, at the request of the restaurant.

Side of Spicy Cabbage & Bacon	\$3.60
<i>Not Vegetarian</i>	
Side of Grilled Asparagus	\$4.20
Side of Peas & Spring Onions	\$4.20
Side of Garlic Green Beans	\$3.60
Side of Mashed Potatoes	\$3.60
Side of Creamy Grits	\$3.60
Side of Roasted Beets & Goat Cheese	\$4.20
Side of Macaroni Shells & Cheese	\$4.20
Little Green Salad	\$4.20
Side of French Fries	\$3.60
Bowl of Soup	\$6.00
<i>Add to a plate or sandwich for only \$2.40</i>	

Desserts

Crepe Brulee	\$7.20
Jack Daniels TN Whiskey	\$9.60
Chocolate Cheesecake	
Chocolate Chip Cookie	\$2.40
Praline Caramel Carrot Cake	\$8.40
Key Lime Pie	\$8.40
<i>with graham cracker crust</i>	

Sandwiches (Dinner) **Served with Fries. No modifications allowed, at the request of the restaurant.**

Public House Burger with Aged Cheddar	\$13.20
Pimento Cheese & Bacon Burger	\$15.60
Salmon Club	\$15.60
<i>Bacon, lettuce, tomato & green goddess</i>	
Grilled Chicken Sandwich	\$16.80
<i>House BBQ Sauce, Hickory Smoked Bacon, Cheddar</i>	
Marinated Mushroom Sandwich	\$14.40
<i>Roasted Red Pepper, Goat Cheese, Arugula</i>	

Main Plates (Dinner)

No modifications allowed, at the request of the restaurant.

Grilled Faroe Island Salmon	\$24.00
<i>Quinoa Pilaf, Romesco</i>	
Sauteed Carolina Trout	\$26.40
<i>Grilled Asparagus, Egg & Olive Vinaigrette</i>	
Shrimp & Grits	\$24.00
<i>Gulf shrimp, Andouille Sausage</i>	
Grilled Pork Tenderloin	\$20.40
<i>Grits & Apple Chutney</i>	
Public House Fried Chicken	\$20.40
<i>Macaroni & Cheese, House Hot Sauce</i>	
Red Wine Braised Pot Roast	\$20.40
Grilled Beef Filet	\$43.20
<i>Mashed Potatoes, Steak Sauce</i>	
Veggie Platter	\$19.20
<i>Choose Four Sides to make your Veggie Platter</i>	
Steak & Fries	\$31.20
<i>New York Strip, Arugula, Horesradish Cream</i>	

Local Produce & Sides (Dinner)

No modifications allowed, at the request of the restaurant.

<u>Regular - Local Produce & Sides</u>	
Regular Side of Spicy Cabbage & Bacon	\$4.80
Regular Side of Grilled Asparagus	\$6.00
Regular Side of Quinoa Pilaf	\$6.00
Regular Side of Garlic Green Beans	\$6.00
Regular Side of Roasted Beets & Goat Cheese	\$6.00
Regular Side of Arugula & Balsamic	\$6.00
Regular Side of Creamy Grits	\$4.80
Regular Side of Marinated Mushrooms	\$7.20
Regular Side of Macaroni Shells & Cheese	\$4.80
Regular Side of Mashed Potatoes	\$3.60
Regular Side of Peas & Spring Onions	\$6.00
<u>Large - Local Produce & Sides</u>	
<i>Double Portion of the Regular Sides - Shareable</i>	
Large Side of Spicy Cabbage & Bacon	\$12.00
Large Side of Grilled Asparagus	\$12.00

Peanut Butter Pie \$9.60

**Meat & Cheese Plate
(Lunch)**

Choose 3 - Meat & Cheese \$16.80
Plate

with Grilled Bread and Garnishes

Cheeses

Sequatchie Cove Seasonal - Cow's Milk - Tennessee

Bucherondin - Goat's Milk - Franch

Manchego - Sheep's Milk - Spain

St. Angel - Cow's Milk - Franch

Cahill Porter Cheddar - Cow's Milk -

Ireland

Green Hill Camembert - Cow's Milk -

Georgia

Meats

Benton's Country Ham - Pork -

Tennessee

Pepperoni - Pork- San Francisco,

California

Sopressata - Pork - San Francisco,

California

Large Side of Quinoa Pilaf \$12.00

Large Side of Peas & Spring \$12.00

Onions

Large Side of Garlic Green \$10.80

Beans

Large Side of Roasted Beets & \$10.80

Goat Cheese

Large Side of Arugula & \$12.00

Balsamic

Large Side of Creamy Grits \$9.60

Large Side of Marinated \$14.40

Mushrooms

Large Side of Macaroni Shells \$9.60

& Cheese

Large Side of Mashed Potatoes \$7.20

**Meat & Cheese Plate
(Dinner)**

Choose 3 - Meat & Cheese \$16.80
Plate

Cheeses

Sequatchie Cove Seasonal - Cow's Milk - Tennessee

Bucherondin - Goat's Milk - Franch

Manchego - Sheep's Milk - Spain

St. Angel - Cow's Milk - Franch

Grana Padano - Cow's Milk - Italy

Green Hill Camembert - Cow's Milk -

Georgia

Meats

Benton's Country Ham- Pork - Tennessee

Pepperoni - Pork- San Francisco,

California

Sopressata - Pork - San Francisco,

California