

STARTERS

- *NEW* Aloha Fries** 7.
House Cut Fries, Spicy Aioli, Sweet Soy Glaze, Furikake, Scallion
- Spinach And Crab Dip** 10.
Blue Crab, Spinach, Creamy Parmesan, Sliced Warm Pita
- Fried Shrimp** 12.
9 Fried Shrimp, Spicy Remoulade
- Mac 'N Cheese** 10.
Smoked Gouda, Parmesan, Pecan Smoked Bacon, White Truffle Oil
- Rosemary Popcorn** 4.
Freshly Popped with Rosemary Oil
- Public House Calamari** 13.
Crispy, Fried Calamari, Fried Jalapenos
- Asian Glazed Baby Back Ribs** 13.
Sweet & Spicy Glazed Pork Ribs
- Mini Lamb Burgers** 12.
Ground Lamb, Spices, Onion Chutney, Pickles Tzatziki Sauce
- Pimento Cheese Dip** 9.
House Made Pimento Cheese, Celery Sticks, Sliced Warm Pita
- Crab & Corn Fritters** 10.
Crab, Corn, Pecan Smoked Bacon, Hatch Green Chile, Cilantro, Spicy Remoulade
- Fried Green Tomato Napoleon** 9.
Fried Green, Vine Ripe, Goat Cheese, Pesto, Balsamic Reduction.
- House Cut French Fries** 6.
Add Truffle & Parmesan OR Garlic 1.

SOUP/SALADS

- Creamy Tomato Basil Soup** 6.
- Mixed Green Salad** 9.
Mixed Field Greens, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette
- Caesar Salad** 9.
Romaine Lettuce, Parmesan, Roasted Garlic Croutons, Caesar Dressing
- Greek Salad** 9.
Romaine Lettuce, Feta Cheese, Tomato, Red Onion, Kalamata Olive, Cucumber, Pepperoncini, Greek Dressing
- Beet Salad** 13.
Fresh Roasted Beets, Warm Pecan Encrusted Goat Cheese, Arugula, Green Beans Maple Vinaigrette
- Wedge Salad** 10.
Iceburg Wedge, Pecan Smoked Bacon, Blue Cheese Crumbles, Scallions, Blue Cheese Dressing
- Cobb Salad** 13.
Mixed Field Greens, Diced Chicken, Pecan Smoked Bacon, Blue Cheese, Egg, Avocado, Tomato, Scallions, Dijon Vinaigrette
- Southwest Salad** 12.
Mixed Field Greens, Pepperjack Cheese, Fire Roasted Corn, Black Beans, Avocado, Red Onion, Tomato, Fresh Cilantro, Cilantro Lime Vinaigrette

Add Grilled or Blackened Chicken, Shrimp, or Lamb Gyro Meat to any Salad 5.

MAINS

Burger Patties are 8oz. Brasstown Beef*
Sub a Grilled Chicken Breast upon request
OR a Beyond Burger Patty (VEGAN FRIENDLY)

- Public House Burger** 12.
Cheddar, Lettuce, Tomato, Onion
- California Burger** 14.
Monterey Jack, Pecan Smoked Bacon, Avocado, Tomato, Alfalfa Sprouts, Creamy Dijon
- Barbeque Burger** 14.
Cheddar Cheese, Pecan Smoked Bacon, Barbeque Sauce, Crispy Onion Rings, Lettuce, Tomato
- Pimento Cheese Burger** 14.
Pimento Cheese, Lettuce, Tomato,
- Blackened Blue Burger** 14.
Blue Cheese, Crispy Onion Strings, Lettuce, Tomato, Cajun Spices
- Caprese Burger** 14.
Mozzarella, Pesto, Tomato
- Barnyard Burger** 14.
Roasted Tomato, Spinach, Caramelized Onion, Goat Cheese
- Southern Burger** 14.
Pepperjack, Fried Green Tomato, Lettuce, Spicy Remoulade
- Fungi Burger** 14.
Gruyere, Roasted Mushrooms, Caramelized Onions, White Truffle Oil
- Hatch Green Chile Burger** 14.
Monterey Jack, Hatch Green Chile, Lettuce, Tomato, Onion

All Mains except Grilled Cheese served with French Fries.
Upgrade to Parmesan Truffle OR Garlic Fries for 1.
Aloha Fries 2.
Substitute a Mixed Green, Greek, or Caesar Salad for 2.

- Lamb Gyro** 13.
Lamb, Warm Pita, Shredded Lettuce, Vine Ripe Tomato, Red Onion, Feta Cheese, Tzatziki
- Grilled Cheese & Tomato Basil Soup** 12.
Monterey Jack & Cheddar on Toasted Sourdough
- Fried Shrimp Basket** 16.
9 Fried Shrimp,, Tartar Sauce, Cocktail
- Fried Chicken Sandwich** 13.
Fried Chicken Breast, Tabasco Honey Mayonnaise, Lettuce, Tomato, Onion, Pickles
- Shrimp Po'Boy Sandwich** 14.
Fried Shrimp, Tartar Sauce, Lettuce, Tomato, Onion, Amoroso Roll
- Veggie Wrap** 11.
Monterey Jack, Lettuce, Cucumber, Roasted Red Pepper, Red Onion, Avocado, Sprouts, Creamy Dijon, Spinach Tortilla
- Pimento Cheese BLT** 12.
Pimento Cheese, Pecan Smoked Bacon, Romaine, Vine Ripe Tomato, Toasted Sourdough
- Shrimp "N Grits** 18.
Local Yellow Stone Ground Grits, Andouille Sausage, Bell Peppers, Garlic, Onion, Bourbon Cream Sauce
- Fish 'N Chips** 16.
Beer Battered Haddock, Tartar Sauce, Malt Vinegar
- Chicken Gyro** 12.
Grilled Chicken, Warm Pita, Shredded Lettuce, Vine Ripe Tomato, Red Onion, Feta Cheese, Tzatziki
- Cuban** 12.
Roasted Pork, Smoked Ham, Gruyere, Dill Pickle, Whole Grain Mustard, Mojo Sauce

* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.

On Tap*

*Taps subject to change.

(1) Weihenstephan Hefeweizen Germany 5.4%	7.50	(10) Strange Beast Hard Kombucha California 4.0%	6.50
(2) Lo-Fi Mexican Lager South Carolina 5.0%	7.00	(11) Wicked Weed Pernicious IPA North Carolina 7.3%	7.00
(3) Steel Hands Rasp Lemonade South Carolina 5.5%	6.50	(12) Sweet Water 420 Georgia 5.7%	6.50
(4) Blanche De Bruxelles Belgium 4.5%	7.00	(13) EOBC Sour Apricot Peach South Carolina 6.5%	6.50
(5) Delirium Tremens Belgium 8.5%	8.50	(14) Lazy Magnolia Southern Pecan Mississippi 4.39%	6.50
(6) Warsteiner Germany 4.8%	7.00	(15) Westbrook Gose South Carolina 4.0%	6.50
(7) Tradesman Circuit Breaker South Carolina 7.9%	7.00	(16) Sierra Wild Little Thing North Carolina 5.5%	6.50
(8) McKenzie's Black Cherry Cider New York 5.0%	7.00	(17) Yazoo Calla IPA Tennessee 6.0%	7.00
(9) EOBC WatermelonLime Seltzer South Carolina 5.0%	6.50	(18) Left Hand Milk Stout (Nitro) Colorado 6.0%	6.50

FRESH SQUEEZED COCKTAILS \$9

Screwdriver
Titos & Orange Juice
Salty Dog
Titos & Grapefruit, Salt
Paloma
Espolon, Grapefruit, & Lime
Margarita
Espolon, Lemon, Lime, Simple
Syrup, Dry Curacao

WHITE WINE

House White 7.
Meiomi Chardonay 9.
Geisen Sav Blanc 9.
Essence Riesling 8.
Maison Saleya Rose 9
Prosecco Split 9.

RED WINE

House Red 7.
Sebastiani Pinot Noir 10.
Killka Malbec 8.
Substance Cabernet 10.

SPIKED COLD BREW \$8

Salted Caramel
Espresso
Mocha
Irish

TRY OUR NEW FROZEN PINA COLADA \$7 ADD A DARK RUM FLOATER \$2

Brunch

Saturdays & Sundays

11:30am-4pm

Chicken Biscuits

12.

Two Warm Buttermilk Biscuits, Crispy Fried Chicken, Choice of Side

Biscuits and Gravy

11.

Two Warm Buttermilk Biscuits, Sausage Gravy, Choice of Side

Huevos Rancheros

13.

Two Over-Easy Eggs, Monterey Jack, Flour Tortillas, Hatch Green Chile Sauce, Sour Cream, Choice of Side

Fried Green Tomato Benedict

13.

Two Poached Eggs, Smoked Ham, Fried Green Tomatoes, English Muffin, Hollandaise, Choice of Side

Rustic Scramble

11.

Three Scrambled Eggs, Gruyere, Smoked Ham, Mushrooms, Caramelized Onions, Choice of Side

Mediterranean Scramble

11.

Three Scrambled Eggs, Feta, Spinach, Red Pepper, Choice of Side

Add Lamb Gyro Meat

2.

Southwestern Scramble

11.

Three Scrambled Eggs, Chorizo, Pepperjack, Avocado, Red Onion, Choice of Side

No Frills

10.

2 Eggs Any Style, Choice of Two Sides

Breakfast Sandwich

12.

Scrambled Eggs, Cheddar Cheese, Brioche, Garlic Aioli
Choice of Bacon or Sausage

Pancake Stack

10.

Three Pancakes, Maple Syrup, Choice of Side
Add, Strawberries, Blueberries 2.
Chocolate Chips 1.

Kid Pancake

5.

One Pancake, Maple Syrup, Choice of Side
Add, Strawberries, Blueberries or
Chocolate Chips

KIDS

Chicken Fingers & Fries 8.

Grilled Cheese & Fries 8.

Mini Burgers & Fries 8.

Butter Noodles 5.50

SIDES

Bacon

Sausage

Home Fries

Grits

Sourdough

FOR DESERT: ICE COLD
KEY LIME PIE