

DAYTIME
MENU

DAILY SOUP cup 7 | bowl 9
chef's preparation

FIELD OF GREENS add:grilled chicken 7, grilled shrimp 8, salmon 15

HOUSE artisan baby greens, sliced cherry tomatoes, diced cucumber, sliced red onion, cheddar cheese, house garlic croutons, whole grain honey mustard dressing 12 VE

CAESAR chopped hearts of romaine, grated parmesan cheese, mediterranean olives, house garlic croutons, cracked black pepper, caesar dressing 12

BLUEBERRY fresh blueberries, baby arugula, cucumbers, almond granola, goat cheese, white balsamic & thyme vinaigrette 15 GF, VE

SPRING GARDEN artisan greens, sliced asparagus, pickled radish, snow peas, feta cheese, preserved lemon vinaigrette 14 GF, VE

SUGGESTED PAIRINGS:
Kindred Spirits (cocktail) or *Adami Prosecco (sparkling)*

SANDWICHES served with your choice of side

CHICKEN BACON RANCH marinated & grilled chicken, applewood smoked bacon, lettuce, tomato, onion, basil, roasted red pepper, melted provolone cheese, avocado ranch, potato bun 16

BACON & SHRIMP SALAD ROLL soft poached shrimp salad, sweet pickled vegetables, micro salad, cuban roll 18

PORK TENDERLOIN pan fried, apple slaw, creole mustard, cheddar cheese, potato bun 17

PULLED PORK smoked pulled pork, sweet plantains, cilantro chimichurri sauce, toasted sourdough 16

CHICKEN SALAD PITA marinated & grilled chicken, celery, dried cranberries, water chestnuts, cilantro, lime juice, cream aioli, lettuce, tomato, onion, pita bread 16

GRILLED VEGGIE red bell pepper, squash, onion, eggplant, green goddess, cuban roll 15 VE

TURKEY MELT oven roasted turkey, cheddar cheese, american cheese, spicy peach marmalade, toasted sourdough 16

CAPRESE GRILLED CHEESE tomato jam, melted mozzarella cheese, pesto aioli, toasted sourdough 14 VE

TUNA STEAK lettuce, red onion, grilled pineapple, avocado smash, potato bun 18

HUMMUS PITA lettuce, tomato, onion, cucumber, tzatziki, pita bread 12 VE

SUGGESTED PAIRINGS:
So Fresca, So Green, Green (cocktail) or *Almacita Sparkling Rosé (wine)*

100% Natural Free Range Grass-Fed Ground Beef
hormone-free, zero antibiotics

PREMIUM 8oz BURGERS served with your choice of side

HOUSE STEAK BURGER* 20
house-ground NY strip steak, lettuce, bacon, cheddar, egg, avocado

ROMA BURGER* 18
lettuce, balsamic red onion, melted mozzarella, tomato jam

PUBLIC BURGER* 18
lettuce, tomato, caramelized onion, grilled mushrooms, american cheese, sriracha aioli

DANNY'S BURGER* 16
lettuce, onion, tomato, ketchup, mustard

all burgers served on potato bun

SUGGESTED BEER PAIRINGS:
Heat Wave Cool Down (cocktail) or *Creature Comforts Tropicalia IPA*

LUNCH ENTREES

SAVANNAH SHRIMP & GRITS our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 28 GF
suggested wine pairing: *Stoller Pinot Noir*

GRILLED SALMON* garlic whipped potatoes, grilled asparagus, romesco sauce, micro lemon zest 30 GF
suggested wine pairing: *Whispering Angel Rosé*

BERGAMOT TEA BRINED HALF-CHICKEN ricotta creamed polenta, green bean almonidine, natural jus 28 GF
suggested wine pairing: *Jasci Montepulciano d'Abruzzo*

CLAM LINGUINI crispy pancetta, sweet peas, white wine & creamed butter sauce 26
suggested wine pairing: *Joseph Mellot Sancerre*

SPRING CURRY sautéed snow peas, baby carrots, cauliflower, red onion, squash, coconut milk, agave, green curry, basmati rice 25
add: grilled chicken 7, grilled shrimp 8, salmon* 15 GF, VE, VG
suggested wine pairing: *Spreitzer Riesling 101*

SIDES 6

public fries GF, VE, VG
(add parmesan & truffle \$3)

coleslaw GF, VE

street corn salad GF, VE

cucumber & tomato salad GF, VE, VG

garlic whipped potatoes GF, VE

KIDS SELECTION 9

reedom's burger & fries
mimi's spaghetti & meatballs
grilled cheese & fries VE
for children 12 and under*

Gluten-Free: GF, Vegetarian: VE, Vegan: VG

BEVERAGES

TEA sweet, unsweet 2

FOUNTAIN SODA coke, diet coke, sprite, lemonade, mr pibb, fanta orange 3

HOT TEA various selections 3.75

JUICES 3

NON ALCOHOLIC fever-tree ginger beer, fever-tree grapefruit soda 5

WATER house sparkling 5, topo chico sparkling 5

FRANKLIN'S COFFEE & DESSERTS

COFFEE DRINKS

drip coffee 4

cold brew 5

ESPRESSO DRINKS

double espresso 3

americano 4

cappuccino 5

latte 5.75

DESSERTS

coconut-guava panna cotta 9 GF

brûléed bananas

suggested wine pairing: *La Tour Blanche Sauternes*

banana pudding 9

house vanilla cookies, chantilly cream

suggested wine pairing: *Savannah Verdelho Madeira*

chocolate mousse 9 GF

madeira crème

suggested wine pairing: *Taylor 10 Year Tawny Port*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness most items can be prepared gluten-free please ask your server additional housemade sauces & dressings available \$.50 / each

VISIT OUR SISTER RESTAURANT

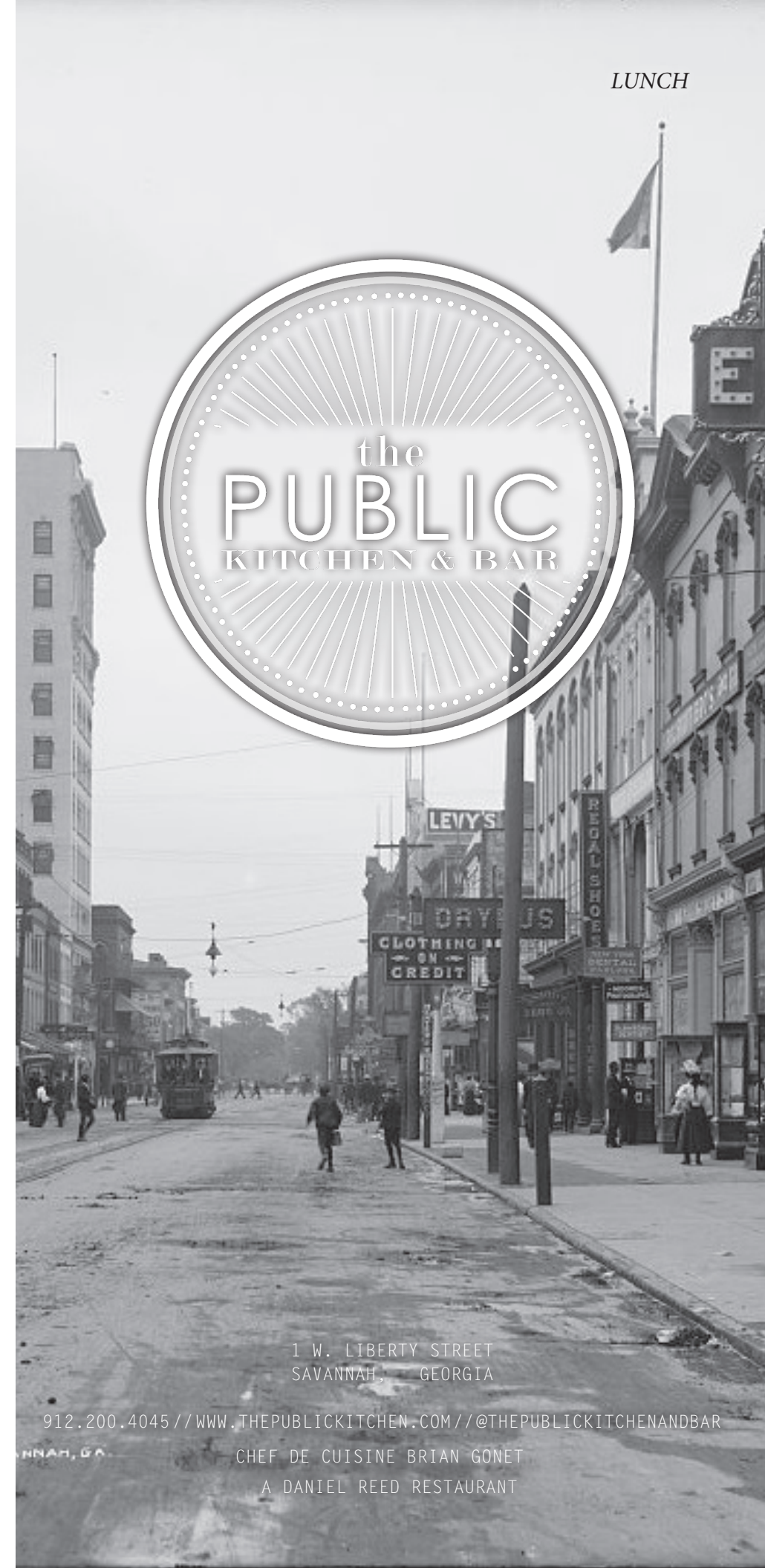
local ^{11ten}

food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT