

DAYTIME  
**MENU**

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

**DAILY SOUP** cup 7 | bowl 9  
*chef's preparation*

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

**STRAWBERRY ARUGULA** baby arugula, sliced strawberries, toasted almonds, crumbled goat cheese, honey lavender dressing 15 GF

**SPRING** artisan greens, diced cucumber, tomato, red onion, cheddar, balsamic vinaigrette 12 GF

**SOUTHERN COBB** house lettuce mix, diced bacon, corn off the cob, tomato, avocado, diced egg, cucumber, buttermilk dressing 15 GF

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

**SUGGESTED PAIRINGS:**

*Pretty Woman (cocktail)* or *Baskoli Txakolina (rosé wine)*

**SANDWICHES** served with your choice of side

**CHICKEN BACON RANCH** marinated & grilled chicken thigh, applewood smoked bacon, lettuce, tomato, onion, basil, roasted red pepper, melted provolone cheese, buttermilk ranch, potato bun 18

**LIFE IS PEACHY** sliced Black Forest ham, peach marmalade, melted cheddar cheese, sourdough 18

**BBQ PULLED PORK** smoked pulled pork shoulder, tangy BBQ sauce, melted cheddar cheese, cole slaw, toasted sourdough 18

**CHICKEN SALAD PITA** marinated & grilled chicken thigh, celery, dried cranberries, water chestnuts, cilantro, lime juice, creamy aioli, lettuce, tomato, onion, pita bread 17

**TURKEY BACON SWISS** oven roasted turkey breast, melted swiss cheese, savory bacon jam, toasted sourdough 18

**PORK CONFIT** slow cooked pork shoulder, melted provolone cheese, pickled red onion, artisan greens, truffle citrus dressing, toasted sourdough 20

**CLUB** layered black forest ham, roasted turkey breast, sliced cheddar, sliced provolone, applewood smoked bacon, lettuce, tomato, sweet herb mayo, toasted sourdough 18

**HUMMUS PITA** green garbanzo hummus, lettuce, tomato, onion, tzatziki sauce, warm pita 16 VE

**SMOKED GOUDA GRILLED CHEESE** fire roasted red peppers, grilled zucchini, arugula, toasted sourdough 16 VE

**PORTOBELLA "BURGER"** marinated & grilled portobella mushroom, roasted red pepper, crumbled goat cheese, lettuce, crispy fried onion 18 VE

**SUGGESTED PAIRINGS:**

*Dusk 'till Dawn (cocktail)* or *Ameal Vinho Verde (wine)*

**PREMIUM 8oz BURGERS** served with your choice of side

**BRUNCH BURGER\*** 19

applewood smoked bacon, hard fried egg, cheddar cheese, maple aioli

**SMOKED GOUDA BURGER\*** 20

smoked pork shoulder, gouda cheese, lettuce, tomato, peach BBQ sauce

**PUBLIC BURGER\*** 20

lettuce, tomato, caramelized onion, grilled mushrooms, Swiss cheese, sriracha aioli

**DANNY'S BURGER\*** 17

lettuce, onion, tomato, ketchup, mustard

all burgers served on potato bun

**SUGGESTED BEER PAIRINGS:**

*Tropicalia IPA* or *Atlanta Peach Cider*

**LUNCH ENTREES**

**SAVANNAH SHRIMP & GRITS** our famous combination of cheddar-bacon grits, shrimp, sweet peas, chorizo, tomatoes, sherry cream 28 GF

suggested wine pairing: *Tropiz Pouilly-Fuisse*

**SEARED SALMON\*** Moroccan couscous tabbouleh salad, tahini yogurt sauce 32

suggested wine pairing: *Diatom Chardonnay*

**PAELLA** sautéed shrimp, mussels, house chorizo, sweet peas, saffron rice 28 GF

suggested wine pairing: *Henri Bourgeois Sancerre*

**PROSCIUTTO CARBONARA** spring peas, red onion, prosciutto de parma, linguini pasta, parmesan cream 26

suggested wine pairing: *Mary Taylor Anjou Rouge*

**TOFU RED CURRY** green garbanzo beans, sautéed tofu, red bell pepper, red onion, zucchini, carrot & ginger coconut broth, basmati rice 26 GF, VE, VG

add: grilled chicken 7, grilled shrimp 8, salmon\* 15

suggested wine pairing: *Comenge Rueda*

**SIDES** 6

**public fries** GF

(add parmesan & truffle \$3)

**coleslaw** GF, VE

**pasta salad** VE

**cucumber & tomato salad** GF, VE, VG

**garlic whipped potatoes** GF, VE

**KIDS SELECTION**

**reedo's chicken tenders & fries** 12

3 gluten-free tenders,

house honey mustard GF

**mimi's pasta & meatballs** 12

**grilled cheese & fries** 10

for children 12 and under\*

**BEVERAGES**

**TEA** sweet, unsweet 3

**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

**red bull** 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 3.25

americano 4.25

cappuccino 5.25

latte 6

**DESSERTS**

**coconut key lime pie** 10 GF

gluten-free graham cracker crust, sweet whipped coconut cream

suggested wine pairing: Spreitzer 101 Riesling

**lemon basil pound cake** 9

macerated strawberries, elderflower cream

suggested wine pairing: *La Tour Blanche Sauternes*

**chocolate peanut butter bomb** 10

chocolate brownie base, peanut butter mousse, chocolate ganache shell, strawberry coulis

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 A 20% gratuity will be added for parties of 6 or more guests.

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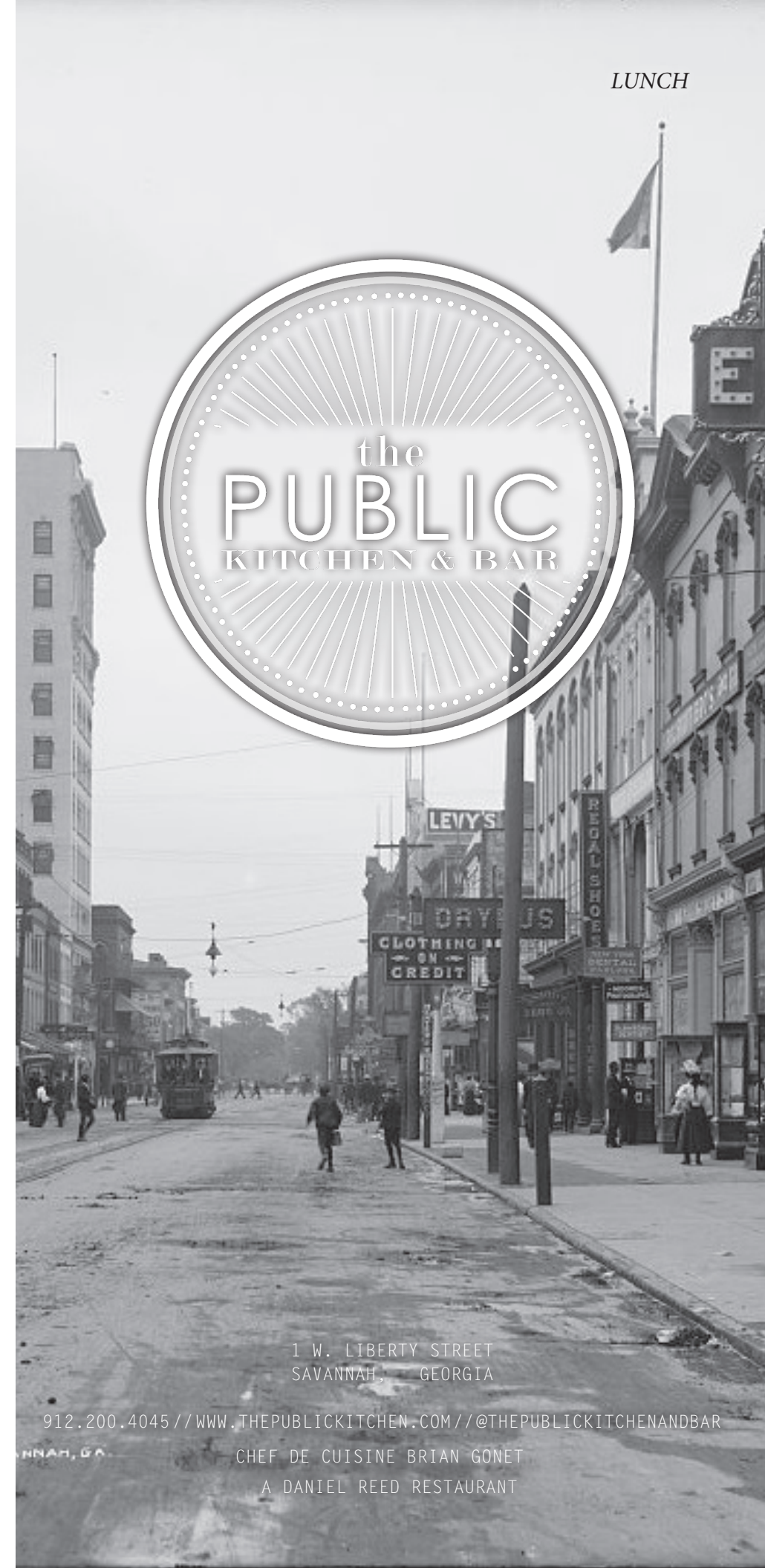
local <sup>11ten</sup>

food | wine

1110 BULL STREET

perch  
ROOFTOP BAR & LOUNGE

LUNCH



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CHEF DE CUISINE BRIAN GONET  
A DANIEL REED RESTAURANT