

EVENING

MENU

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

STARTERS

GRILLED SAUSAGE *apple & gouda sausage, confit fingerling potatoes, red onion, mustard beer glaze* 16

BAKED BRIE DIP *melted blend of brie, gruyere & cream cheese, fig jam, toasted baguette* 15 VE

CRISPY BRUSSELS SPROUTS
hot bacon-mustard sauce, parmesan cheese 12 GF

BAKED EGG *creole tomato sauce, baked egg, goat cheese, toasted baguette* 14

SMOKED SALMON BRUSCHETTA *dill-cucumber cream cheese, grilled fennel, micro greens* 18

SUGGESTED PAIRINGS:
Enki’s Mischief (cocktail) or *Spreitzer 101 Riesling (wine)*

DAILY SOUP cup 7 | bowl 9
chef’s preparation

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

BABY SPINACH *roasted brussels sprouts, toasted walnuts, blue cheese crumbles, bacon balsamic dressing* 14 GF, VE

PUBLIC HOUSE *artisan lettuce, shredded carrot, red onion, dried cranberries, garlic croutons, molasses vinaigrette* 12 VE

FARRO APPLE *artisan lettuce, sliced apple, roasted cauliflower, crumbled feta, toasted farro, miso citrus vinaigrette* 15 VE

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

SUGGESTED PAIRINGS:
Orisha’s Forbidden Fruit (cocktail) or *Comenge Verdejo (wine)*

SIDES 6

KIDS SELECTION

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

coleslaw GF, VE

pasta salad VE

cucumber & tomato salad GF, VE, VG

garlic whipped potatoes GF, VE

reedo’s chicken tenders & fries 12
3 gluten-free tenders, house honey mustard GF

mimi’s pasta & meatballs 12

grilled cheese & fries 10 VE
for children 12 and under*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

ENTREES

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

GRILLED NY STRIP* *12oz hand-cut steak, confit fingerling potatoes, hericot verts, truffle herb compound butter* 39 GF
suggested wine pairing: *Vasse Felix Filius Cabernet Sauvignon*

SEARED SALMON* *toasted farro, broccolini, miso glaze* 32
suggested wine pairing: *Domaine Cheysson Beaujolais*

PASTA BOLOGNAISE *house ground beef & pork ragu, grated parmesan, bucatini noodles, herbs* 26
suggested wine pairing: *Ratti Ochetti Nebbiolo*

DUCK CONFIT *toasted farro, roasted root vegetables, apricot chutney* 34
suggested wine pairing: *Chateau Cru Godard Bordeaux*

PUBLIC BURGER* *lettuce, tomato, caramelized onion, grilled mushrooms, provolone cheese, horseradish cream, brioche bun* 20
suggested pairing: *Service Rally Point Pilsner*

RICOTTA GNOCCHI *butternut squash, sliced brussels sprouts, walnuts, house sausage, herbed cream sauce* 26
add: grilled chicken 7, grilled shrimp 8, salmon* 15
suggested wine pairing: *Chidaine Sauvignon Blanc*

SEARED CHICKEN BREAST *roasted cauliflower, grilled fennel, harissa sauce* 28 GF
suggested wine pairing: *Vigneau-Chevreau Vouvray Sec*

FRESH CATCH *daily catch filet, fingerling potatoes, grilled fennel, bacon-leek & vermouth cream* MP
suggested wine pairing: *Catherine & Didier Tripoz Pouilly-Fuisse*

SMOTHERED PORK LOIN* *garlic whipped potatoes, haricot verts, tasso gravy* 32
suggested beer pairing: *Caceres Rioja Reserva*

STEAK AU POIVRE BURGER* *lettuce, tomato, apple wood smoked bacon, Swiss cheese, brandy peppercorn aioli, brioche bun* 20
suggested wine pairing: *Mary Taylor Anjou Rouge*

STUFFED ACORN SQUASH *roasted acorn squash, wild rice, cranberries, walnuts, apple, parmesan cheese* 24 GF, VE
suggested wine pairing: *Dom. De La Solitude CDR Blanc*

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.

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

ESPRESSO DRINKS

double espresso 3.25

americano 4.25

cappuccino 5.25

latte 6

COFFEE DRINKS

drip coffee 4

cold brew 5

DESSERTS

panna cotta 8 GF
earl grey tea & cardamon infused eggless custard, fresh berries, mint

suggested wine pairing: *La Tour Emotions Sauternes*

cider donut cake 9
two cider cake doughnuts, rum apple compote, eggnog cream
suggested pairing: *Draco’s Orchard (cocktail)*

spiced swiss roll 10
rolled chocolate sponge cake, winter spiced cream cheese icing, chantilly cream, mint
suggested pairing: *Taylor 10 Year Tawny Port*



VISIT OUR SISTER BAR NEXT DOOR!

VISIT OUR SISTER RESTAURANT

local 11ten

food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE

DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR

CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT