

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, GF, VE, VG
diced cucumber, red onion, cranberries, maple-apple dressing 11

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

WEDGE romaine, chopped bacon, tomato, diced cucumber,
blue cheese crumbles, creamy gorgonzola dressing 12 GF

SPINACH roasted red peppers, red onion, spiced pecans,
diced egg, bacon-mustard dressing 13 GF

SUGGESTED PAIRINGS:
Love Movement (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, jalapeño ranch, brioche roll 16

TUSCAN prosciutto, mozzarella cheese, olive tapenade,
micro radish, toasted baguette 17

KENTUCKY HOT BROWN oven roasted turkey,
bacon, overnight tomatoes, savory mornay sauce,
open face sourdough 16

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

FALAFEL lettuce, tomato, red onion,
tzatziki sauce, lemon, flatbread pita 14 VE

NORTH CAROLINA BBQ smoked pulled pork
simmered in a tangy BBQ sauce, melted cheddar cheese,
creamy coleslaw, toasted sourdough 15

HOT HAM & CHEDDAR grilled onion, grilled red peppers,
apple-mango chutney, toasted rye bread 16

ROAST BEEF & CHEDDAR slow cooked chuck roast,
braised carrots, grilled peppers, mustard sauce, toasted sourdough 16

HAM & BRIE black forest ham, melted domestic brie,
sweet pepper jam, toasted rye 16

SHRIMP FAUX BOY butter sautéed shrimp, creamy coleslaw,
remoulade sauce, crusty cuban roll 16

SUGGESTED PAIRINGS:
Smokin' Amaretto Sour (cocktail) or Whispering Angel Rosé (wine)

100% Natural Free Range Grass-Fed Ground Beef
hormone-free, zero antibiotics
sourced locally from Durrence Farm,
our family farm in Glennville, Georgia

PREMIUM 8oz BURGERS served with your choice of side

HOUSE STEAK BURGER* 19
house-ground NY strip steak,
lettuce, tomato, onion,
grilled mac & cheese,
applewood smoked bacon,
house steak sauce

LAMB BURGER* 18
lettuce, tomato, onion,
sweet pepper jam,
herbed goat cheese

SUGGESTED BEER PAIRINGS:
Creature Comforts Classic City Lager or Three Taverns Sour

PUBLIC BURGER* 17
lettuce, tomato, caramelized onion,
grilled mushrooms, provolone
cheese, horsey sauce

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

all burgers served
on brioche roll

LUNCH ENTREES

SAVANNAH SHRIMP & GRITS our famous combination
of cheddar-bacon grits, local shrimp, sweet peas, chorizo,
tomatoes, sherry cream 25 GF
suggested wine pairing: Stoller Pinot Noir

SEARED SALMON* garlic whipped potatoes,
broccolini, sauce choron 28 GF
suggested wine pairing: Louis Latour Pouilly-Fuisse

PASTA BOLOGNESE house ground beef & pork ragu,
grated parmesan, spaghetti noodles, herbs 24
suggested wine pairing: Brancaia Tre Toscana

JAMBALAYA shrimp, andouille & bison sausage simmered in a
creole tomato sauce, basmati rice 25
suggested wine pairing: The Champion Sauvignon Blanc

SAGE & WALNUT PASTA roasted butternut squash, red onion,
toasted walnuts, browned butter, spinach, goat cheese cream 22 VE
add: grilled chicken 7, grilled shrimp 8, salmon* 15
suggested wine pairing: Diatom Chardonnay

SIDES 6

public fries GF, VE
(add parmesan & truffle \$3)
coleslaw GF, VE
pasta salad
cucumber & tomato salad GF, VE, VG
garlic whipped potatoes GF, VE


KIDS SELECTION 9


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


most items can be prepared gluten-free please ask your server
additional housemade sauces & dressings available \$.50 / each

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


PUBLIC COCKTAILS

MORNIN' GLORY 14 
sweet potato vodka, house-made
grenadine, aperol, lemon

STRANGE MAGIC 14 
gin, roasted beet shrub, lemon,
dry curaçao

LOVE MOVEMENT 15 
rum, sherry, fig liqueur,
almond liqueur, lime,
angostura bitters


LA PIMIENTA ROSA 14 
tequila, grapefruit, pink pepper-
corn demerara, grapefruit soda,
rosemary sugar

ELIXIR DE VIE 15 
gin, citron vodka, blanc
vermouth, citrus oil,
rose water, lemon bitters

PUBLIC MANHATTAN 16 
bourbon, ginger, sweet vermouth,
cherry vanilla bitters

*please be patient, all of our
cocktails are handcrafted

IT'S DUCK SEASON 16 
duck-fat washed rye whiskey,
bitters, orange spiced honey

SMOKIN' AMARETTO SOUR 15 
mezcal, amaretto, egg white,
lemon, orange, sugar,
angostura bitters

MIDNIGHT CALLER 15 
coffee-infused whiskey, espresso,
italian coffee liqueur, amaro,
demerara, mint, cream

SEASONAL SANGRIA 13 

MOCKTAILS

REVIVAL TOUR 10 
grapefruit soda, lime,
rosemary sugar, sage

WILDLY COHERENT 10 
amethyst blueberry ginger,
lemon, house-made grenadine,
soda, mint

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 9
crème brûlée GF, VE
brandy & pink peppercorn custard,
fresh berries, mint

oaxaca smores bar
house graham cracker, winter spiced
chocolate mousse, burnt marshmallow

rye pecan pie VE
whipped irish cream, mint,
served warm

TEA sweet, unsweet 2 | **HOT TEA** various selections 3.75

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

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

WATER house sparkling 5, topo chico sparkling 5

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

SPARKLING

ADAMI "GARBEL 13" *prosecco, veneto, italy nv* 14 | 65 glera
FREIXENET BLANC DE BLANCS *cava, spain nv* 10 | 50 macabeo blend
VEUVE CLICQUOT *brut, champagne, france nv* 22 | 110 chardonnay blend
ISAAC FERNANDEZ - BIUTIFUL *brut rosé, cava, spain nv* 12 | 60 garnacha

WHITES

ZOLO *mendoza, argentina 2022* 12 | 55 chardonnay
DIATOM *santa barbara, california 2022* 16 | 75 chardonnay
LOUIS LATOUR *pouilly-fuisse, burgundy, france 2020* 18 | 85 chardonnay
VIGNEAU-CHEVREAU *vouvray, loire, france 2022* 16 | 75 chenin blanc
CHÂTEAU GABARON *bordeaux, france 2022* 12 | 55 sauvignon blanc
THE CHAMPION *marlborough, new zealand 2021* 14 | 65 sauvignon blanc
JOSEPH MELLOTT *sancerre, loire, france 2022* 18 | 85 sauvignon blanc
CHEHALEM *willamette valley, oregon 2022* 14 | 65 pinot gris
AVELEDA *minho, portugal 2022* 10 | 45 loureiro blend
GOTAS DE MAR *ribeiro, spain 2021* 14 | 65 godello
ANGELINI *veneto, italy 2022* 10 | 45 pinot grigio
SPREITZER RIESLING 101 *rheingau, germany 2021* 13 | 60 riesling (off-dry)

ROSÉ

HÖPLER PANNONICA *burgenland, austria 2022* 12 | 55 pinot noir blend
WHISPERING ANGEL *provence, france 2022* 16 | 75 grenache blend

REDS

DRY CREEK THE MARINER *sonoma, california 2019* 90 cab sauv blend
CONUNDRUM *california 2021* 14 | 65 zinfandel blend
RIDGE THREE VALLEYS *sonoma county, california 2021* 80 zinfandel blend
PRISONER *california 2021* 120 zinfandel blend
CREATION GROSSET *cairanne, france 2019* 12 | 55 grenache blend
J. VIDAL-FLEURY *châteauneuf-du-pape, france 2019* 120 grenache blend
TOOTH & NAIL THE STAND *california 2021* 17 | 80 petite sirah blend
JEAN-MICHEL DUPRÉ MORGON *beaujolais, france 2021* 13 | 60 gamay
LOUIS LATOUR *les bastides, verdon, france 2021* 12 | 55 pinot noir
STOLLER *willamette valley, oregon 2022* 18 | 85 pinot noir
STASIS *santa maria valley, california 2019* 90 malbec
ZOLO *mendoza, argentina 2021* 12 | 55 malbec
ANKO *salta, argentina 2020* 50 merlot
LUKE *wahlake slope, washington 2020* 16 | 75 cabernet franc
INKBLOT MICHAEL DAVID *lodi, california 2020* 100 cabernet sauvignon
ZOLO *mendoza, argentina 2021* 12 | 55 cabernet sauvignon
DURANT & BOOTH *napa valley, california 2020* 15 | 70 cabernet sauvignon
JUSTIN *paso robles, california 2020* 17 | 80 cabernet sauvignon
POST & BEAM BY FAR NIENTE *napa, california 2021* 95 cabernet sauvignon
FAUST *coombsville, napa, california 2020* 115 cabernet sauvignon
MARQUÉS DE CACERES RESERVA *rioja, spain 2017* 15 | 70 tempranillo
HONORO VERA *calatayud, spain 2021* 10 | 45 garnacha
METTLER *central valley, california 2019* 56 zinfandel
MASSOLINO *barolo, piedmont, italy 2018* 125 nebbiolo
BRANCAIA TRE *toscana, italy 2021* 14 | 65 sangiovese blend

BEERS

SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
TERRAPIN DEPTH PERCEPTION IMPERIAL IPA
9.1%, georgia, 12oz 8
STILLFIRE GLORY HAZE IPA
6.9%, georgia, 16oz 9
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
WILD LEAP LOCAL GOLD BLONDE ALE
5.4%, georgia, 12oz 7
GATE CITY COPPERHEAD AMBER ALE
5.2%, georgia, 12oz 7
MONDAY NIGHT BREWING DRAFTY KILT
7.2%, georgia, 12oz 9
KENTUCKY BOURBON BARREL ALE
8.2%, kentucky, 12oz 9
TERRAPIN WATERMELON GOSE
4.5%, georgia, 12oz 7
BRECKENRIDGE VANILLA PORTER
5.4%, colorado, 12oz 7
GUINNESS STOUT
4.1%, ireland, 16oz 8
ALLAGASH WHITE
5.1%, maine, 12oz 7
SOUTHBOUND SCATTERED SUN WIT
5.2%, georgia, 12oz 7
3 TAVERNS PRINCE OF PILSEN
5.0%, georgia, 12oz 7
BUD LIGHT
4.2%, missouri, 12oz 4
MICHELOB ULTRA
4.2%, missouri, 12oz 5
MODELO ESPECIAL
4.4%, mexico, 12oz 5
STELLA ARTOIS
5.0%, belgium, 11.2oz 5
YUENGLING
4.5%, pennsylvania, 12oz 6
MILLER HIGH LIFE PONY
4.6%, wisconsin, 7oz 2.5
HEINEKEN 0.0 (non-alcoholic)
0.0%, netherlands, 12oz 7
LONG DRINK (ask server for selection)
5.5%, finland, 12oz 9
BOLD ROCK APPLE CIDER
4.7%, north carolina, 12oz 6

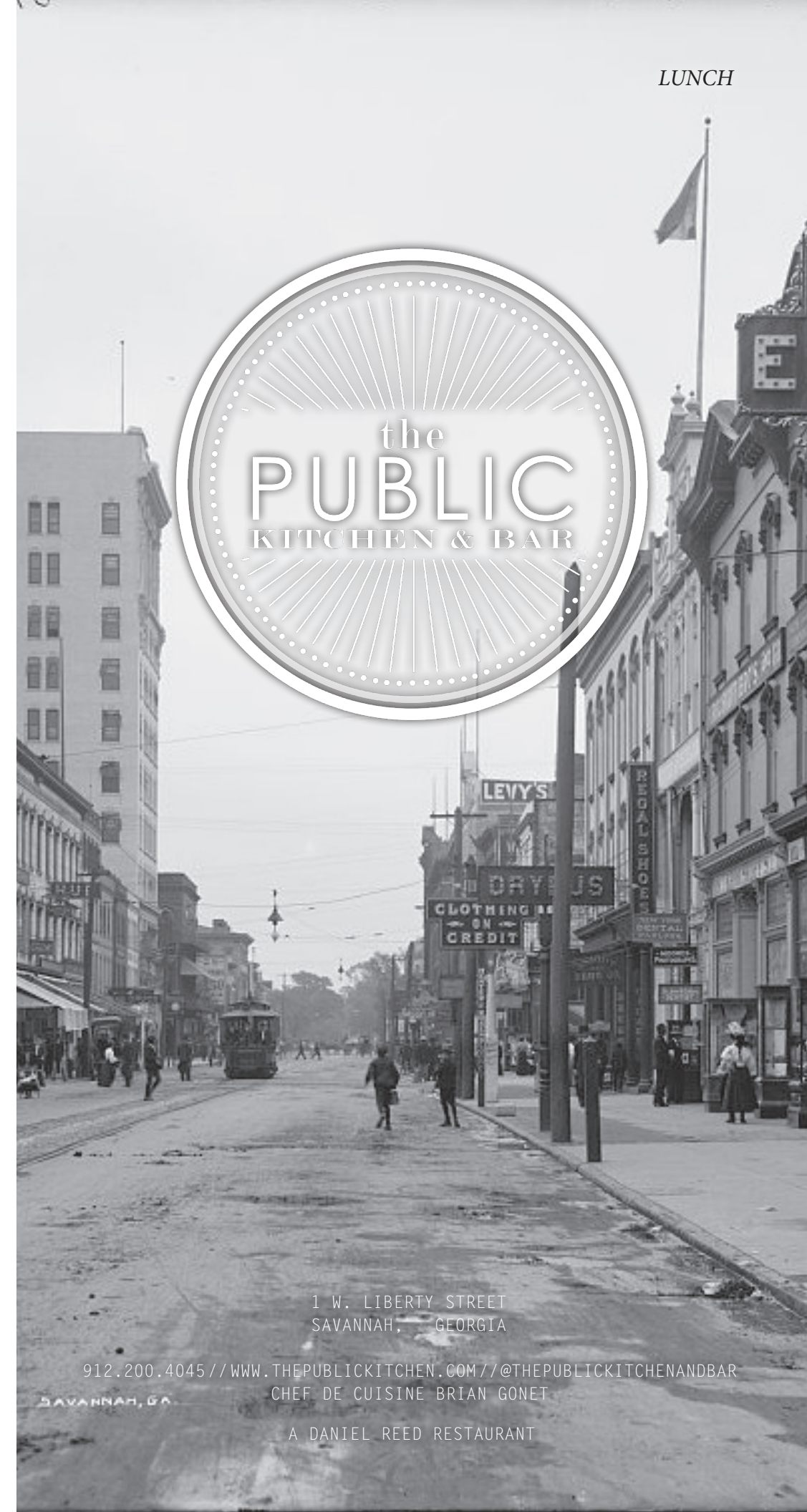
ON DRAFT

WICKED WEED PERNI-HAZE 6.9%, north carolina 7
ABITA TURBODOG 5.6%, louisiana 7
CREATURE COMFORT CLASSIC CITY LAGER 4.2%, georgia 7
THREE TAVERNS SOUR ASYLUM SERIES 5.0%, georgia 7

ASK SERVER FOR FEATURED DRAFT SELECTIONS*

vintages subject to change, based on availability

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR
SAVANNAH, GA CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT