

DAYTIME

MENU

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)

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

BAKED APPLE & CHEDDAR winter spice stewed apples, aged white cheddar cheese, toasted rye bread 16 VE

HAM & BRIE sliced black forest ham, melted brie cheese, fig jam, toasted rye bread 19

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

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

TURKEY REUBEN oven roasted turkey, Swiss cheese, house sauerkraut, Russian dressing, toasted rye bread 18

CUBAN marinated pulled pork, black forest ham, Swiss cheese, bread & butter pickles, creole mustard sauce, hoagie roll 18

PHILLY CHEESESTEAK chopped sirloin, pickled sweet bell peppers, caramelized onion, white American cheese, mayonnaise, hoagie roll 19

S.B.L.T. cold smoked salmon, lettuce, tomato, black forest bacon, herbed mayonnaise 19

CHARRED EGGPLANT marinated & grilled eggplant, roasted red peppers, lettuce, onion, whipped feta, hoagie roll 18 VE

SUGGESTED PAIRINGS:
Draco’s Orchard (cocktail) or Cup of Dionysus (cocktail)

PREMIUM 8oz BURGERS served with your choice of side

GOBBLER BURGER 17
apple turkey burger, lettuce, tomato, onion, melted provolone cheese, cranberry compote

STEAK AU POIVRE BURGER* 20
lettuce, tomato, apple wood smoked bacon, Swiss cheese, brandy peppercorn aioli

PUBLIC BURGER* 20
lettuce, tomato, caramelized onion, grilled mushrooms, provolone cheese, horseradish cream

DANNY’S BURGER* 17
lettuce, tomato, onion ketchup, mustard

all burgers served on brioche bun

SUGGESTED PAIRINGS:
C.C. Tropicalia IPA (beer) or Domaine Cheysson Beaujolais (wine)

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

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

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

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

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*

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

*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.

VISIT OUR SISTER RESTAURANT

local ^{11ten}

food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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

CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT