

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:**  
*La Pimienta Rosa (cocktail) or Almacita Brut Rosé (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:**  
*Love Movement (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 Wicked Weed Perni-Haze IPA*

**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: *Marques de Caceres Rioja*

**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: *Adami Prosecco*

**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*

**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  
ALMACITA *brut rosé, mendoza, argentina nv* 12 | 60 pinot noir

## 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 VINHO VERDE *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 (BY THE GLASS)

CONUNDRUM *california 2021* 14 | 65 zinfandel blend  
CREATION GROSSET *cairanne, france 2020* 12 | 55 grenache blend  
JEAN-MICHEL DUPRÉ MORGON *beaujolais, france 2021* 13 | 60 gamay  
KUMEU VILLAGE *new zealand 2020* 14 | 65 pinot noir  
STOLLER *willamette valley, oregon 2022* 18 | 85 pinot noir  
JASCI *abruzzo, italy 2020* 12 | 55 montepulciano  
ZOLO *mendoza, argentina 2021* 12 | 55 malbec  
LUKE *wahlake slope, washington 2020* 16 | 75 merlot  
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  
MARQUÉS DE CACERES RESERVA *rioja, spain 2017* 15 | 70 tempranillo  
HONORO VERA *calatayud, spain 2021* 10 | 45 garnacha  
BRANCAIA TRE *toscana, italy 2021* 14 | 65 sangiovese blend

## REDS (BY THE BOTTLE)

ANKO *salta, argentina 2020* 50 malbec  
METTLER *central valley, california 2019* 56 zinfandel  
RIDGE THREE VALLEYS *sonoma county, california 2021* 80 zinfandel blend  
STASIS *santa maria valley, california 2019* 90 pinot noir  
POST & BEAM BY FAR NIENTE *napa, california 2021* 95 cabernet sauvignon  
INKBLOT MICHAEL DAVID *lodi, california 2020* 100 cabernet franc  
FAUST *coombsville, napa, california 2020* 115 cabernet sauvignon  
PRISONER *california 2021* 120 zinfandel blend  
J. VIDAL-FLEURY *châteauneuf-du-pape, france 2019* 120 grenache blend  
MASSOLINO *barolo, piedmont, italy 2018* 125 nebbiolo

## BEERS

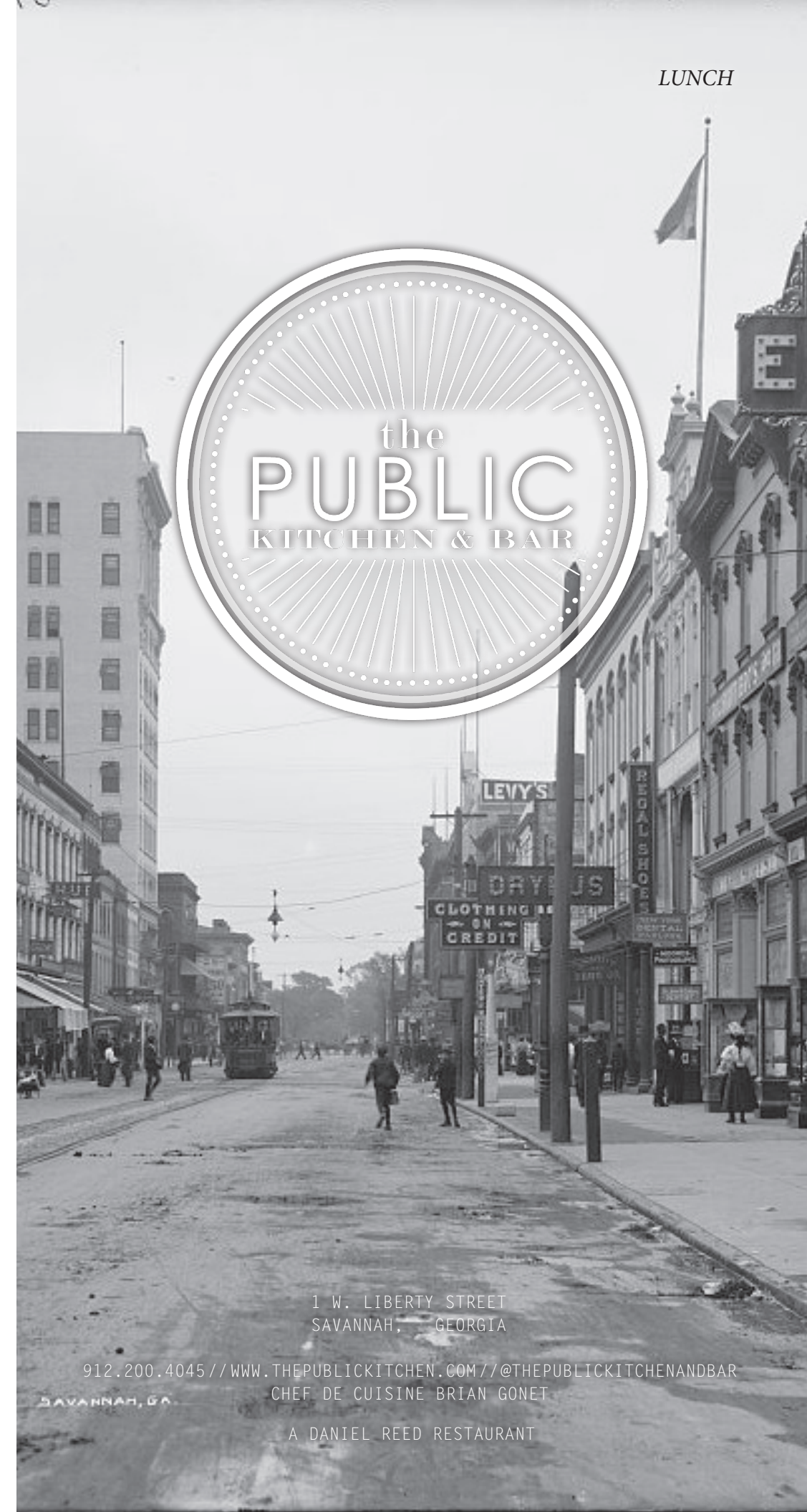
SERVICE COMPASS ROSE IPA  
6.6%, georgia, 12oz 7  
TERRAPIN DEPTH PERCEPTION IMPERIAL IPA  
9.1%, georgia, 12oz 8  
STILLFIRE GLORY HAZE IPA  
6.9%, georgia, 16oz 9  
DAURA (gluten free)  
5.4%, spain, 12oz 8  
SWEETWATER 420 EXTRA PALE ALE  
5.7%, georgia, 12oz 7  
WILD LEAP LOCAL GOLD BLONDE ALE  
5.4%, georgia, 12oz 7  
GATE CITY COPPERHEAD AMBER ALE  
5.2%, georgia, 12oz 7  
KENTUCKY BOURBON BARREL ALE  
8.2%, kentucky, 12oz 9  
LEFT HAND NITRO MILK STOUT  
6%, colorado, 12oz 8  
GUINNESS STOUT  
4.1%, ireland, 14.9oz 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  
GUINNESS 0 (non-alcoholic)  
<0.5%, ireland, 14.9oz 8  
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\*

## 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