

STARTERS

BURRATA house roasted garlic-cream bread, overnight tomatoes, basil-almond pesto 12 VE

WHIPPED RICOTTA house made whole milk ricotta, honey, herbs, grilled baguette, crudité 12 VE

FRIED PLANTAIN sweet plantains, cilantro chimichurri, crumbled cotija cheese 10 GF

SOUTHERN BRUSHCETTA grilled baguette, house pimento cheese, crispy Midnight Brothers Country Ham, petite lettuces 13

PEI MUSSELS simmered in a white wine and tomato butter broth, fresh basil, grilled bread 14

SUGGESTED PAIRINGS:

Garden Pixie (cocktail) or Vigneau-Chevreau Vouvray (wine)

DAILY SOUP cup 7 | bowl 9
chef's preparation

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

PESTO CHOPPED romaine lettuce, sautéed corn, cherry tomato, pepperoncini peppers, avocado, creamy pesto 14 GF, VE

PUBLIC HOUSE cherry tomatoes, red onion, diced cucumber, crumbled goat cheese, lemon poppyseed dressing 13 GF, VE

ARTISAN petite lettuces, shaved red cabbage, carrot, sliced radish, edamame, wasabi vinaigrette 13 GF, VE

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

SUGGESTED PAIRINGS:

Green Monster (cocktail) or Comenge Verdejo (wine)

SIDES 6

public fries GF
(add parmesan & truffle \$3)
street corn salad GF, VE
fresh cut fruit GF, VG
cucumber & tomato salad GF, 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 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

BROKEN PESTO PASTA linguini pasta, toasted almonds, spinach, garlic, cherry tomatoes, basil leaves, parmesan cheese 24 VE
add: grilled chicken 7, grilled shrimp 8, salmon* 15
suggested wine pairing: François Chidaine Touraine Sauvignon Blanc

CHICKEN SCALLOPINI garlic whipped potatoes, spinach, red bell pepper, red onion, sherry pan sauce 26
suggested wine pairing: Brancaia Tre Sangiovese

BBQ HALF CHICKEN brined & roasted all-natural chicken, creamy pimento cheese polenta, grilled asparagus, tangy BBQ sauce glaze 28 GF
suggested wine pairing: Brady Vineyards Zinfandel

PORK CHOP* 10oz grilled Cheshire pork, Sea Island red peas, Carolina gold rice, green tomato chow-chow 32 GF
suggested beer pairing: Ratti Ochetti Langhe Nebbiolo

PUBLIC BURGER* lettuce, tomato, caramelized onion, grilled mushrooms, Swiss cheese, horseradish cream, brioche bun 20
suggested pairing: C.C. Tropicalia IPA (beer)

LAMB BURGER* lettuce, tomato, red onion, cucumber tzatziki 22
suggested wine pairing: Mary Taylor Anjou Rouge

STEAK FRITES* 8oz grilled flat iron steak, crispy yuca fries, cilantro chimichurri sauce 36 GF
suggested wine pairing: Markham Six Stack Cabernet Sauvignon

CLAM LINGUINI crispy pancetta, sweet peas, classic white wine & garlic butter broth, fresh herbs 28
suggested wine pairing: Fessardière Muscadet Sèvre et Maine

SEARED SCALLOPS toasted almond & golden raisin Moroccan couscous, sweet pea & mint purée 42
suggested wine pairing: C. Didier Tropiz Pouilly-Fuisse

GRILLED SALMON* garlic whipped potatoes, grilled asparagus, chermoula sauce 32 GF
suggested wine pairing: Diatom Chardonnay

HAWAIIAN BUTTERFISH pineapple salsa, sticky bamboo-steeped rice, fried plantains 34 GF
suggested wine pairing: Spreitzer 101 Riesling

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
cherry blossom tonic 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

strawberry shortcake 10
rustic layered lemon sponge cake, macerated strawberries, Chantilly cream
suggested wine pairing: La Tour Emotions Sauternes
sweet corn crème caramel 9 GF
corn steeped custard, soft caramel topping, fresh berries, mint
suggested pairing: RWC Savannah Verdelho Madeira

coconut bars 10
chocolate brownie base, creamy coconut filling, ganache, toasted coconut, mint
suggested pairing: Taylor 10 Year Tawny Port



VISIT OUR SISTER BAR NEXT DOOR!

VISIT OUR SISTER RESTAURANT

local 11ten

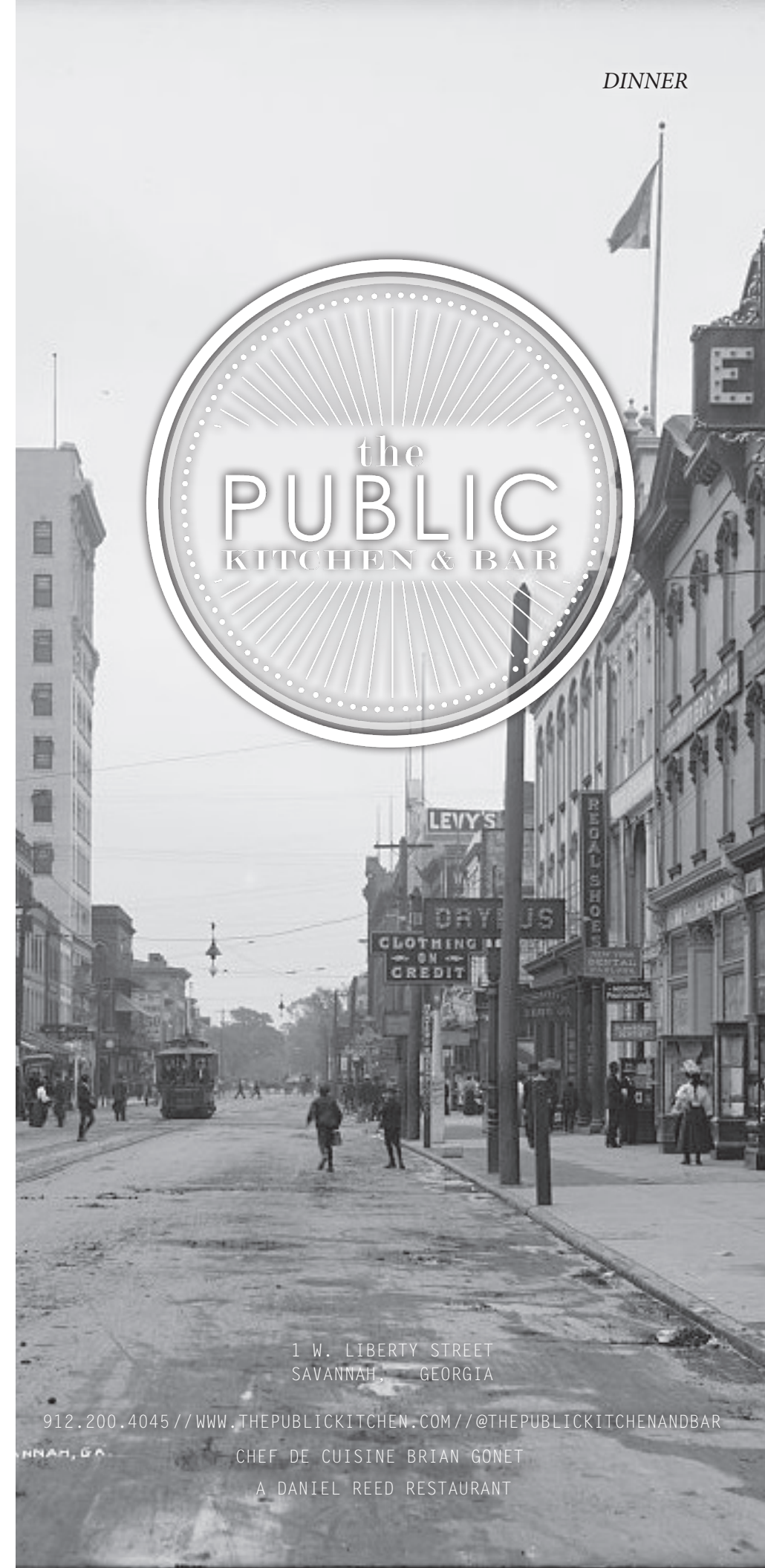
food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE



DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT