

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)

SANDWICHES served with your choice of side

CAPRESE GRILLED CHEESE tomato jam, melted mozzarella cheese, pesto aioli, thick sourdough 15 VE

FRIED GREEN TOMATO BLT rice flour breaded tomatoes, black forest smoked bacon, lettuce, sweet herb mayo, thick sourdough 16

FAUX BOY seared blackened shrimp, creamy cole slaw, New Orleans remoulade, cuban roll 18

SPLAT cold smoked salmon, pancetta, lettuce, avocado spread, tomato, sweet herbed mayo, thick sourdough 19

CHICKEN SALAD marinated & grilled chicken breast, celery, dried cranberries, cilantro, lime juice, creamy aioli, lettuce, tomato, onion, thick sourdough 17

CHICKEN BACON RANCH marinated & grilled chicken breast, applewood smoked bacon, lettuce, tomato, onion, basil, roasted red pepper, melted mozzarella cheese, avocado ranch, brioche bun 18

JALAPEÑO POPPER CHICKEN grilled & sliced chicken breast, roasted garlic & jalapeño whipped cream cheese, hoagie roll 18

TURKEY AVOCADO oven roasted turkey, creamy avocado spread, chipotle mayo, thick sourdough 18

BBQ PORK SANDWICH pulled smoked pork shoulder, tangy Carolina BBQ sauce, creamy cole slaw, thick sourdough 18

HAVANNAH PULLED PORK smoked pulled pork shoulder, sweet plantains, Swiss cheese, cilantro chimichurri sauce, hoagie roll 18

SUGGESTED PAIRINGS:

Matchamama (cocktail) or Laklak (cocktail)

PREMIUM 8oz BURGERS served with your choice of side

PIMENTO BURGER 21

black forest bacon, bourbon-caramelized onions, pimento cheese

LAMB BURGER* 22

lettuce, tomato, red onion, cucumber tzatziki

SUGGESTED PAIRINGS:

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

all burgers served on brioche bun

PUBLIC BURGER* 20

lettuce, tomato, caramelized onion, grilled mushrooms, Swiss cheese, horseradish cream

DANNY'S BURGER* 17

lettuce, tomato, onion ketchup, mustard

LUNCH 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: *Chidaine Sauvignon Blanc*

PEI MUSSELS simmered in a white wine and tomato butter broth,

fresh basil, grilled bread 14

suggested wine pairing: *Adami 'Garbel 13' Prosecco*

CLAM LINGUINI crispy pancetta, sweet peas,

classic white wine & garlic butter broth, fresh herbs 28

suggested wine pairing: *Fessardière Muscadet Sèvre et Maine*

GRILLED SALMON* garlic whipped potatoes,

grilled asparagus, chermoula sauce 32 GF

suggested wine pairing: *Diatom Chardonnay*

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*

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*

*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

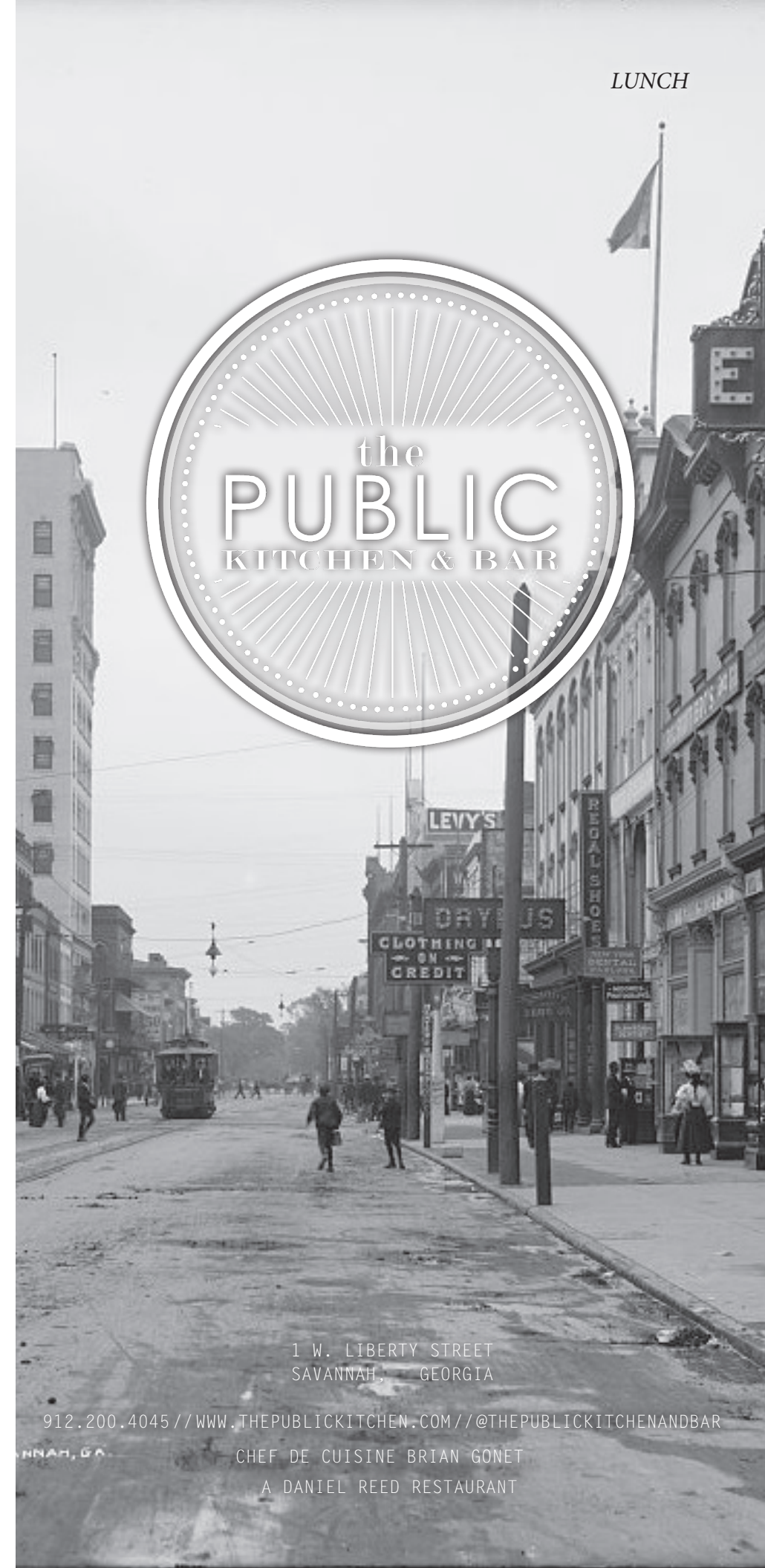
local ^{11ten}

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