

STARTERS

GAZPACHO chilled, blended tomato & garden vegetable soup, sweet corn, croutons, basil oil 10 VE

BURRATA roasted garlic bread, overnight tomatoes, basil-almond pesto 15 VE

PERNOD MUSSELS fennel, celery, pernod cream, toasted baguette 16

SALMON CRUDO raw, sliced and served with cilantro, jalapeño-citrus, radish 12 GF

ROASTED CAULIFLOWER blistered shishito peppers, romesco sauce 12 GF, VE, VG

FRIED PLANTAINS cilantro chimichurri, feta cheese 8 GF, VE

SUGGESTED PAIRINGS:

So Fresca, So Green, Green (cocktail) or Nivarius Rioja Blanco (wine)

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, diced cucumber, sliced red onion, cheddar cheese, house garlic croutons, whole grain honey mustard dressing 12 VE

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

BLUEBERRY fresh blueberries, baby arugula, cucumbers, almond granola, goat cheese, white balsamic & thyme vinaigrette 15 GF, VE

SPRING GARDEN artisan greens, sliced asparagus, pickled radish, snow peas, feta cheese, preserved lemon vinaigrette 14 GF, VE

SUGGESTED PAIRINGS:

Kindred Spirits (cocktail) or Adami Prosecco (sparkling)

SIDES 6

public fries GF, VE, VG
(add parmesan & truffle \$3)

coleslaw GF, VE

street corn salad GF, VE

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 VE

for children 12 and under*

ENTREES

SAVANNAH SHRIMP & GRITS our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 28 GF
suggested wine pairing: Stoller Pinot Noir

CHAR-GRILLED NY STRIP* 12oz hand-cut steak, garlic whipped potatoes, grilled asparagus, green garlic compound butter 39 GF
suggested wine pairing: Justin Cabernet Sauvignon

GRILLED SALMON* garlic whipped potatoes, grilled asparagus, romesco sauce, micro lemon zest 30 GF
suggested wine pairing: Louis Latour Pouilly-Fuisse

GRILLED PORK TENDERLOIN sautéed snow peas, baby carrots, pearl onions, sweet corn cream, tomato jam 28 GF
suggested wine pairing: Marqués de Caceres Reserva Rioja

SEARED TUNA* kimchi cucumber salad, basmati rice, cilantro soy sauce 32 GF
suggested wine pairing: Kumeu Village Pinot Noir

BERGAMOT TEA BRINED HALF-CHICKEN ricotta creamed polenta, green bean almonidine, natural jus 28 GF
suggested wine pairing: Jasci Montepulciano d'Abruzzo

HOUSE STEAK BURGER* house-ground NY strip steak, lettuce, bacon, cheddar, egg, avocado 20
suggested beer pairing: Creature Comforts Tropicalia IPA

BRAISED LAMB RIBS peach marmalade, ricotta creamed polenta, green beans almonidine 32 GF
suggested wine pairing: Brancaia Tre Toscana

CLAM LINGUINI crispy pancetta, sweet peas, white wine & creamed butter sauce 26
suggested wine pairing: Joseph Mellot Sancerre

ROMA BURGER* lettuce, balsamic red onion, melted mozzarella, tomato jam 18
suggested wine pairing: Jean-Michel Dupré Beaujolais

SPRING CURRY sautéed snow peas, baby carrots, cauliflower, red onion, squash, coconut milk, agave, green curry, basmati rice 25
add: grilled chicken 7, grilled shrimp 8, salmon* 15 GF, VE, VG
suggested wine pairing: Spreitzer Riesling 101

DAY BOAT CATCH* grilled baby bok choy, lavender scented rice, sweet soy glaze MP GF
suggested wine pairing: Diatom Chardonnay

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

BEVERAGES

TEA sweet, unsweet 2

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

WATER house sparkling 5, topo chico sparkling 5

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

coconut-guava panna cotta 9 GF

brûléed bananas

suggested wine pairing: La Tour Blanche Sauternes

banana pudding 9

house vanilla cookies, chantilly cream

suggested wine pairing: Savannah Verdelho Madeira

chocolate mousse 9 GF

madeira crème

suggested wine pairing: Taylor 10 Year Tawny Port

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

VISIT OUR SISTER RESTAURANT

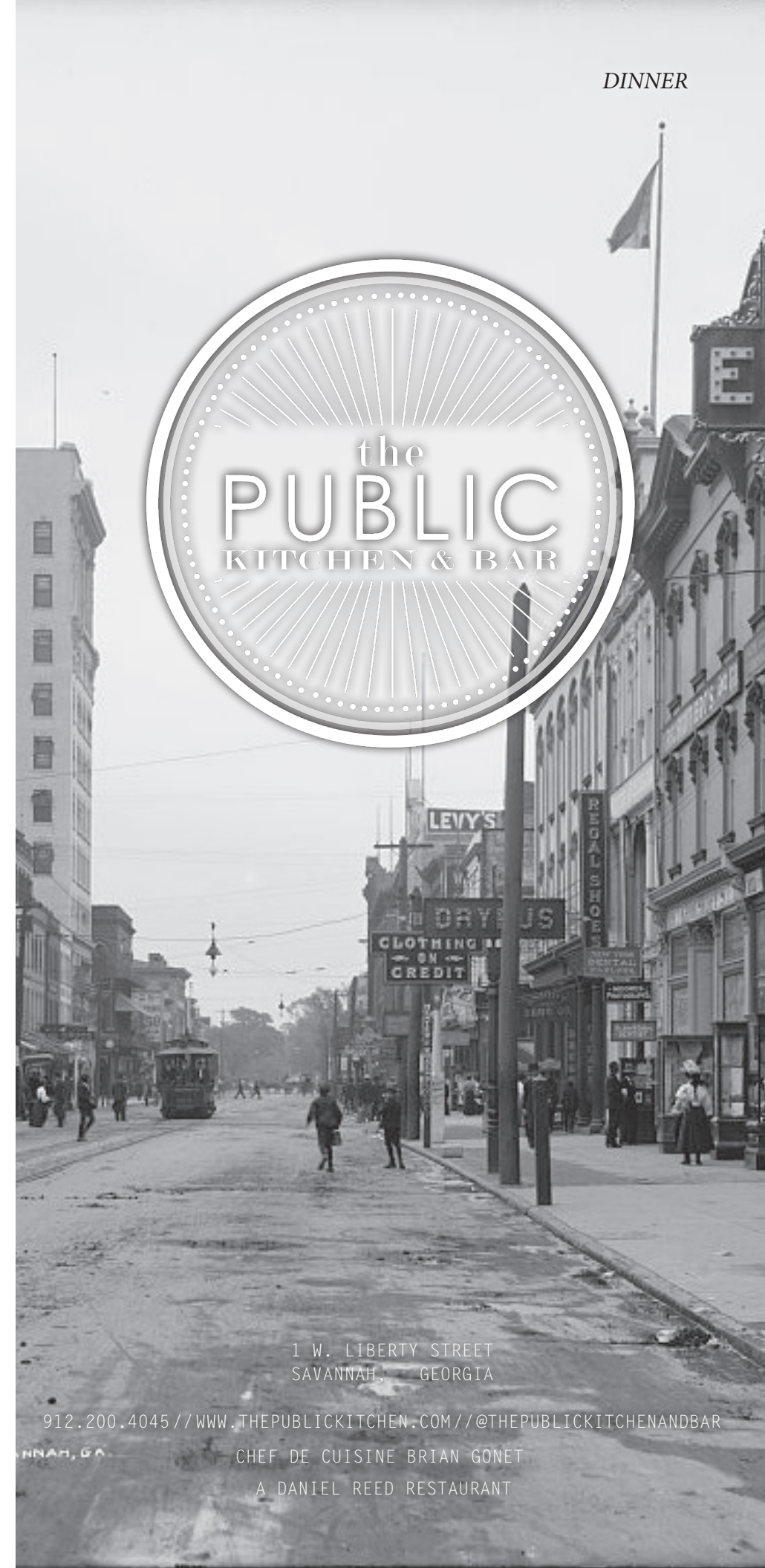
local 11ten

food | wine

1110 BULL STREET

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ROOFTOP BAR & LOUNGE

DINNER



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CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT