

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 PORTERHOUSE\*** 16oz grilled Cheshire pork, Sea Island red peas, Carolina gold rice, green tomato chow-chow 32 GF  
suggested wine 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, saratoga sparkling 5

FRANKLIN'S COFFEE & DESSERTS

**ESPRESSO DRINKS**  
double espresso 3.25  
americano 3.75  
cappuccino 4.25  
latte 5.25

**COFFEE DRINKS**  
drip coffee 4  
cold brew 4.75

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



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VISIT OUR SISTER RESTAURANT

local 11ten

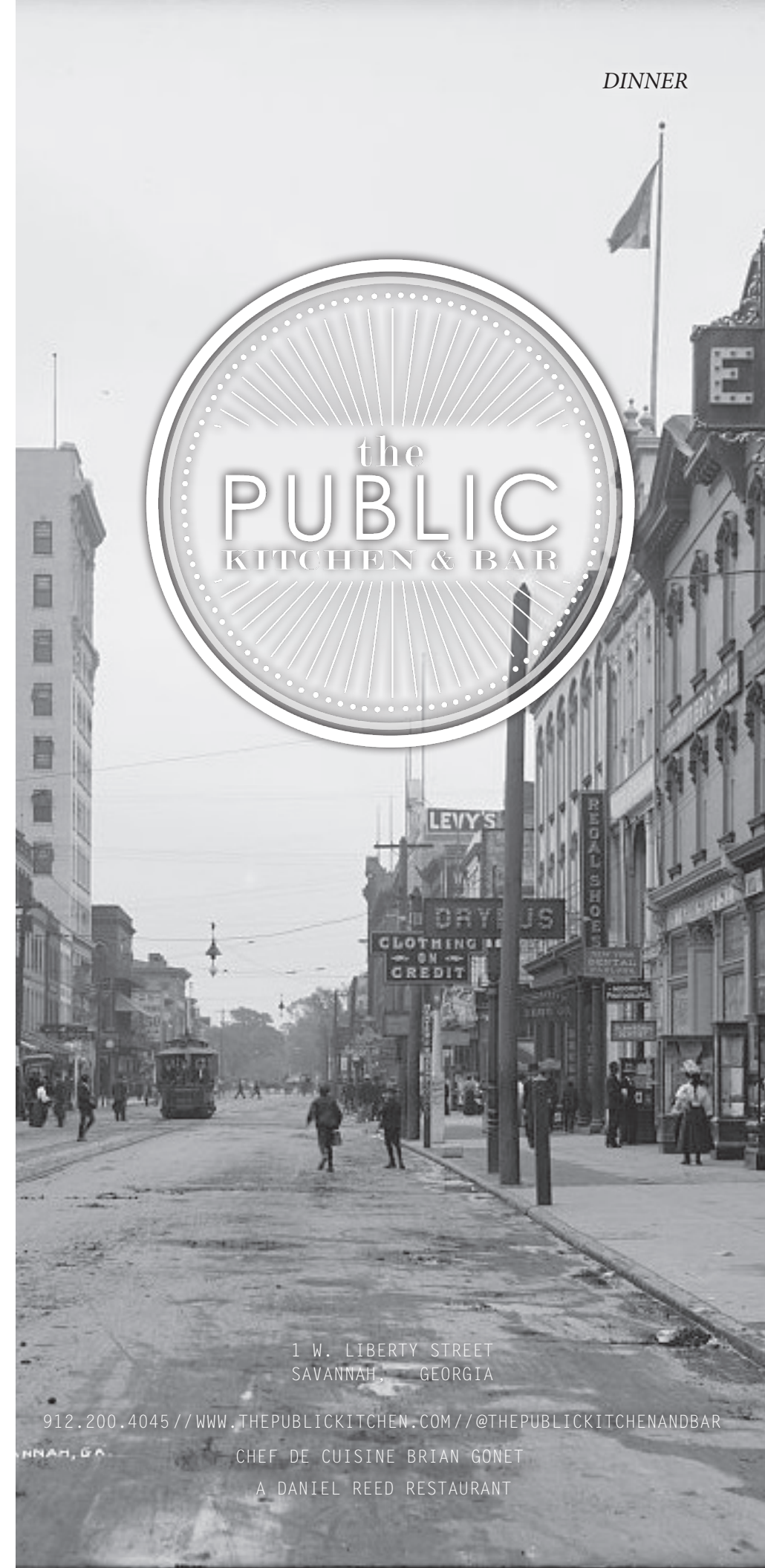
food | wine

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