

EVENING
MENU

100% Natural Free Range Grass-Fed Ground Beef
hormone-free, zero antibiotics
sourced locally from Durrence Farm,
our family farm in Glennville, Georgia

Gluten-Free: GF, Vegetarian: VE, Vegan: VG

STARTERS

OLIVES *mediterranean olives, tomatoes, shallot, basil, merlot vinegar* 10 GF, VE, VG

GRILLED SAUSAGE *apple gouda sausage, roasted red bliss potatoes, red onion, hot beer mustard glaze, Southbound Scattered Sun* 10

BEET SALAD *frisée, herbed goat cheese, spiced pecans, grapefruit, sesame citrus dressing* 10 GF, VE

SCALLOPS *micro radish salad, vichyssoise, parmesan crisp, beet syrup* 18

CHEESE BOARD *choice of artisanal cheese served with house pickles, cranberry compote, crostini* VE

brie *theresa, wisconsin* 5 appalachian *galax, va* 8
manchego *la mancha, spain* 8 house pimento cheese 4
gorgonzola blue *denmark, wi* 6

SUGGESTED PAIRINGS:

Strange Magic (cocktail) or *The Crossings Sauvignon Blanc (wine)*

DAILY SOUP cup 6 | bowl 8
chef's preparation

FIELD OF GREENS add:grilled chicken 6, grilled shrimp 7, salmon* 15

HOUSE *artisan baby greens, sliced cherry tomatoes, diced cucumber, red onion, cranberries, maple-apple dressing* 11 GF, VE, VG

CAESAR *chopped hearts of romaine, parmesan cheese, mediterranean olives, garlic bread croutons, cracked black pepper, caesar dressing* 10

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:

Love Movement (cocktail) or *Adami Prosecco (sparkling)*

SIDES 5

KIDS SELECTION 8

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

coleslaw GF, VE

pasta salad

cucumber & tomato salad GF, VE, VG

garlic whipped potatoes GF, VE

reedo's burger & fries

mimi's spaghetti & meatballs

grilled cheese & fries

for children 12 and under*

ENTREES

SAVANNAH SHRIMP & GRITS *our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream* 24 GF
suggested wine pairing: *Stoller Pinot Noir*

CHAR-GRILLED NY STRIP* *12oz hand-cut steak, garlic whipped potatoes, sautéed haricot verts, house steak sauce* 36 GF
suggested wine pairing: *Justin Cabernet Sauvignon*

SEARED SALMON* *garlic whipped potatoes, broccolini, sauce choron* 26 GF
suggested wine pairing: *Louis Latour Pouilly-Fuisse*

DUCK CONFIT *sweet potato mash, wilted spinach, orange spiced honey* 26 GF
suggested wine pairing: *Stoller Pinot Noir*

PORK CHOP *truffle & vegetable creamed rice, wilted spinach melted fontina cheese, red eye gravy* 28
suggested wine pairing: *Brancaia Tre Toscana*

PECAN CHICKEN BREAST *pan seared organic free range chicken breast, sweet mash potatoes, grilled broccolini, maple compound butter* 26
suggested wine pairing: *Marqués De Caceres Reserva Rioja*

HOUSE STEAK BURGER* *house-ground NY strip steak, lettuce, tomato, onion, grilled mac & cheese, applewood smoked bacon, house steak sauce* 18
suggested wine pairing: *Durant & Booth Cabernet Sauvignon*

SEARED SEA SCALLOPS* *truffle & vegetable creamed rice, sautéed haricot verts, beet syrup* 34 GF
suggested wine pairing: *Henri Bourgeois Sancerre*

PASTA BOLOGNESE *house ground beef & pork ragu, grated parmesan, spaghetti noodles, herbs* 24
suggested wine pairing: *Brancaia Tre Toscana*


JAMBALAYA *shrimp, smoked sausage simmered in a creole tomato sauce, basmati rice* 24 GF
suggested wine pairing: *Marqués De Caceres Reserva Rioja*


SAGE & WALNUT PASTA *roasted butternut squash, red onion, toasted walnuts, browned butter, spinach, goat cheese cream* 22 VE
add: grilled chicken 6, grilled shrimp 7, salmon* 15
suggested wine pairing: *Diatom Chardonnay*


LAMB BURGER* *lettuce, tomato, onion, sweet pepper jam, herbed goat cheese* 17
suggested wine pairing: *Three Taverns Sour Beer*


most items can be prepared gluten-free please ask your server, additional housemade sauces & dressings available for a charge


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

DESSERTS 8

crème brûlée GF, VE

brandy & pink peppercorn custard, fresh berries, mint

oaxaca smores bar

house graham cracker, winter spiced chocolate mousse, burnt marshmallow

rye pecan pie VE

whipped irish cream, mint, served warm

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* 12 | 60
FREIXENET BLANC DE BLANCS *cava, spain* 8 | 40
VEUVE CLICQUOT *brut, champagne, france* 20 | 100
JEAN-LOUIS *brut rosé, france* 9 | 45

WHITES

ZOLO *mendoza, argentina 2022* 10 | 45
FERRARI-CARANO *sonoma, california 2021* 14 | 65
DIATOM *santa barbara, california 2022* 14 | 65
LOUIS LATOUR *pouilly-fuisse, burgundy, france 2020* 18 | 85
VIGNEAU-CHEVREAU *vouvray, loire, france 2021* 16 | 75
CHÂTEAU GABARON *bordeaux, france 2021* 10 | 45
SAN SIMEON *paso robles, california 2022* 11 | 50
THE CROSSINGS *marlborough, new zealand 2022* 13 | 60
HENRI BOURGEOIS *upper loire, france 2022* 18 | 85
CHEHALEM *willamette valley, oregon 2022* 13 | 60
AVELEDA *minho, portugal 2021* 9 | 40
GOTAS DE MAR *ribeiro, spain 2021* 13 | 60
ANGELINI *veneto, italy 2021* 10 | 45
TARRICA *monterey, california 2021* 9 | 40

ROSÉ

HÖPLER PANNONICA *burgenland, austria 2022* 11 | 50
WHISPERING ANGEL *provence, france 2022* 15 | 70

REDS

CHÂTEAU CANTELOUP *bordeaux, france 2020* 12 | 55
DRY CREEK THE MARINER *sonoma, california 2019* 90
CONUNDRUM *california 2020* 13 | 60
PRISONER *napa valley, california 2021* 120
CREATION GROSSET *cairanne, france 2019* 12 | 55
J. VIDAL-FLEURY *rhône, france 2019* 120
TOOTH & NAIL THE STAND *california 2021* 16 | 75
LOUIS LATOUR *les bastides, verdon, france 2020* 12 | 55
HAHN *arroyo seco, california 2021* 14 | 65
STOLLER *willamette valley, oregon 2021* 16 | 75
STASIS *santa maria valley, california 2019* 90
ZOLO *mendoza, argentina 2021* 10 | 45
ANKO *salta, argentina 2020* 50
LUKE *wahlake slope, washington 2019* 14 | 65
INKBLOT MICHAEL DAVID *lodi, california 2020* 100
ZOLO *mendoza, argentina 2021* 10 | 45
DURANT & BOOTH *napa valley, california 2020* 15 | 70
JUSTIN *paso robles, california 2020* 16 | 75
POST & BEAM BY FAR NIENTE *napa, california 2021* 95
FAUST *coombsville, napa, california 2020* 115
MARQUÉS DE CACERES RESERVA *rioja, spain 2017* 15 | 70
HONORO VERA *calatayud, spain 2021* 9 | 40
METTLER *central valley, california 2019* 56
MASSOLINO *barolo, piedmont, italy 2018* 125
BRANCAIA TRE *toscana, italy 2021* 14 | 65

glera
macabeo blend
chardonnay blend
gamay blend

chardonnay
chardonnay
chardonnay
chardonnay
chenin blanc
sauvignon blanc
sauvignon blanc
sauvignon blanc
sauvignon blanc
pinot gris
loureiro blend
godello
pinot grigio
riesling

pinot noir blend
grenache blend

cab sauv blend
cab sauv blend
zinfandel blend
zinfandel blend
grenache blend
grenache blend
petite sirah blend
pinot noir
pinot noir
pinot noir
pinot noir
malbec
malbec
merlot
cabernet franc
cabernet sauvignon
cabernet sauvignon
cabernet sauvignon
cabernet sauvignon
tempranillo
garnacha
zinfandel
nebbiolo
sangiovese blend

BEERS

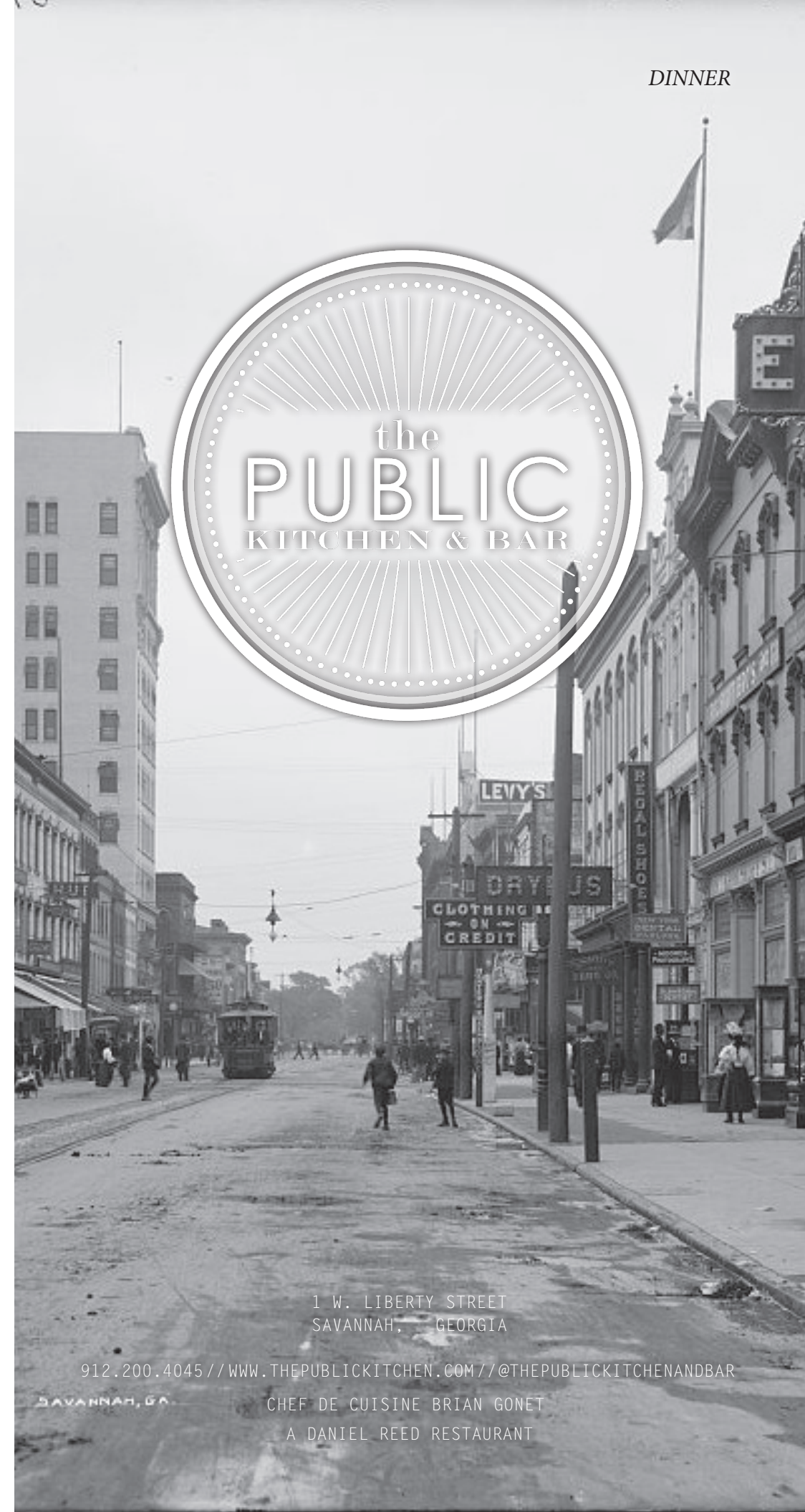
SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
TERRAPIN DEPTH PERCEPTION IMPERIAL IPA
9.1%, georgia, 12oz 8
STILLFIRE GLORY HAZE IPA
6.9%, georgia, 16oz 9
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
WILD LEAP LOCAL GOLD BLONDE ALE
5.4%, georgia, 12oz 7
GATE CITY COPPERHEAD AMBER ALE
5.2%, georgia, 12oz 7
KENTUCKY BOURBON BARREL ALE
8.2%, kentucky, 12oz 9
TERRAPIN WATERMELON GOSE
4.5%, georgia, 12oz 7
BRECKENRIDGE VANILLA PORTER
5.4%, colorado, 12oz 7
GUINNESS STOUT
4.1%, ireland, 16oz 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
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*

DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR

SAVANNAH, GA

CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT

vintages subject to change, based on availability