

DAYTIME

MENU

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, shredded carrot, orange-ginger dressing 10

CAESAR chopped hearts of romaine, parmesan cheese, mediterranean olives, rye bread croutons, cracked black pepper, caesar dressing 11

STRAWBERRY AVOCADO sliced marinated avocado, house granola, cherry tomatoes, strawberries, red onion, herbal balsamic vinaigrette 14

GREEK chopped romaine lettuce, salami, artichoke hearts, pepperoncini peppers, mediterranean olives, greek dressing, feta cheese 12

SANDWICHES served with your choice of side

CHICKEN BACON RANCH marinated & grilled chicken, applewood smoked bacon, lettuce, tomato, onion, basil, roasted red pepper, melted provolone cheese, avocado ranch, brioche roll 15

PORK BELLY SUB seared slow-cooked pork belly, sweet-pickled vegetables, asian bbq, fresh cilantro, toasted hoagie roll 15

BRISKET RACHEL sliced smoked beef brisket, southern coleslaw, aged swiss cheese, Russian dressing, marbled rye bread 16

SAVANNAH HAVANNAH mojo marinated pulled pork, sliced black forest ham, sweet plantains, aged swiss cheese, creole mustard, toasted Cuban bread 16

CHICKEN SALAD PITA marinated & grilled chicken, celery, dried cranberries, water chestnuts, cilantro, lime juice, lettuce, tomato, onion, pita bread 14

NORTH CAROLINA BBQ smoked pulled pork simmered in a tangy BBQ sauce, melted cheddar cheese, creamy coleslaw, toasted sourdough 13

JERK MAHI dry rubbed mahi filet, smashed avocado, lettuce, onion, cilantro cream sauce, toasted brioche bun 17

CAPRESE MELT fresh mozzarella cheese, pesto mayo, tomato jam, toasted sourdough 15

PORTOBELLO PHILLY marinated & grilled portobello mushrooms, sliced cherry peppers, melted american cheese, spicy sriracha aioli, toasted hoagie roll 16

HUMMUS PITA avocado humus, lettuce, sliced tomatoes, cucumbers, onion, tzatziki sauce, warmed pita bread 14

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

PREMIUM 8oz BURGERS served with your choice of side

HOUSE STEAK BURGER* 19
house-ground NY strip steak, sliced pork belly, kimchi cucumbers, Asian BBQ, provolone cheese

SOUTHERN BURGER* 18
lettuce, whiskey pickles, pimento cheese, bacon jam

PUBLIC BURGER* 17
grilled mushrooms, grilled onion, melted american cheese, sriracha aioli

DANNY’S BURGER* 15
lettuce, onion, tomato, ketchup, mustard

all burgers served on brioche roll

LUNCH ENTREES

SAVANNAH SHRIMP & GRITS our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 24

SEARED SALMON* fresh salmon filet, garlic whipped potatoes, grilled asparagus, tarragon mustard sauce 26

CURRIED PRINCE EDWARD ISLAND MUSSELS fresh mussels sautéed with garlic, ginger, lemon grass, thai basil, simmered in a red curry coconut broth with lime leaves, toasted bread 16

SHRIMP SCAMPI LINGUINI 1/2 pound of shrimp sautéed with cherry tomatoes, red onion, spinach, garlic, tossed with linguini pasta in a lemon white wine butter sauce 25

COCONUT CURRY sautéed red onion, bell peppers, water chestnuts, squash, mushrooms with red curry paste, simmered in an agave coconut reduction, basmati rice 20
add: grilled chicken 6, grilled shrimp 7, salmon* 15

SIDES 5

public fries
(add parmesan & truffle \$3)
cole slaw
pasta salad
cucumber & tomato salad
garlic whipped potatoes

KIDS SELECTION 8

reedo’s burger & fries
mimi’s spaghetti & meatballs
grilled cheese & fries

for children 12 and under*

PUBLIC COCKTAILS

LUCY IN THE SKY 14 🍸
pear vodka, elderflower liqueur, cinamon-cayenne syrup, lemon juice, cava

DAQIRI EXTRAORDINAIRE 13 🍸
rum, lime juice, cane sugar, absinthe rinse

PEACH BLOSSOM 14 🍹
bourbon, peach liqueur, lemon juice, honey, mint, soda

NEGRONI FUMO BIANCO 16 🍹
mezcal, cocchi americano, suze liqueur

CARAJILLO 15 🍷
spanish vanilla liqueur, espresso, cinnamon-cayenne syrup, orange

HERBAL REMEDY 14 🍹
house-infused cucumber gin, basil chartreuse, simple syrup, lime

NIGHT FEVER 14 🍹
tequila blanco, charred orange pepper syrup, corn liqueur, lemon juice, salt rim

DATE WITH D’ARCY 15 🍸
gin, aperol, orange liqueur, lemon juice, simple syrup, cava

SPRITZ N’ GIGGLES 14 🍷
grapefruit and rose vodka, blueberry liqueur, lime juice, sparkling rosé, soda

*please be patient, all of our cocktails are handcrafted

FRANKLIN’S COFFEE & DESSERTS

COFFEE DRINKS

drip coffee 3.5
cold brew 4.5

ESPRESSO DRINKS

double espresso 2.9
americano 3.5
cappuccino 4.5
latte 5.25

DESSERTS 8

stawberry short cake
layered vanilla cake, sliced strawberries, elderflower cream

chocolate mousse cake
chocolate brownie, toasted coconut, caramel sauce

lemon chiffon pie
lemon curd, whipped meringue, candied oranges

TEA sweet, unsweet 2 | HOT TEA various selections 3.5
JUICES 3 | FOUNTAIN SODA coke, diet coke, sprite, lemonade, mr pibb, fanta orange 3

NON ALCOHOLIC fever-tree ginger beer 5,
WATER house sparkling 5, topo chico sparkling 5

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

*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
JEAN-LOUIS *rosé, france* 9 | 45
FREIXENET BLANC DE BLANCS CAVA *sant sadurni d’ancia, spain* 8 | 40
VEUVE CLICQUOT *brut, champagne, france* 20 | 100

WHITES

ZOLO *mendoza, argentina 2021* 10 | 40 chardonnay
FERRARI-CARANO *sonoma, california 2021* 14 | 56 chardonnay
DIATOM *santa barbara, california 2021* 16 | 64 chardonnay
LOUIS LATOUR POUILLY-FUISSE *burgundy, france 2020* 20 | 80 chardonnay
VIGNEAU-CHEVREAU VOUVRAY *loire, france 2020* 18 | 72 chenin blanc
SAN SIMEON *paso robles, california 2022* 11 | 44 sauvignon blanc
THE CROSSINGS *marlborough, new zealand 2022* 11 | 44 sauvignon blanc
CHÂTEAU GABARON *bordeaux, france 2020* 10 | 40 bordeaux blanc
HENRI BOURGEOIS *upper loire, france 2021* 20 | 80 sancerre
CHEHALEM *willamette valley, oregon 2021* 13 | 52 pinot gris
AVELEDA *minho, portugal 2021* 9 | 36 vinho verde
GOTAS DE MAR *ribeiro, spain 2019* 13 | 52 godello
ANGELINI *veneto, italy 2021* 10 | 40 pinot grigio
TARRICA *monterey, california 2021* 9 | 36 riesling
STOLLER *willamette valley, oregon 20201* 11 | 44 rosé
WHISPERING ANGEL *cotes du provence, france 2021* 16 | 64 rosé

REDS

CHÂTEAU CANTELOUP *bordeaux, france 2020* 12 | 48 bordeaux
CONUNDRUM *california 2020* 13 | 52 red blend
PRISONER *napa valley, california 2019* 120 red blend
CREATION GROSSET *cairanne, france 2019* 12 | 48 cotes du rhone
J. VIDAL-FLEURY *rhone, france 2017* 120 chateauf-neuf-du-pape
TOOTH & NAIL THE STAND *california 2020* 18 | 72 petite sirah blend
TWO HANDS GNARLY DUDES *barossa valley, australia 2019* 70 shiraz
LOUIS LATOUR LES BASTIDES *verdon, france 2020* 12 | 48 pinot noir
HAHN *arroyo seco, california 2020* 14 | 56 pinot noir
STOLLER *willamette valley, oregon 2020* 16 | 64 pinot noir
STASIS *santa maria valley, california 2019* 90 pinot noir
ZOLO *mendoza, argentina 2021* 10 | 40 malbec
ANKO *salta, argentina 2020* 50 malbec
LUKE *wahlake slope, washington 2019* 14 | 56 merlot
INKBLOT MICHAEL DAVID *lodi, california 2018* 100 cab franc
ZOLO *mendoza, argentina 2021* 10 | 40 cabernet sauvignon
DURANT & BOOTH *napa valley, california 2018* 15 | 60 cabernet sauvignon
JUSTIN *paso robles, california 2019* 18 | 72 cabernet sauvignon
FAUST *coombsville, napa, california 2019* 115 cabernet sauvignon
POST & BEAM BY FAR NIENTE *napa, california 2020* 95 cabernet sauvignon
MARQUÉS DE CACERES RESERVA *rioja, spain 2016* 15 | 60 tempranillo
HONORO VERA *calatayud, spain 2020* 9 | 36 garnacha
METTLER *central valley, california 2019* 56 zinfandel
MASSOLINO *piedmont, italy 2018* 125 barolo
BRANCAIA TRE *toscana, italy 2021* 14 | 56 super tuscan

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
SOUTHBOUND MOUNTAIN JAM LAGER 5.0%, georgia, 12oz 7
3 TAVERNS PRINCE OF PILSEN 5.0%, georgia, 12oz 7
AUSTIN EAST CIDERS PINEAPPLE 5.0%, texas, 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
LONG DRINK TRADITIONAL 5.5%, finland, 12oz 9
LAGUNITAS IPNA 0.4% (non-alcoholic) california, 12oz 7

ON DRAFT

WILD LEAP CHANCE IPA 6.2%, georgia 7
STILLFIRE ORANGE DIVA WHEAT 5.3%, georgia 7
CREATURE COMFORT CLASSIC CITY LAUGER 4.2%, georgia 7
THREE TAVERNS SOUR ASYLUM SERIES 5.0%, georiga 7

ASK SERVER FOR FEATURED DRAFT SELECTIONS*

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA
912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR
SAVANNAH, GA
CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT