

EVENING
MENU

STARTERS

- OYSTER STEW***
creamy stew, bacon, soft poached oysters, fresh thyme, bay leaves, grilled baguette 14
 - WARM OLIVES** shallot, tomatoes, basil chiffonade, zinfandel vinegar, crostini 10
 - MISO HUMMUS** sliced cucumber, warm pita, superfoods slaw 10
 - GRILLED SHRIMP** polenta cake, marinated local shrimp, red pepper purée, basil oil 12
 - CHARCUTERIE & CHEESE BOARD**
cranberry compote, house pickles, crostini
- | | |
|---|-------------------------------------|
| brie <i>theresa, wisconsin</i> 5 | prosciutto* <i>parma, italy</i> 5 |
| manchego <i>la mancha, spain</i> 8 | sopresatta* <i>tuscany, italy</i> 4 |
| stilton blue <i>derbyshire, england</i> 7 | |
| fontina <i>aosta valley, italy</i> 5 | |

DAILY SOUP cup 6 | bowl 8
chef's preparation

FIELD OF GREENS add: grilled chicken 6, grilled shrimp 7, salmon* 8

- HOUSE** tender baby greens, diced tomatoes, diced cucumbers, red onion, balsamic vinaigrette 10
- CAESAR** chopped hearts of romaine, parmesan cheese, garlic croutons, olives, cracked black pepper, caesar dressing 10
- BABY KALE** dried cranberries, blue cheese crumbles, bacon, roasted pumpkin seeds, lemon poppyseed vinaigrette 12
- CHOPPED*** romaine, red onion, mixed olives, sopressa salami, carrot, whipped feta & cucumber dressing 11

SIDES 4 KIDS SELECTION 8

- public fries**
(add parmesan & truffle \$3)
 - cole slaw**
 - fresh fruit**
 - pasta salad**
 - cucumber & tomato salad**
 - garlic whipped potatoes**
- reedo's peanut butter & jelly**
w/ fries or fruit
 - mimi's mac n' cheese**
 - grilled cheese** w/ fries or fruit

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

ENTREES add: side salad 5

- SAVANNAH SHRIMP & GRITS** our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 22
- SESAME CRUSTED TUNA*** soba noodle salad, pickled wild mushrooms, wasabi ginger broth 28
- SEARED SALMON*** garlic whipped potatoes, grilled asparagus, red pepper purée 26
- ROASTED HALF-CHICKEN** semi-boneless chicken, braised endive, carrot turmeric broth, smashed candied yams 22
- PORK BELLY*** ricotta & herb polenta, sautéed swiss chard, coca cola braising liquid 26
- CHAR-GRILLED NY STRIP*** garlic whipped potatoes, grilled asparagus, horseradish cream sauce 34
- GRILLED PORK CHOP*** 10 oz grilled pork chop, melted fontina cheese, sauteed swiss chard, ricotta herb polenta, red eye gravy 24
- HUNTER'S STEW** tender braised venison, roasted wild mushrooms, pearl onions, carrots, fingerling potatoes, grilled cornbread 22
- COCONUT RED CURRY** red curry sweet potato broth, roasted mushrooms, turnips, yams, water chestnuts, green lentils 21
- AUTUMN LINGUINI PASTA** diced butternut squash, tomato, pumpkin seed sage pesto, browned butter, manchego cheese 20

add: grilled chicken 6, grilled shrimp 7, salmon* 8


PREMIUM 8oz BURGERS* served with your choice of side

- 100% Natural** Free Range Grass-Fed Ground Beef
hormone-free, zero antibiotics
sourced locally from Durrence Farm,
our family farm in Glennville, Georgia
 - VENISON BURGER*** 16
lettuce, tomato, onion,
boursin cheese, jalapeño glaze
 - CAROLINA BURGER*** 15
house pickles, pimento cheese,
applewood smoked bacon,
coleslaw
 - HOUSE STEAK BURGER*** 16
fontina, miso bbq,
lettuce, tomato, crispy onion
 - PUBLIC BURGER*** 15
grilled mushrooms,
caramelized onion,
provolone cheese, horseradish crème
 - DANNY'S BURGER*** 14
lettuce, onion, tomato,
ketchup, mustard
- all burgers served on brioche roll

PUBLIC COCKTAILS

- LUCY IN THE SKY** 13 
burnt church pear vodka,
st. germain, lemon juice,
cinnamon cayenne syrup, cava
- PERFECT GENTLEMAN** 15 
beefeater 24 gin,
mount rigi, suze
- PARADISE LOST**
- PARADISE FOUND** 13 
lustau sherry, blackwell rum,
lemon & orange juice,
pineapple cinnamon syrup,
angostura bitters
- HARVEST MOON** 14 
montelobos mezcal, green chile
vodka, montenegro, orange
ginger syrup, lemon juice
- SNOWBIRDS FLYING SOUTH** 13 
four roses bourbon, blackwell
rum, combier, orgeat, lime juice
- VIEUX-CARRÉ** 16 
rittenhouse rye, cognac, carpano
antica, benedictine, peychaud's &
angostura bitters
- SEASONAL SANGRIA** 12 
begonia wine, watershed apple
brandy, blanco tequila, apple
cider syrup, pom juice

MOCKTAIL

AMETHYST LEMONADE 10 
amethyst blueberry-ginger-mint
nonalcoholic spirit, lemon, sugar,
soda water

*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**
stilton cheesecake
pumpkin seed brittle,
pomegranate
- lemon bar**
blueberry maple jam,
elderflower cream, sea salt
- peanut butter bomb**
chocolate brownie, wild berry jam,
peanut butter mousse, ganache

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,
jarritos grapefruit soda 4
WATER house sparkling 5, hildon still 5, topo chico 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
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 <i>mendoza, argentina 2020</i> 10 40	chardonnay
FERRARI-CARANO <i>sonoma, california 2020</i> 14 56	chardonnay
SONOMA-CUTRER <i>sonoma, california 2020</i> 15 60	chardonnay
LOUIS LATOUR POUILLY-FUISSE <i>burgundy, france 2019</i> 17 68	chardonnay
VIGNEAU-CHEVREAU VOUVRAY <i>loire, france 2020</i> 17 68	chenin blanc
SAN SIMEON <i>paso robles, california 2020</i> 11 44	sauvignon blanc
OYSTER BAY <i>marlborough, new zealand 2021</i> 11 44	sauvignon blanc
ZOLO <i>mendoza, argentina 2021</i> 10 40	sauvignon blanc
HENRI BOURGEOIS <i>upper loire, france 2020</i> 17 68	sancerre
BEAU-RIVAGE <i>bordeaux, france 2019</i> 10 40	bordeaux blanc
CHEHALEM <i>willamette valley, oregon 2020</i> 13 52	pinot gris
AVELEDA <i>minho, portugal 2020</i> 9 36	vinho verde
GOTAS DE MAR <i>rias baixas, spain 2021</i> 13 52	albarino
ANGELINI <i>veneto, italy 2020</i> 10 40	pinot grigio
TARRICA <i>monterey, california 2019</i> 9 36	riesling
WHISPERING ANGEL <i>cotes du provence, france 2020</i> 15 60	rosé

REDS

CHÂTEAU LAMOTHE CASTERA <i>bordeaux, france 2020</i> 12 48	bordeaux
CONUNDRUM <i>california 2019</i> 13 52	red blend
BENNETT LANE MAXIMUS <i>napa valley, california 2010</i> 80	red blend
PRISONER <i>napa valley, california 2019</i> 120	red blend
CREATION GROSSET <i>cairanne, france 2017</i> 12 48	cotes du rhone
J. VIDAL-FLEURY <i>rhone, france 2017</i> 120	chateauneuf-du-pape
MICHAEL DAVID PETITE PETIT <i>lodi, california '19</i> 12 48	petite syrah blend
TWO HANDS GNARLY DUDES <i>barossa valley, australia 2019</i> 70	shiraz
LOUIS LATOUR LES BASTIDES <i>verdon, france 2019</i> 12 48	pinot noir
MANDOLIN <i>monterey, california 2020</i> 13 52	pinot noir
TERRITORIAL <i>willamette valley, oregon 2017</i> 16 64	pinot noir
ZOLO <i>mendoza, argentina 2020</i> 9 36	malbec
ANKO <i>salta, argentina 2020</i> 50	malbec
OBERON <i>napa valley, california 2019</i> 14 56	merlot
INKBLOT MICHAEL DAVID <i>lodi, california 2018</i> 100	cab franc
ZOLO <i>mendoza, argentina 2020</i> 10 40	cabernet sauvignon
DURANT & BOOTH <i>napa valley, california 2018</i> 15 60	cabernet sauvignon
JUSTIN <i>paso robles, california 2019</i> 18 72	cabernet sauvignon
FRANCISCAN <i>monterey, california 2019</i> 64	cabernet sauvignon
EARTHQUAKE MICHAEL DAVID <i>lodi, california '19</i> 80	cabernet sauvignon
MONTAÑA RESERVA <i>rioja, spain 2015</i> 14 56	tempranillo
HONORO VERA <i>calatayud, spain 2020</i> 9 36	garnacha
METTLER <i>central valley, california 2015</i> 56	zinfandel
RIVETTO DI SERRALUNGA D'ALBA <i>piedmont, italy 2017</i> 125	barolo
VIBERTI LA GEMELLA <i>piedmont, italy 2020</i> 13 52	barbera

BEERS

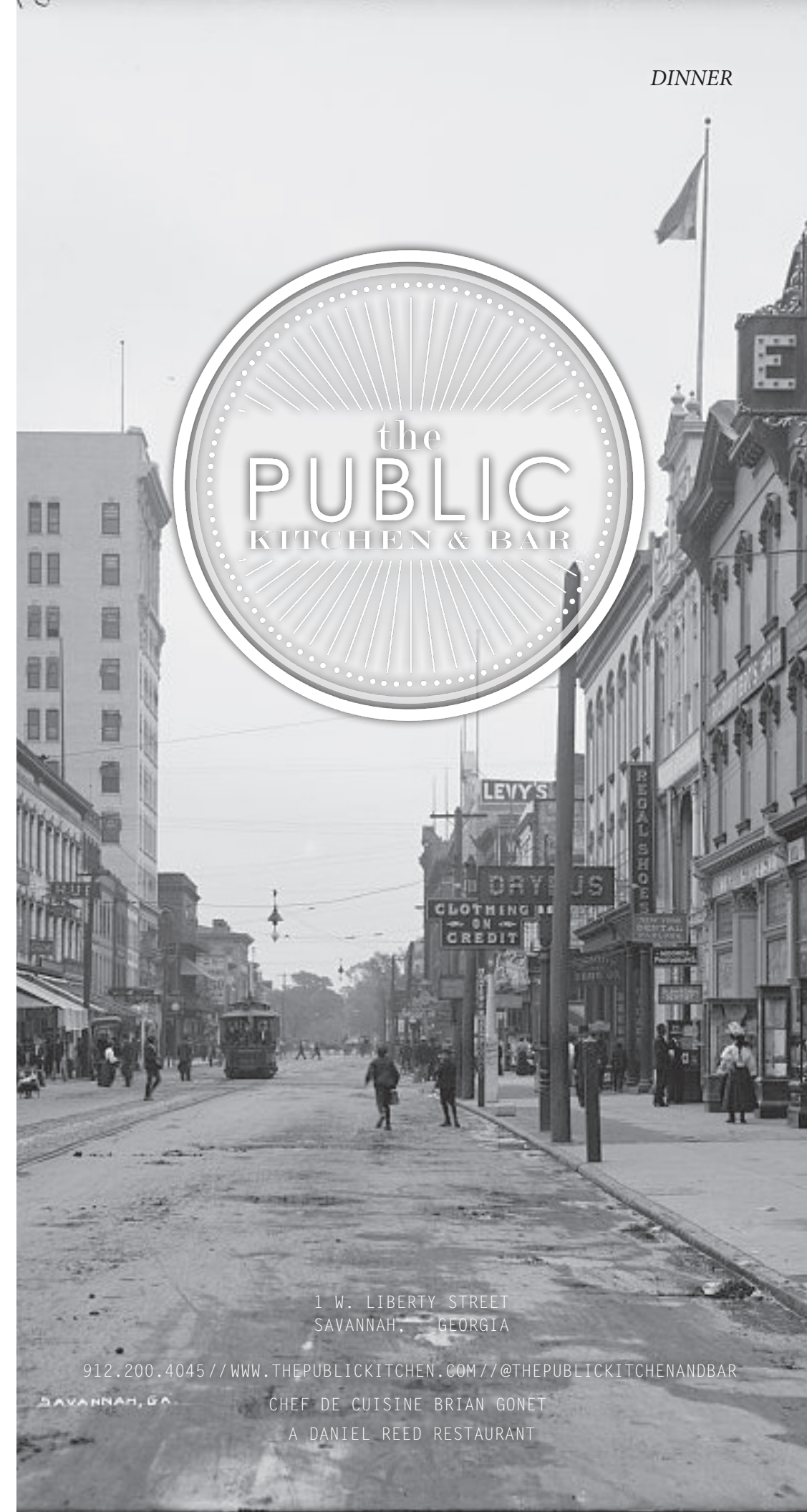
SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
CCB JAI ALAI IPA
7.5%, florida, 12oz 7
NEW REALM HAZY LIKE A FOX IPA
6.4%, georgia, 12oz 7
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
COASTAL EMPIRE TYBEE BLONDE ALE
4.7%, georgia, 12oz 7
GATE CITY COPPERHEAD AMBER ALE
5.2%, georgia, 12oz 7
KENTUCKY BOURBON BARREL ALE
8.2%, kentucky, 12oz 9
MONDAY NIGHT DRAFTY KILT SCOTCH ALE
7.2%, georgia, 12oz 8
COASTAL EMPIRE KELLER'S MILK STOUT
6.0%, georgia, 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
3 TAVERNS RAPTUROUS
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
LONG DRINK TRADITIONAL
5.5%, finland, 12oz 9
HEINEKEN 0.0 non alcoholic
netherlands, 12oz 7

ON DRAFT

MOON RIVER WILD WACKY WIT 4.8%, georgia 7
TWO TIDES SIXFOOT IPA 6.5%, georgia 7
CREATURE COMFORTS CLASSIC CITY LAGER 4.2%, georgia 7
TREEHORN DRY CIDER 5.9%, georgia 7

SEASONAL DRAFT (ask server)

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