

EVENING
MENU

STARTERS

- BBQ SHRIMP*** *polenta cake, peach & whisky bbq sauce, spring onion* 12
- BRUSCHETTA** *grilled baguette, marinated tomatoes, red onion, baby mozzarella, basil, balsamic vinegar, olive oil* 12
- MINT & GREEN PEA HUMMUS** *warm pita, fresh cut vegetables* 10
- STEAMED CLAMS** *little neck clams, garlic, shallot, chardonnay butter broth, fresh herbs, toasted baguette* 14
- PIMENTO CHEESE PLATE** *prosciutto, crostini, house pickles, sweet chilis, celery* 10

DAILY SOUP cup 6 | bowl 8
chef's preparation

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

- HOUSE** *tender baby greens, diced tomatoes, diced cucumbers, red onion, cheddar cheese, garlic croutons, lime balsamic vinaigrette* 10
- CAESAR** *chopped hearts of romaine, parmesan cheese, garlic croutons, olives, cracked black pepper, caesar dressing* 10
- STRAWBERRY ARUGULA** *Durrence Farm strawberries, goat cheese crumbles, toasted almonds, candied ginger dressing* 12
- FENNEL** *artisanal hydroponic lettuces, thinly shaved fennel root, pickled red onion, toasted pecans, dried cranberries, basil-citrus vinaigrette* 12

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

- BACON CHEESE BURGER*** 16
house pickles, american cheese, applewood smoked bacon, beer mustard
- HOUSE BURGER*** 16
lettuce, onion, tomato, caramelized fennel, goat cheese, whisky peach bbq

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

ENTREES add: side salad 5

- SAVANNAH SHRIMP & GRITS** *our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream* 22
- SEARED TUNA*** *pineapple slaw, steamed jasmine rice, avocado crème, balsamic reduction* 28
- SEARED SALMON*** *sautéed hericot verts, garlic whipped potatoes, rum-pineapple salsa* 26
- GRILLED CHICKEN** *marinated chicken breast, whisky peach barbeque sauce, corn & tomato salad, cous cous* 24
- CHICKEN MARSALA** *two flour dusted chicken breasts, red peppers, onion, spinach, mushrooms, creamy polenta, marsala pan sauce* 25
- CHAR-GRILLED NY STRIP*** *sauteed hericot verts, garlic whipped potatoes, spring onion-herb compound butter* 34
- GRILLED PORK CHOP*** *grilled pork chop, grilled summer squash, creamy polenta, ginger peach jam* 24
- LINGUINI & CLAMS** *little neck clams, olive oil, garlic, red pepper flakes, english peas, parsley, white wine* 21
- THAI GREEN CURRY** *sweet chili peppers, red onion, carrots, ginger, hericot vert, green curry paste, agave sweetened-coconut milk, jasmine rice* 21
add: grilled chicken 6, grilled shrimp 7, salmon* MP
- SAUSAGE & FENNEL PASTA** *bow tie pasta, house made italian sausage, caramelized fennel, bell peppers, scallions, baby mozzarella, heirloom tomatoes* 22
add: grilled chicken 6, grilled shrimp 7, salmon* MP

SIDES 4

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

KIDS SELECTION 8


- reedo's peanut butter & jelly**
w/ fries
- mimi's mac n' cheese**
- grilled cheese** *w/ fries*

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

PUBLIC COCKTAILS

- NOT YOUR DADDY'S Gn'T** 15 
hayman's old tom gin, strawberry ginger honey syrup, lemon, peach bitters, mint, soda
- SAWBONE MANHATTAN** 14 
1792 bourbon, cocchi rosa, giffard vanilla liquor, bittermen's cherry vanilla bitters
- LUCY ON THE ISLAND** 14 
pear vodka, liber & co. pineapple gum syrup, chinola passion fruit, lemon, cava
- KUZCO'S POISON** 14 
montelobos mezcal, apricot brandy, cochi americano, vanilla
- COLADARAL DAMAGE** 14 
plantation pineapple rum, pineapple juice, lime, cream of coconut
- DON'T TIKI ME BRO** 14 
plantation pineapple rum, cream of coconut, blue curacao, banana liqueur, lime, soda
- CORPSE REVIVER #2** 12 
bluecoat gin, combier, cocchi americano, lemon
- WHITE SUMMER SANGRIA** 12 

MOCKTAILS

- SOMETHIN' SPRITZY** 10 
apertivo syrup, straw-ginger berry, orange juice, pineapple juice 
- SUNSET IN SAVANNAH** 10
grapefruit, agave, ginger, 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

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

DESSERTS 8
sabayon
sweet marsala wine custard, marinated berries, chantilly cream

coconut macaroon nest
chocolate truffle eggs

peach cobbler
whipped chantilly cream
TAKES 30 MINUTES

*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 2020</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
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 2021</i> 10 40	pinot grigio
TARRICA <i>monterey, california 2019</i> 9 36	riesling
STOLLER <i>willamette valley, oregon 2020</i> 11 44	rosé
WHISPERING ANGEL <i>cotes du provence, france 2021</i> 16 64	rosé

REDS

CHÂTEAU CANTELOUP <i>bordeaux, france 2020</i> 12 48	bordeaux
CONUNDRUM <i>california 2020</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 2018</i> 12 48	cotes du rhone
J. VIDAL-FLEURY <i>rhone, france 2017</i> 120	chateauneuf-du-pape
TOOTH & NAIL THE STAND <i>california 2019</i> 18 72	petite sirah 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
STOLLER <i>willamette valley, oregon 2020</i> 16 64	pinot noir
ZOLO <i>mendoza, argentina 2020</i> 9 36	malbec
ANKO <i>salta, argentina 2020</i> 50	malbec
LUKE <i>wahlake slope, washington 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 2019</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

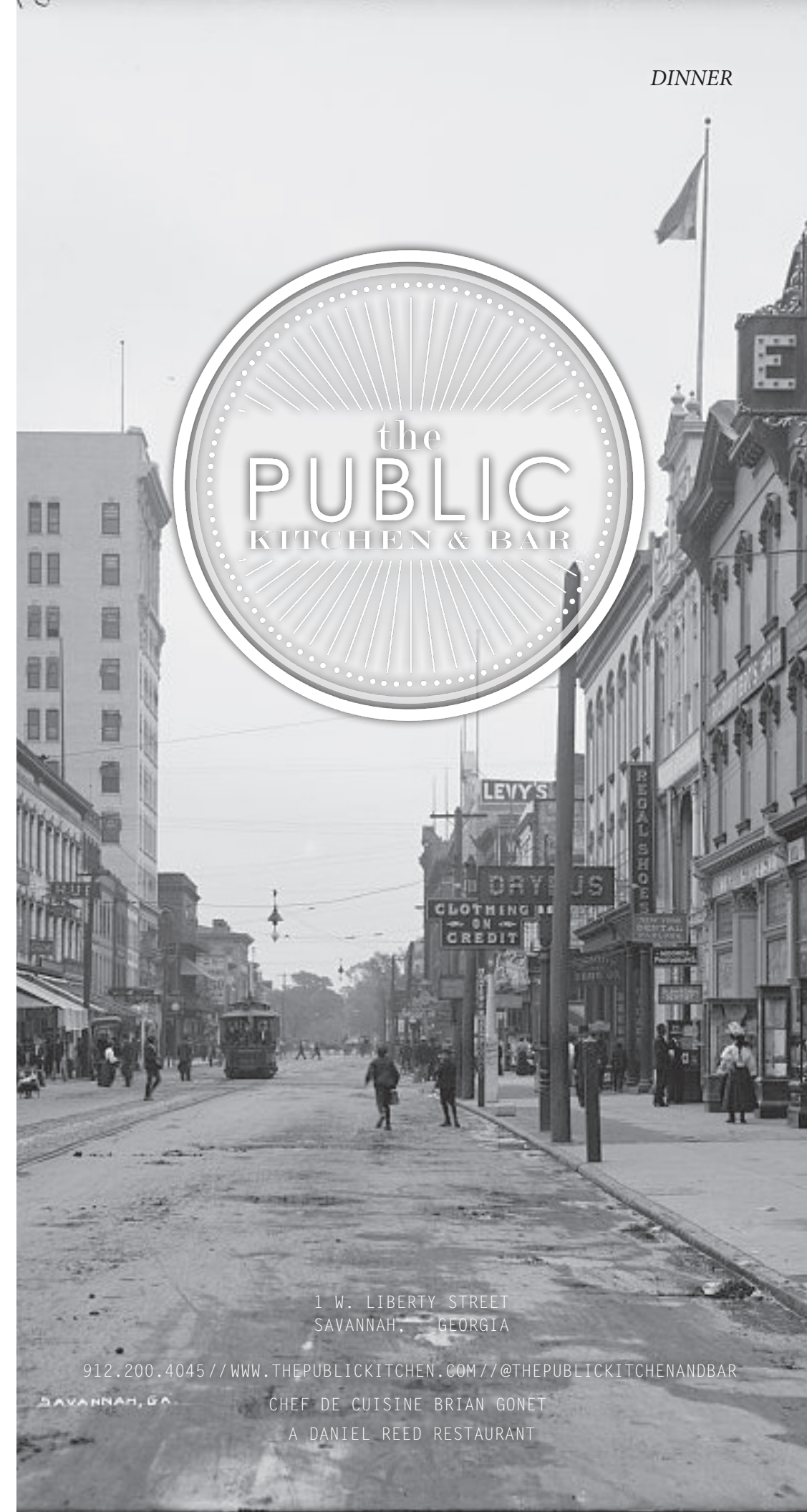
SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
TERRAPIN DEPTH PERCEPTION IMPERIAL IPA
9.1%, georgia, 12oz 8
NEW REALM HAZY LIKE A FOX IPA
6.4%, georgia, 12oz 7
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
WILD LEAP LOCAL GOLD BLONDE ALE
5.4%, georgia, 12oz 7
GATE CITY COPPERHEAD AMBER ALE
5.2%, georgia, 12oz 7
KENTUCKY BOURBON BARREL ALE
8.2%, kentucky, 12oz 9
MONDAY NIGHT DRAFTY KILT SCOTCH ALE
7.2%, georgia, 12oz 8
DESCHUTES BLACK BUTTE PORTER
5.5%, oregon, 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

SCOFFLAW DIRTY BEACHES 6.3%, georgia 7
TWO TIDES SIXFOOT IPA 6.5%, georgia 7
CREATURE COMFORTS CLASSIC CITY LAGER 4.2%, georgia 7
ALTANTA BREWING CO. AMBER ALE 5.3%, georgia 7

SEASONAL DRAFTS, ASK SERVER FOR SELECTION

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