

DAYTIME
MENU

DAILY SOUP cup 5 | bowl 7
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

SANDWICHES served with your choice of side

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

SHRIMP FAUX BOY grilled shrimp, creamy cole slaw, remoulade sauce, toasted baguette 15

CUBAN black forest ham, mojo marinated pulled pork, bread & butter pickles, creole mustard, provolone, cuban bread 15

SOUTHERN TURKEY MELT sliced turkey, bacon, cheddar cheese, ginger peach jam, toasted sourdough 15

WOLFPACK smoked pulled pork simmered in NC style bbq sauce, cole slaw, toasted sourdough 14

CAPRESE MELT oven roasted tomatoes, fresh mozzarella cheese, basil pesto sauce, toasted sourdough 14

TUSCAN cold prosciutto di parma ham, olive tapenade, fresh mozzarella, arugula, cuban bread 14

SALMON CAKE lettuce, tomato, onion, house tartar sauce, potato bun 16

CHICKEN PHILLY sliced marinated & grilled chicken, sauteed onions, grilled mushrooms, cherry peppers, melted american cheese, horseradish cream sauce, toasted baguette 15

CHICKEN SALAD PITA cilantro & cranberry chicken salad, lettuce, tomato, onion, 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

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

LUNCH ENTREES

LINGUINI & CLAMS little neck clams, olive oil, garlic, red pepper flakes, english peas, parsley, white wine 21

SAVANNAH SHRIMP & GRITS our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 22

SEARED SALMON* sautéed hericot verts, garlic whipped potatoes, rum-pineapple salsa 26

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*


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, bitter-men's cherry vanilla bitters

LUCY ON THE ISLAND 14 
pear vodka, liber & co. pineapple gum syrup, chinola passion fruit, lemon, cava

REAL GROOVE 13 
montelobos mezcal, lunazul blanco, lime juice, grapefruit juice, pineapple tepache, soda

COLADARAL DAMAGE 14 
plantation pineapple rum, pineapple juice, lime, cream of coconut

*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,
jarritos grapefruit soda 4
WATER *house sparkling* 5, *hildon still* 5, *topo chico* 5

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 
giffard aperitivo syrup, orange, soda

SUNSET IN SAVANNAH 10 
grapefruit, agave, ginger, soda

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

coconut macaroon nest
chocolate truffle eggs

ginger peach cobbler
whipped chantilly cream

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 <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
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 2021</i> 10 40	pinot grigio
TARRICA <i>monterey, california 2019</i> 9 36	riesling
WHISPERING ANGEL <i>cotes du provence, france 2021</i> 15 60	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 2017</i> 12 48	cotes du rhone
J. VIDAL-FLEURY <i>rhone, france 2017</i> 120	chateauneuf-du-pape
TOOTH & NAIL THE STAND <i>california 2016</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
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

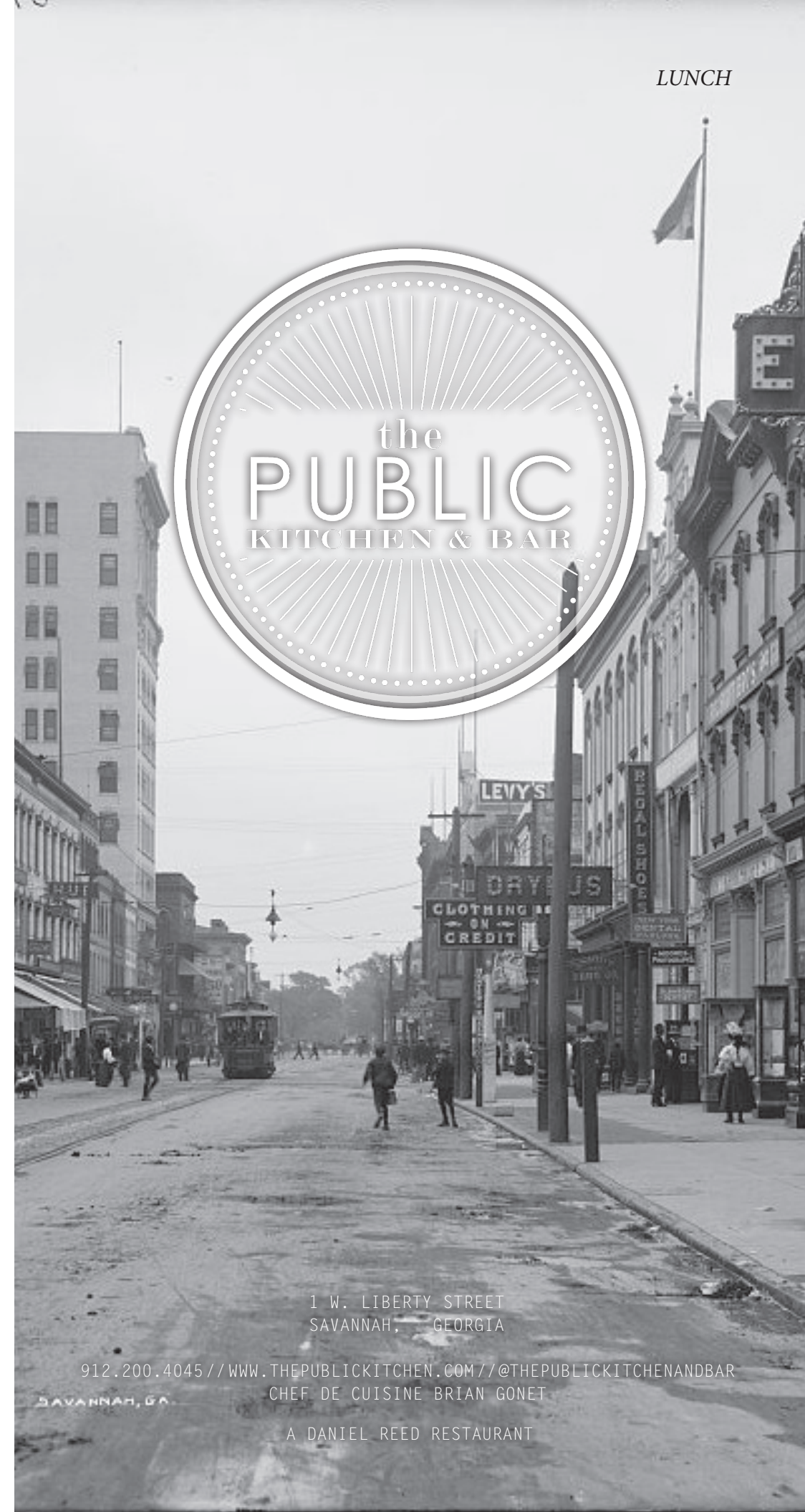
BEERS

SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
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
SOUTHERN BARREL TROPICAL GOSE 4.7%, south carolina 7

LUNCH



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SAVANNAH, GEORGIA

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SAVANNAH, GA
CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT