

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* 11 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:

Mornin’ Glory (cocktail) or *Adami Prosecco (sparkling)*

DAILY SOUP cup 7 | bowl 9
chef’s preparation

FIELD OF GREENS add:grilled chicken 7, grilled shrimp 8, 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* 12

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 *Almacita Brut Rosé (sparkling)*

SIDES 6

KIDS SELECTION 9

public fries GF, VE
(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* 25 GF
suggested wine pairing: *Stoller Pinot Noir*

CHAR-GRILLED NY STRIP* *12oz hand-cut steak, garlic whipped potatoes, sautéed haricot verts, house steak sauce* 39 GF
suggested wine pairing: *Justin Cabernet Sauvignon*

SEARED SALMON* *garlic whipped potatoes, broccolini, sauce choron* 28 GF
suggested wine pairing: *Louis Latour Pouilly-Fuisse*

DUCK CONFIT *sweet potato mash, wilted spinach, orange spiced honey* 29 GF
suggested wine pairing: *Kumeu Village Pinot Noir*

PORK CHOP *truffle & vegetable creamed rice, wilted spinach melted fontina cheese, red eye gravy* 30
suggested wine pairing: *Brancaia Tre Toscana*

PECAN CRUSTED CHICKEN BREAST *pan seared organic free-range chicken breast, sweet mash potatoes, grilled broccolini, maple compound butter* 27
suggested wine pairing: *Jasci Montepulciano d’Abruzzo*

HOUSE STEAK BURGER* *house-ground NY strip steak, lettuce, tomato, onion, grilled mac & cheese, applewood smoked bacon, house steak sauce* 19
suggested wine pairing: *Durant & Booth Cabernet Sauvignon*

SEARED SEA SCALLOPS* *truffle & vegetable creamed rice, sautéed haricot verts, beet syrup* 34 GF
suggested wine pairing: *Joseph Mellot 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* 25
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 7, grilled shrimp 8, salmon* 15
suggested wine pairing: *Vigneau-Chevreau Vouvray*


LAMB BURGER* *lettuce, tomato, onion, sweet pepper jam, herbed goat cheese* 18
suggested beer pairing: *Wicked Weed Perni-Haze IPA*

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 9
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 nv* 14 | 65 glera
FREIXENET BLANC DE BLANCS *cava, spain nv* 10 | 50 macabeo blend
VEUVE CLICQUOT *brut, champagne, france nv* 22 | 110 chardonnay blend
ALMACITA *brut rosé, mendoza, argentina nv* 12 | 60 pinot noir

WHITES

ZOLO *mendoza, argentina 2022* 12 | 55 chardonnay
DIATOM *santa barbara, california 2022* 16 | 75 chardonnay
LOUIS LATOUR *pouilly-fuisse, burgundy, france 2020* 18 | 85 chardonnay
VIGNEAU-CHEVREAU *vouvray, loire, france 2022* 16 | 75 chenin blanc
CHÂTEAU GABARON *bordeaux, france 2022* 12 | 55 sauvignon blanc
THE CHAMPION *marlborough, new zealand 2021* 14 | 65 sauvignon blanc
JOSEPH MELLOTT *sancerre, loire, france 2022* 18 | 85 sauvignon blanc
CHEHALEM *willamette valley, oregon 2022* 14 | 65 pinot gris
AVELEDA VINHO VERDE *minho, portugal 2022* 10 | 45 loureiro blend
GOTAS DE MAR *ribeiro, spain 2021* 14 | 65 godello
ANGELINI *veneto, italy 2022* 10 | 45 pinot grigio
SPREITZER RIESLING 101 *rheingau, germany 2021* 13 | 60 riesling (off-dry)

ROSÉ

HÖPLER PANNONICA *burgenland, austria 2022* 12 | 55 pinot noir blend
WHISPERING ANGEL *provence, france 2022* 16 | 75 grenache blend

REDS (BY THE GLASS)

CONUNDRUM *california 2021* 14 | 65 zinfandel blend
CREATION GROSSET *cairanne, france 2020* 12 | 55 grenache blend
JEAN-MICHEL DUPRÉ MORGON *beaujolais, france 2021* 13 | 60 gamay
KUMEU VILLAGE *new zealand 2020* 14 | 65 pinot noir
STOLLER *willamette valley, oregon 2022* 18 | 85 pinot noir
JASCI *abruzzo, italy 2020* 12 | 55 montepulciano
ZOLO *mendoza, argentina 2021* 12 | 55 malbec
LUKE *wahlake slope, washington 2020* 16 | 75 merlot
ZOLO *mendoza, argentina 2021* 12 | 55 cabernet sauvignon
DURANT & BOOTH *napa valley, california 2020* 15 | 70 cabernet sauvignon
JUSTIN *paso robles, california 2020* 17 | 80 cabernet sauvignon
MARQUÉS DE CACERES RESERVA *rioja, spain 2017* 15 | 70 tempranillo
HONORO VERA *calatayud, spain 2021* 10 | 45 garnacha
BRANCAIA TRE *toscana, italy 2021* 14 | 65 sangiovese blend

REDS (BY THE BOTTLE)

ANKO *salta, argentina 2020* 50 malbec
METTLER *central valley, california 2019* 56 zinfandel
RIDGE THREE VALLEYS *sonoma county, california 2021* 80 zinfandel blend
STASIS *santa maria valley, california 2019* 90 pinot noir
POST & BEAM BY FAR NIENTE *napa, california 2021* 95 cabernet sauvignon
INKBLOT MICHAEL DAVID *lodi, california 2020* 100 cabernet franc
FAUST *coombsville, napa, california 2020* 115 cabernet sauvignon
PRISONER *california 2021* 120 zinfandel blend
J. VIDAL-FLEURY *châteauneuf-du-pape, france 2019* 120 grenache blend
MASSOLINO *barolo, piedmont, italy 2018* 125 nebbiolo

BEERS

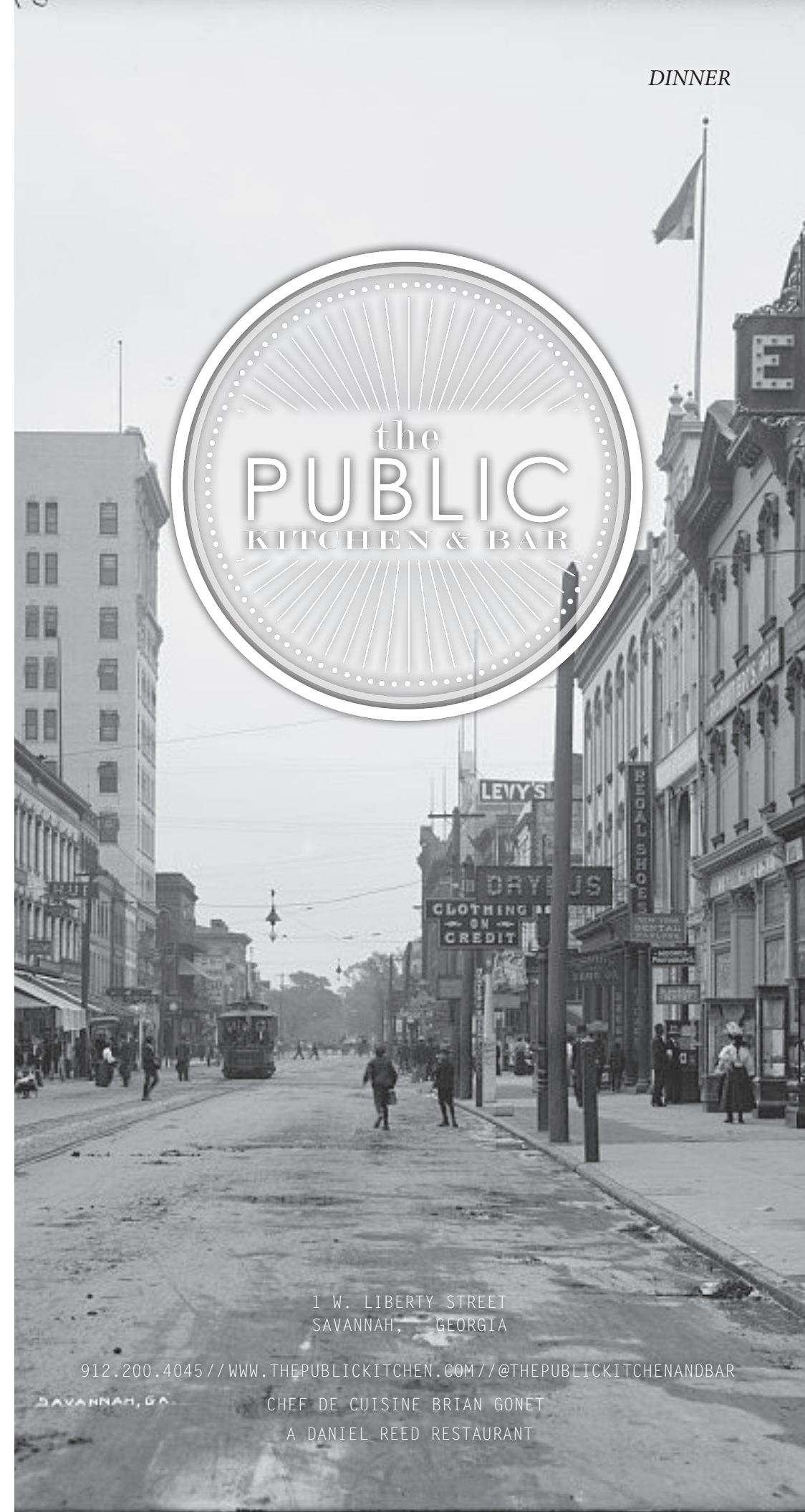
SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
TERRAPIN DEPTH PERCEPTION IMPERIAL IPA
9.1%, georgia, 12oz 8
STILLFIRE GLORY HAZE IPA
6.9%, georgia, 16oz 9
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
WILD LEAP LOCAL GOLD BLONDE ALE
5.4%, georgia, 12oz 7
GATE CITY COPPERHEAD AMBER ALE
5.2%, georgia, 12oz 7
KENTUCKY BOURBON BARREL ALE
8.2%, kentucky, 12oz 9
LEFT HAND NITRO MILK STOUT
6%, colorado, 12oz 8
GUINNESS STOUT
4.1%, ireland, 14.9oz 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
GUINNESS 0 (non-alcoholic)
<0.5%, ireland, 14.9oz 8
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