

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
- VEAL MARSALA two flour dusted veal cutlets, red peppers, onion, spinach, mushrooms, creamy polenta, marsala pan sauce 26
- 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
- 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

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

*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

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

coconut macaroon nest
chocolate truffle eggs

peach cobbler
whipped chantilly cream

*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

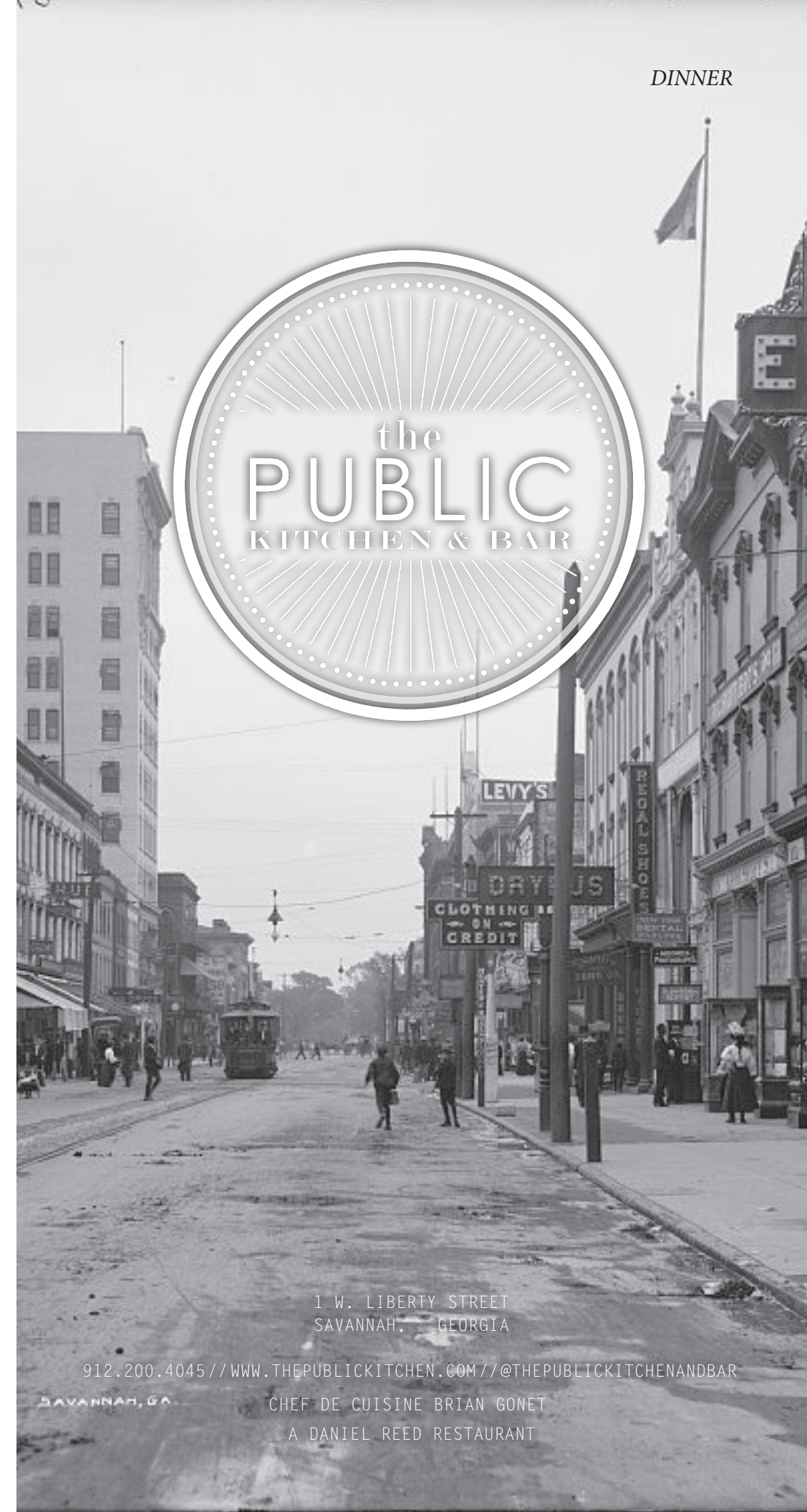
BEERS

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

DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR

CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT

vintages subject to change, based on availability