

STARTERS

ROASTED JUMBO GARLIC HEADS *grilled ciabatta* 9 VE, VG

CAROLINA CRAB CAKE *pan seared swimming blue crab cake, toasted breadcrumbs, avocado salsa* 18

WARM OLIVES *mediterranean olives sautéed with shallots, basil, merlot vinegar, crostini* 11 VE, VG

WATERMELON CAPRESE *sliced watermelon hearts, crumbled goat cheese, arugula, rosemary gastrique* 15 GF, VE

CHICKEN SATAYS *yogurt marinated chicken thighs skewered with zucchini then grilled, Moroccan couscous tabbouleh salad* 14

SUGGESTED PAIRINGS:

Gone with the Gin (cocktail) or *Adami Prosecco (wine)*

DAILY SOUP cup 7 | bowl 9
chef's preparation

FIELD OF GREENS add:grilled chicken 7, grilled shrimp 8, salmon* 15

STRAWBERRY ARUGULA *baby arugula, brown sugar strawberries, toasted almonds, crumbled goat cheese, honey lavender dressing* 15 GF

SPRING *artisan greens, diced cucumber, tomato, red onion, cheddar, balsamic vinaigrette* 12 GF

SOUTHERN COBB *house lettuce mix, diced bacon, corn off the cob, tomato, avocado, diced egg, cucumber, buttermilk dressing* 15 GF

CAESAR *chopped hearts of romaine, grated parmesan cheese, mediterranean olives, garlic croutons, cracked black pepper, caesar dressing* 12

SUGGESTED PAIRINGS:

Pretty Woman (cocktail) or *Baskoli Txakolina (rosé wine)*

SIDES 6

public fries GF
(add parmesan & truffle \$3)

coleslaw GF, VE

pasta salad VE

cucumber & tomato salad GF, VE, VG

garlic whipped potatoes GF, VE

KIDS SELECTION

reedo's chicken tenders & fries 12
3 gluten-free tenders,

house honey mustard GF

mimi's pasta & meatballs 12

grilled cheese & fries 10

for children 12 and under*

ENTREES

SAVANNAH SHRIMP & GRITS *our famous combination of cheddar-bacon grits, shrimp, sweet peas, chorizo, tomatoes, sherry cream* 28
suggested wine pairing: *Stoller Pinot Noir*

SEARED NY STRIP* *12oz hand-cut steak, whipped potatoes, grilled asparagus, chimichurri* 39 GF
suggested wine pairing: *Verdad Cabernet Sauvignon*

SEARED SALMON* *Moroccan couscous tabbouleh salad, tahini yogurt sauce* 32
suggested wine pairing: *Diatom Chardonnay*

PROSCIUTTO CARBONARA *spring peas, red onion, prosciutto de parma, linguini pasta, parmesan cream* 26
suggested wine pairing: *Mary Taylor Anjou Rouge*

SAVORY BRINED GRILLED PORK* *smoked gouda creamed polenta, southern succotash, peach marmalade* 28 GF
suggested wine pairing: *Ratti Langhe Nebbiolo*

PUBLIC BURGER* *lettuce, tomato, caramelized onion, grilled mushrooms, Swiss cheese, horsey sauce* 20
suggested pairing: *Tropicalia IPA*

PAELLA *sautéed shrimp, mussels, house chorizo, sweet peas, basmati rice, saffron broth* 28 GF
suggested wine pairing: *Henri Bourgeois Sancerre*

SPRINGER MOUNTAIN AIRLINE CHICKEN *smoked gouda creamed polenta, grilled asparagus, chimichurri* 28 GF
suggested wine pairing: *Tropiz Pouilly-Fuisse*

SEARED RED DRUM *crispy skin-on Texas redfish, bacon cheddar grits, warm panzanella salad* 32
suggested wine pairing: *Minuty Prestige Rosé*

LAMB CHOPS* *marinated & grilled Australian lamb, watermelon-mint & arugula salad* 37GF
suggested beer pairing: *Kumeu Pinot Noir*

SMOKED GOUDA BURGER* *smoked pork shoulder, cheddar cheese, lettuce, tomato, peach BBQ sauce* 20
suggested wine pairing: *Jean-Michel Dupré Beaujolais*

TOFU RED CURRY *green garbanzo beans, sautéed tofu, red bell pepper, red onion, zucchini, carrot & ginger coconut broth, basmati rice* 26 GF, VE, VG
add: grilled chicken 7, grilled shrimp 8, salmon* 15
suggested wine pairing: *Comenge Rueda*

BEVERAGES

TEA *sweet, unsweet* 3

FOUNTAIN SODA *coke, diet coke, sprite, lemonade, mr pibb, fanta orange* 3

HOT TEA *various selections* 3.75

JUICES 3

NON ALCOHOLIC *fever-tree ginger beer, fever-tree grapefruit soda* 5

red bull 5

WATER *house sparkling* 5, *topo chico sparkling* 5

FRANKLIN'S COFFEE & DESSERTS

COFFEE DRINKS

drip coffee 4

cold brew 5

ESPRESSO DRINKS

double espresso 3.25

americano 4.25

cappuccino 5.25

latte 6

DESSERTS

coconut key lime pie 10 GF

gluten-free graham cracker crust, sweet coconut

key lime custard, chantilly cream

suggested wine pairing: *Spreitzer 101 Riesling*

lemon basil pound cake 9

macerated strawberries, elderflower cream

suggested wine pairing: *La Tour Blanche Sauternes*

chocolate peanut butter bomb 10

chocolate brownie base, peanut butter mousse,

chocolate ganache shell, strawberry coulis

suggested wine pairing: *Taylor 10 Year Tawny Port*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

most items can be prepared gluten-free please ask your server additional housemade sauces & dressings available \$.50 / each A 20% gratuity will be added for parties of 6 or more guests.

VISIT OUR SISTER RESTAURANT

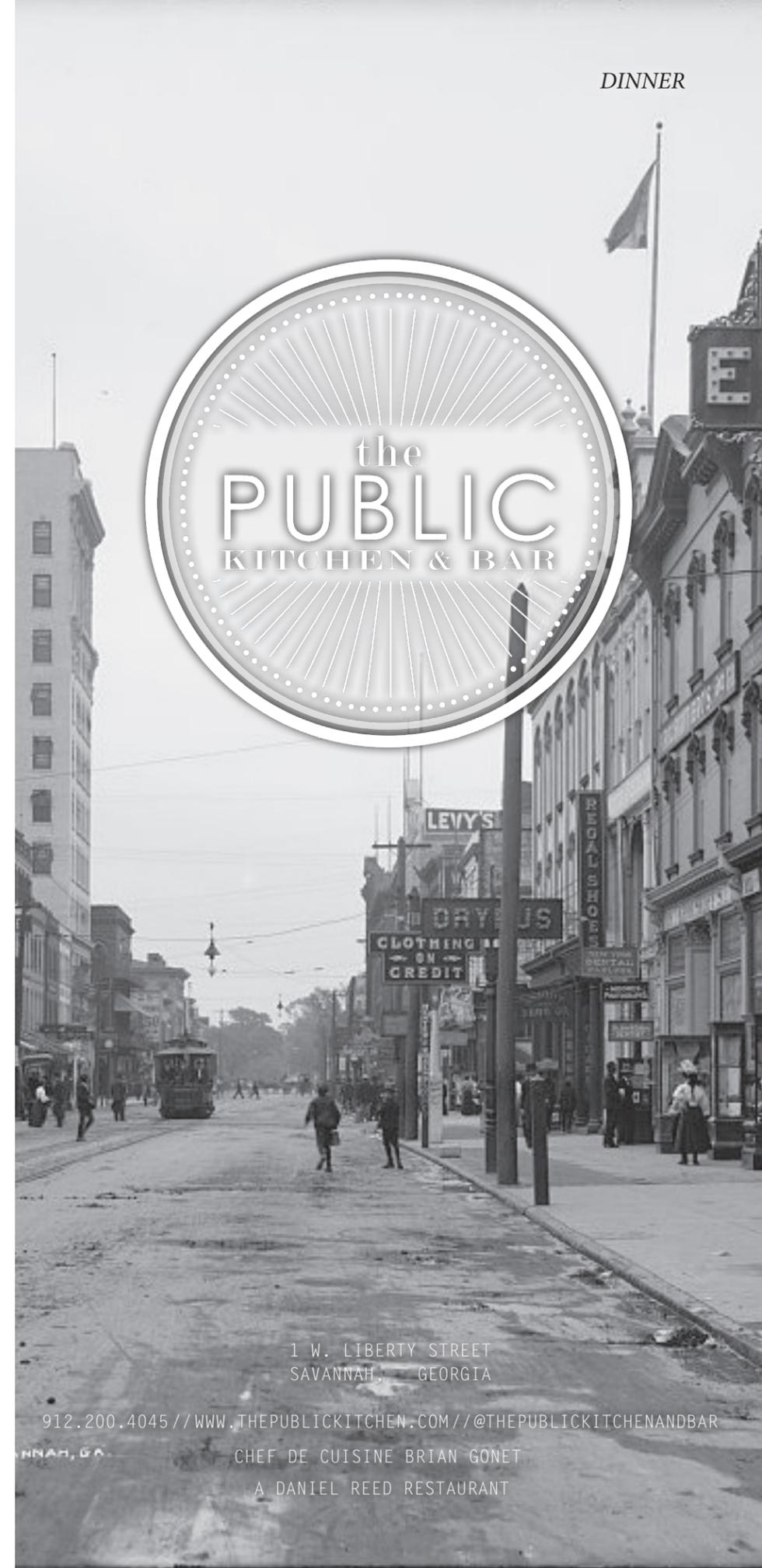
local 11ten

food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE

DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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

CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT