

DAYTIME  
**MENU**

Gluten-Free: GF, Vegetarian: VE, Vegan: VG

**DAILY SOUP** cup 7 | bowl 9  
*chef's preparation*

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

**PESTO CHOPPED** romaine lettuce, sautéed corn, cherry tomato, pepperoncini peppers, avocado, creamy pesto 14 GF, VE

**PUBLIC HOUSE** cherry tomatoes, red onion, diced cucumber, crumbled goat cheese, lemon poppyseed dressing 13 GF, VE

**ARTISAN** petite lettuces, shaved red cabbage, carrot, sliced radish, edamame, wasabi vinaigrette 13 GF, VE

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

**SUGGESTED PAIRINGS:**

*Green Monster (cocktail) or Comenge Verdejo (wine)*

**SANDWICHES** served with your choice of side

**CAPRESE GRILLED CHEESE** tomato jam, melted mozzarella cheese, pesto aioli, thick sourdough 15 VE

**FRIED GREEN TOMATO BLT** rice flour breaded tomatoes, black forest smoked bacon, lettuce, sweet herb mayo, thick sourdough 16

**FAUX BOY** seared blackened shrimp, creamy cole slaw, New Orleans remoulade, cuban roll 18

**COLD SMOKED SALMON** pancetta, lettuce, avocado spread, tomato, sweet herbed mayo, thick sourdough 19

**CHICKEN SALAD** marinated & grilled chicken breast, celery, dried cranberries, cilantro, lime juice, creamy aioli, lettuce, tomato, onion, thick sourdough 17

**CHICKEN BACON RANCH** marinated & grilled chicken breast, applewood smoked bacon, lettuce, tomato, onion, basil, roasted red pepper, melted mozzarella cheese, avocado ranch, brioche bun 18

**JALAPEÑO POPPER CHICKEN** grilled & sliced chicken breast, roasted garlic & jalapeño whipped cream cheese, hoagie roll 18

**TURKEY AVOCADO** oven roasted turkey, creamy avocado spread, chipotle mayo, thick sourdough 18

**BBQ PORK SANDWICH** pulled smoked pork shoulder, tangy Carolina BBQ sauce, creamy cole slaw, thick sourdough 18

**HAVANNAH PULLED PORK** smoked pulled pork shoulder, sweet plantains, Swiss cheese, cilantro chimichurri sauce, hoagie roll 18

**SUGGESTED PAIRINGS:**

*Matchamama (cocktail) or Laklak (cocktail)*

**PREMIUM 8oz BURGERS** served with your choice of side

**PIMENTO BURGER** 21

*black forest bacon, bourbon-caramelized onions, pimento cheese*

**LAMB BURGER\*** 22

*lettuce, tomato, red onion, cucumber tzatziki*

**SUGGESTED PAIRINGS:**

*C.C. Tropicalia IPA (beer) or Domaine Cheysson Beaujolais (wine)*

all burgers served on brioche bun

**PUBLIC BURGER\*** 20

*lettuce, tomato, caramelized onion, grilled mushrooms, Swiss cheese, horseradish cream*

**DANNY'S BURGER\*** 17

*lettuce, tomato, onion ketchup, mustard*

**LUNCH ENTREES**

**SAVANNAH SHRIMP & GRITS** our famous combination

*of cheddar-bacon grits, shrimp, sweet peas, chorizo, tomatoes, sherry cream* 28 GF

suggested wine pairing: *Stoller Pinot Noir*

**BROKEN PESTO PASTA** linguini pasta, toasted almonds, spinach, garlic, cherry tomatoes, basil leaves, parmesan cheese 24 VE

add: grilled chicken 7, grilled shrimp 8, salmon\* 15

suggested wine pairing: *Chidaine Sauvignon Blanc*

**PEI MUSSELS** simmered in a white wine and tomato butter broth, fresh basil, grilled bread 14

suggested wine pairing: *Adami 'Garbel 13' Prosecco*

**CLAM LINGUINI** crispy pancetta, sweet peas, classic white wine & garlic butter broth, fresh herbs 28

suggested wine pairing: *Fessardière Muscadet Sèvre et Maine*

**GRILLED SALMON\*** garlic whipped potatoes, grilled asparagus, chermoula sauce 32 GF

suggested wine pairing: *Diatom Chardonnay*

**SIDES** 6

**public fries** GF

*(add parmesan & truffle \$3)*

**street corn salad** GF, VE

**fresh cut fruit** GF, VG

**cucumber & tomato salad** GF, 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 VE

for children 12 and under\*

**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

*cherry blossom tonic* 5

**WATER** *house sparkling* 5, *saratoga sparkling* 5

**FRANKLIN'S COFFEE & DESSERTS**



**ESPRESSO DRINKS**

*double espresso* 3.25

*americano* 3.75

*cappuccino* 4.25

*latte* 5.25

**COFFEE DRINKS**

*drip coffee* 4

*cold brew* 4.75

**DESSERTS**

**strawberry shortcake** 10

*rustic layered lemon sponge cake, macerated strawberries, Chantilly cream*

suggested wine pairing: *La Tour Emotions Sauternes*

**sweet corn crème caramel** 9 GF

*corn steeped custard, soft caramel topping, fresh berries, mint*

suggested pairing: *RWC Savannah Verdelho Madeira*

**coconut bars** 10

*chocolate brownie base, creamy coconut filling, ganache, toasted coconut, mint*

suggested 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

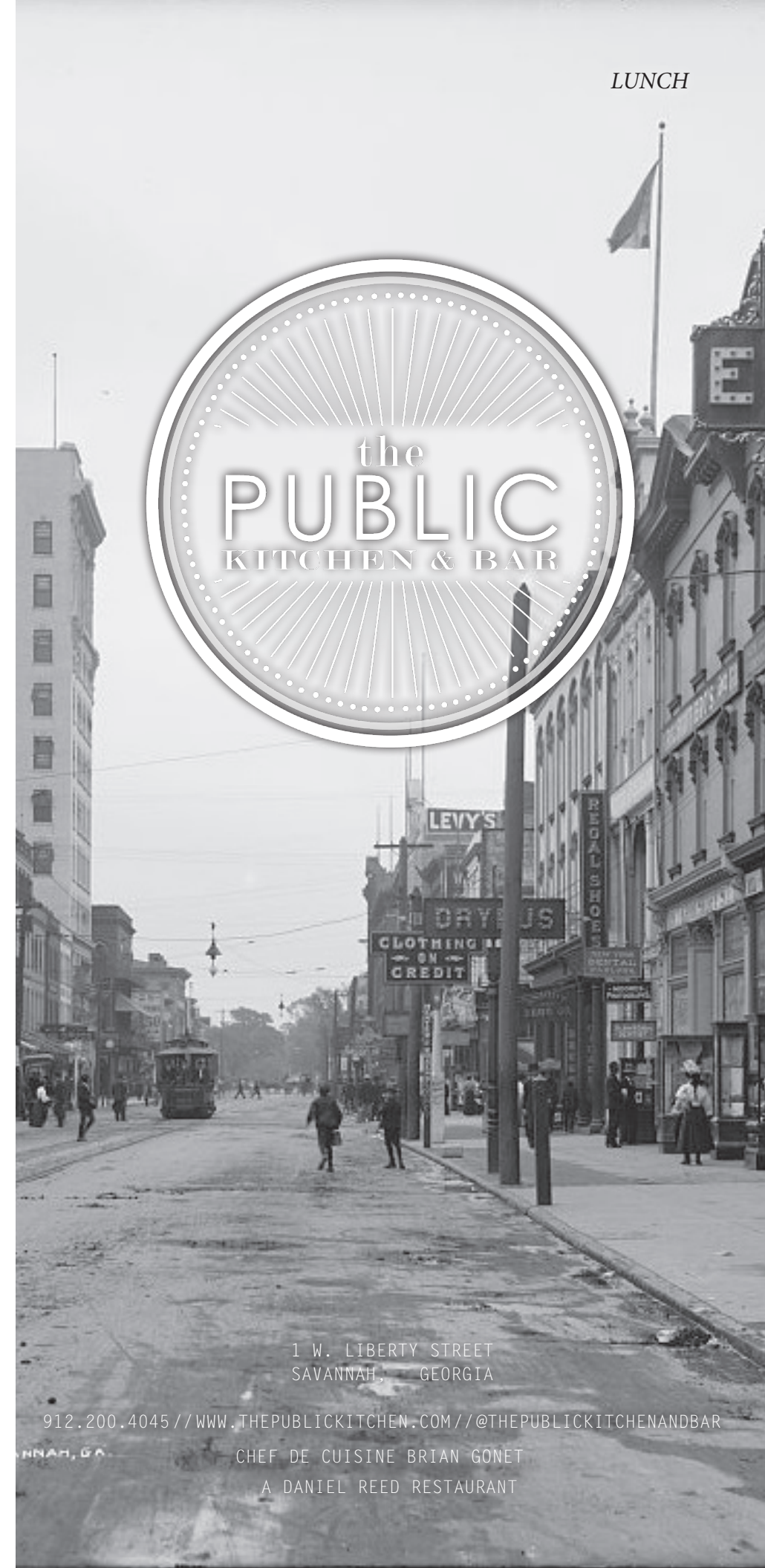
local <sup>11ten</sup>

food | wine

1110 BULL STREET

perch  
ROOFTOP BAR & LOUNGE

LUNCH



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CHEF DE CUISINE BRIAN GONET  
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