

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:

Strange Magic (cocktail) or *The Champion Sauvignon Blanc (wine)*

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 *Adami Prosecco (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: *Stoller Pinot Noir*

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

PECAN CHICKEN BREAST *pan seared organic free range chicken breast, sweet mash potatoes, grilled broccolini, maple compound butter* 27
suggested wine pairing: *Marqués De Caceres Reserva Rioja*

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: *Henri Bourgeois 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: *Diatom Chardonnay*


LAMB BURGER* *lettuce, tomato, onion, sweet pepper jam, herbed goat cheese* 18
suggested wine pairing: *Three Taverns Sour Beer*

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
ISAAC FERNANDEZ - BIUTIFUL *brut rosé, cava, spain nv* 12 | 60 garnacha

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 *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

DRY CREEK THE MARINER *sonoma, california 2019* 90 cab sauv blend
CONUNDRUM *california 2021* 14 | 65 zinfandel blend
RIDGE THREE VALLEYS *sonoma county, california 2021* 80 zinfandel blend
PRISONER *california 2021* 120 zinfandel blend
CREATION GROSSET *cairanne, france 2019* 12 | 55 grenache blend
J. VIDAL-FLEURY *châteauneuf-du-pape, france 2019* 120 grenache blend
TOOTH & NAIL THE STAND *california 2021* 17 | 80 petite sirah blend
JEAN-MICHEL DUPRÉ MORGON *beaujolais, france 2021* 13 | 60 gamay
LOUIS LATOUR *les bastides, verdon, france 2021* 12 | 55 pinot noir
STOLLER *willamette valley, oregon 2022* 18 | 85 pinot noir
STASIS *santa maria valley, california 2019* 90 malbec
ZOLO *mendoza, argentina 2021* 12 | 55 malbec
ANKO *salta, argentina 2020* 50 merlot
LUKE *wahlake slope, washington 2020* 16 | 75 cabernet franc
INKBLOT MICHAEL DAVID *lodi, california 2020* 100 cabernet sauvignon
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
POST & BEAM BY FAR NIENTE *napa, california 2021* 95 cabernet sauvignon
FAUST *coombsville, napa, california 2020* 115 cabernet sauvignon
MARQUÉS DE CACERES RESERVA *rioja, spain 2017* 15 | 70 tempranillo
HONORO VERA *calatayud, spain 2021* 10 | 45 garnacha
METTLER *central valley, california 2019* 56 zinfandel
MASSOLINO *barolo, piedmont, italy 2018* 125 nebbiolo
BRANCAIA TRE *toscana, italy 2021* 14 | 65 sangiovese blend

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
MONDAY NIGHT BREWING DRAFTY KILT
7.2%, georgia, 12oz 9
KENTUCKY BOURBON BARREL ALE
8.2%, kentucky, 12oz 9
TERRAPIN WATERMELON GOSE
4.5%, georgia, 12oz 7
BRECKENRIDGE VANILLA PORTER
5.4%, colorado, 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
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
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

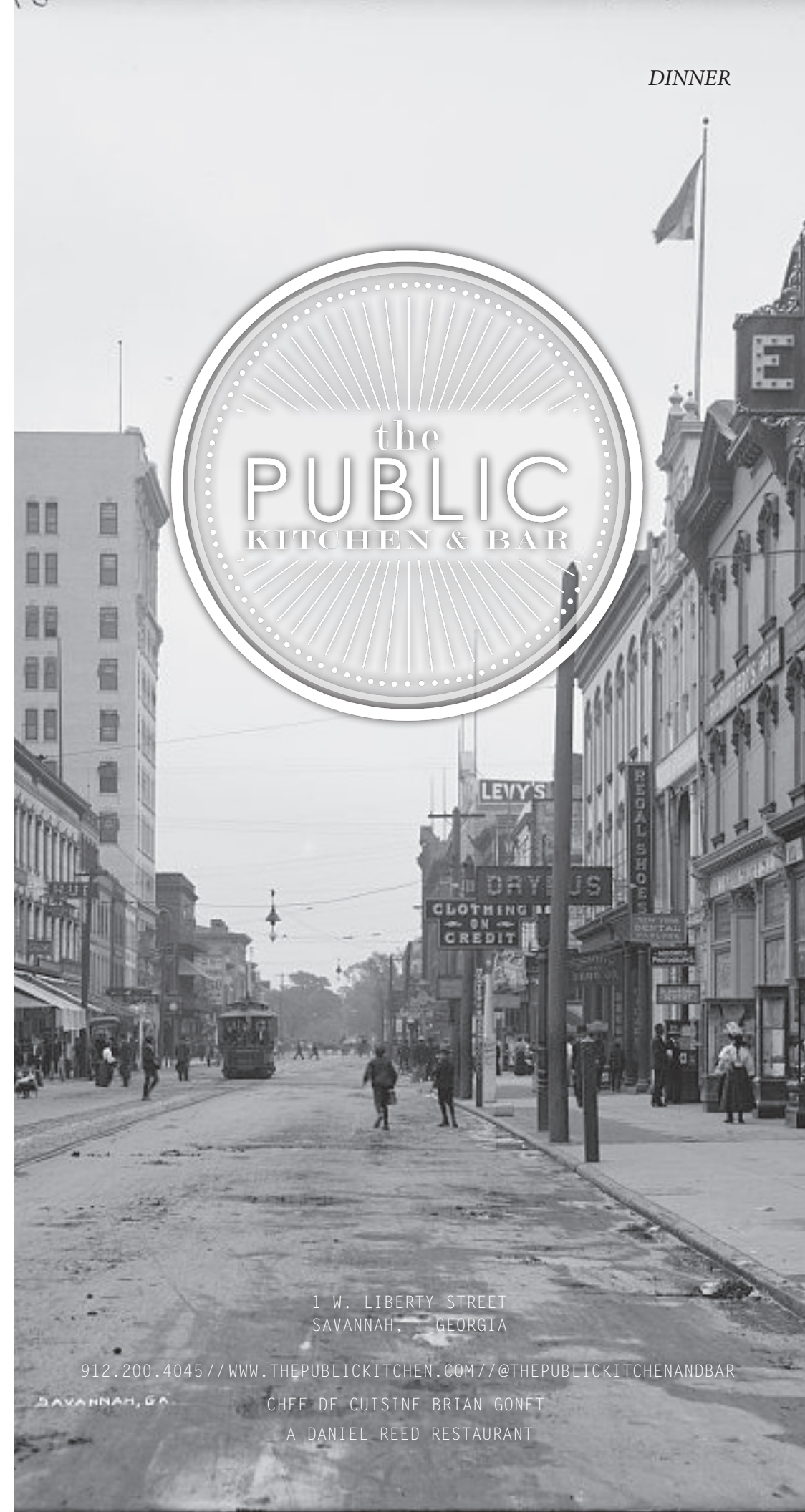
ON DRAFT

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*

vintages subject to change, based on availability

DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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

CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT