

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

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)*

SANDWICHES served with your choice of side

CHICKEN BACON RANCH marinated & grilled chicken thigh, applewood smoked bacon, lettuce, tomato, onion, basil, roasted red pepper, melted provolone cheese, jalapeño ranch, potato bun 18

LIFE IS PEACHY sliced Black Forest ham, peach marmalade, melted cheddar cheese, sourdough 18

BBQ PULLED PORK smoked pulled pork shoulder, tangy BBQ sauce, melted cheddar cheese, cole slaw, toasted sourdough 18

CHICKEN SALAD PITA marinated & grilled chicken thigh, celery, dried cranberries, water chestnuts, cilantro, lime juice, creamy aioli, lettuce, tomato, onion, pita bread 17

TURKEY BACON SWISS oven roasted turkey breast, melted swiss cheese, savory bacon jam, toasted sourdough 18

PORK CONFIT slow cooked pork shoulder, melted provolone cheese, pickled red onion, artisan greens, truffle citrus dressing, toasted sourdough 20

CLUB layered black forest ham, roasted turkey breast, sliced cheddar, sliced provolone, applewood smoked bacon, artisan lettuce, tomato, sweet herb mayo, toasted sourdough 18

HUMMUS PITA green garbanzo hummus, lettuce, tomato, onion, tzatziki sauce, warm pita 16 VE

SMOKED GOUDA GRILLED CHEESE fire roasted red peppers, grilled zucchini, arugula, toasted sourdough 16 VE

PORTOBELLA "BURGER" marinated & grilled portobella mushroom, roasted red pepper, crumbled goat cheese, lettuce, crispy fried onion 18 VE

SUGGESTED PAIRINGS:

Dusk 'till Dawn (cocktail) or *Ameal Vinho Verde (wine)*

PREMIUM 8oz BURGERS served with your choice of side

BRUNCH BURGER* 19

applewood smoked bacon, hard fried egg, cheddar cheese, maple aioli

SMOKED GOUDA BURGER* 20

smoked pork shoulder, cheddar cheese, lettuce, tomato, peach BBQ sauce

PUBLIC BURGER* 20

lettuce, tomato, caramelized onion, grilled mushrooms, Swiss cheese, horsey sauce

DANNY'S BURGER* 17

lettuce, onion, tomato, ketchup, mustard

all burgers served on potato bun

SUGGESTED BEER PAIRINGS:

Tropicalia IPA or *Atlanta Peach Cider*

LUNCH ENTREES

SAVANNAH SHRIMP & GRITS our famous combination of cheddar-bacon grits, shrimp, sweet peas, chorizo, tomatoes, sherry cream 28

suggested wine pairing: Tropiz Pouilly-Fuisse

SEARED SALMON* Moroccan couscous tabbouleh salad, tahini yogurt sauce 32

suggested wine pairing: Diatom Chardonnay

PAELLA sautéed shrimp, mussels, house chorizo, sweet peas, basmati rice, saffron broth 28 GF

suggested wine pairing: Henri Bourgeois Sancerre

PROSCIUTTO CARBONARA spring peas, red onion, prosciutto de parma, linguini pasta, parmesan cream 26

suggested wine pairing: Mary Taylor Anjou Rouge

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

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*

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

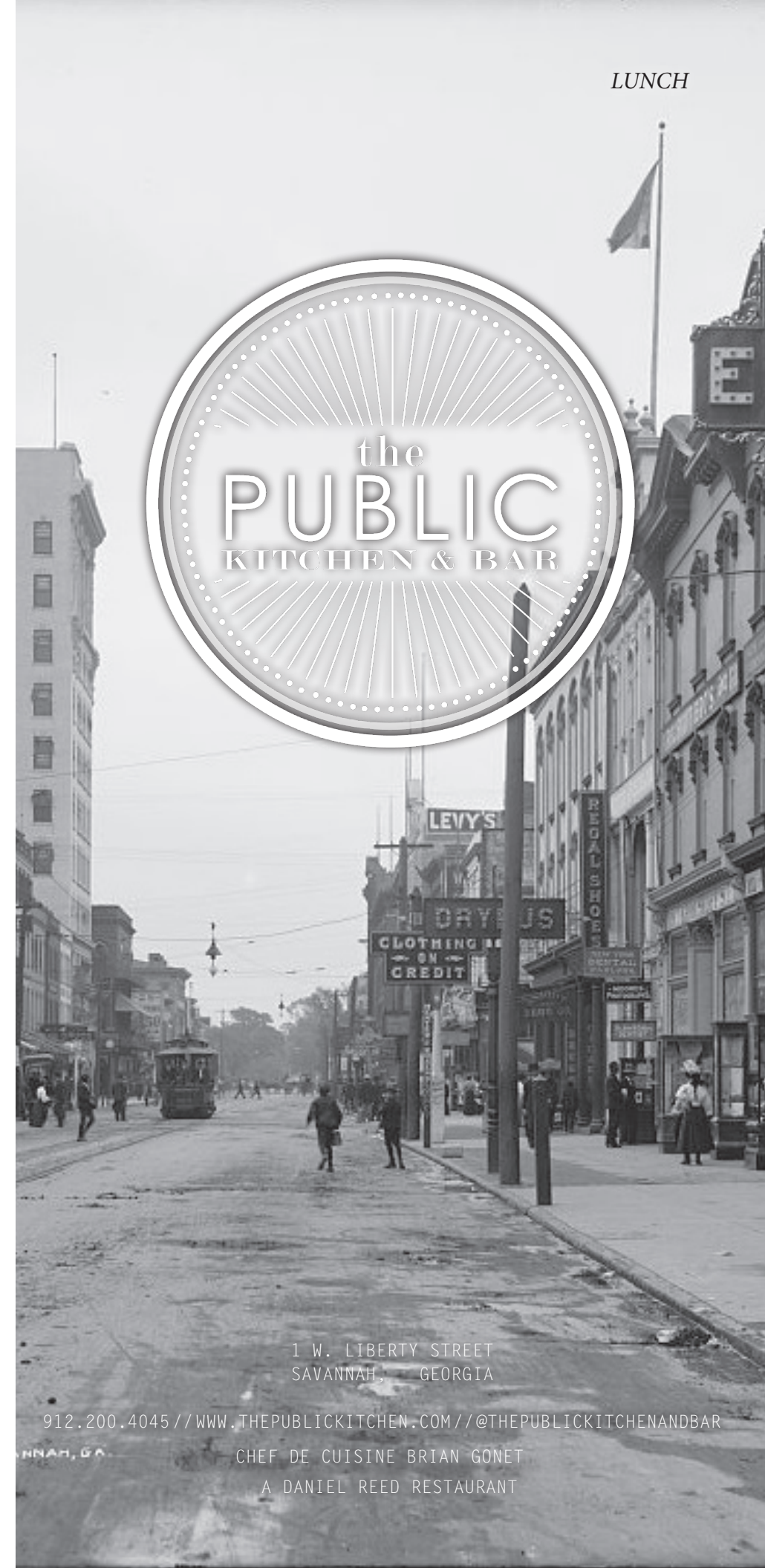
local ^{11ten}

food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE

LUNCH



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SAVANNAH, GEORGIA

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CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT