

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, sliced 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 GF  
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, sriracha aioli* 20  
suggested pairing: *Tropicalia IPA*

**PAELLA** *sautéed shrimp, mussels, house chorizo, sweet peas, saffron rice* 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, gouda 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 whipped coconut 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

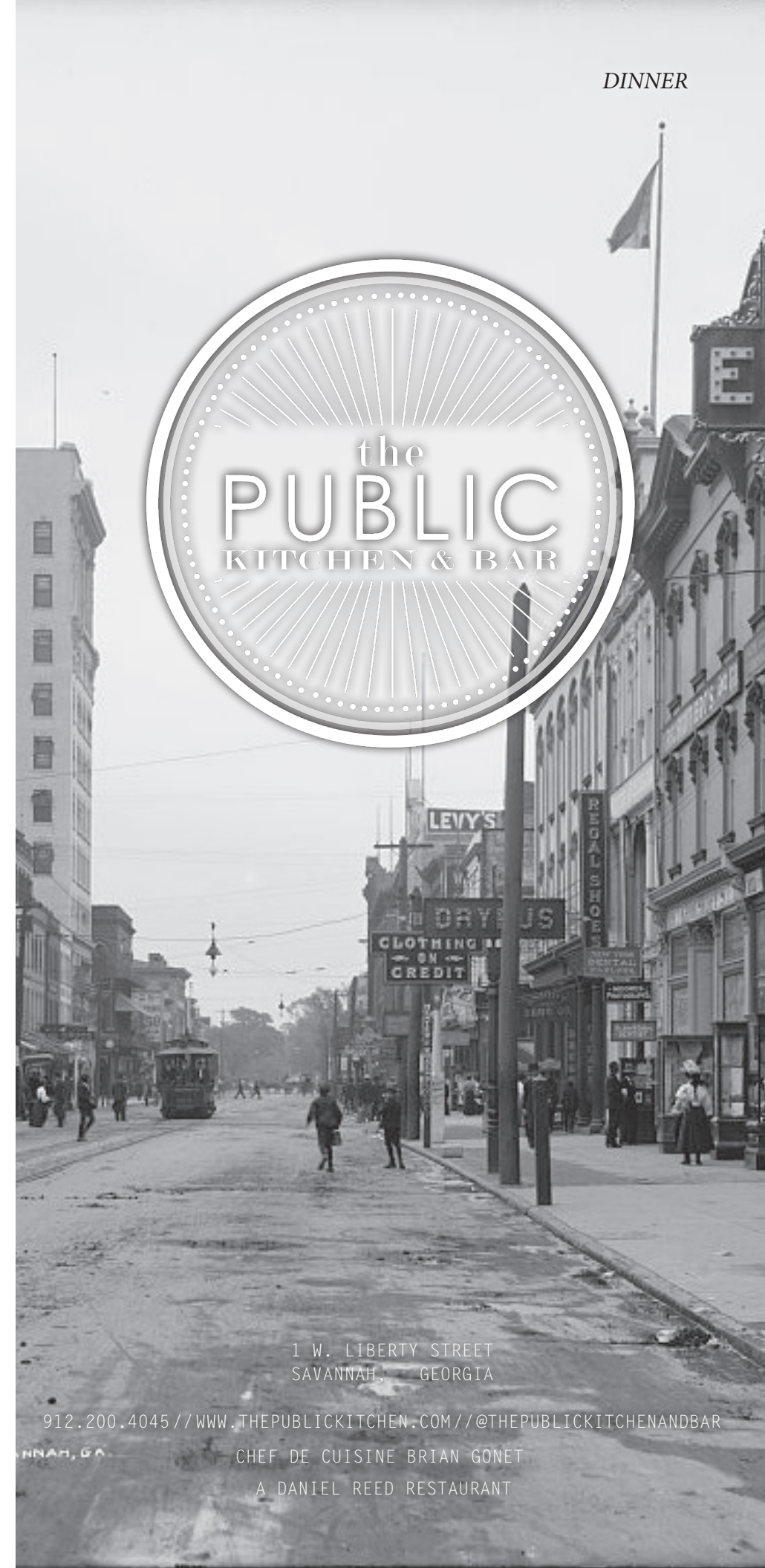
local <sup>11ten</sup>

food | wine

1110 BULL STREET

perch  
ROOFTOP BAR & LOUNGE

DINNER



1 W. LIBERTY STREET  
SAVANNAH, GEORGIA

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CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT