

DAYTIME  
**MENU**

**DAILY SOUP** cup 5 | bowl 7  
*chef's preparation*

**FIELD OF GREENS** add:grilled chicken 6, grilled shrimp 7, salmon\* MP

**HOUSE** tender baby greens, diced tomatoes, diced cucumbers, red onion, cheddar cheese, garlic croutons, lime balsamic vinaigrette 10

**CAESAR** chopped hearts of romaine, parmesan cheese, garlic croutons, olives, cracked black pepper, caesar dressing 10

**STRAWBERRY ARUGULA** durrence farm strawberries, goat cheese crumbles, toasted almonds, candied ginger dressing 12

**FENNEL** artisanal hydroponic lettuces, thinly shaved fennel root, pickled red onion, toasted pecans, dried cranberries, basil-citrus vinaigrette 12

**SANDWICHES** served with your choice of side

**CHICKEN BACON RANCH** grilled chicken, applewood smoked bacon, lettuce, tomato, onion, basil, roasted red pepper, melted provolone cheese, jalapeño ranch, brioche roll 15

**SHRIMP FAUX BOY** grilled shrimp, creamy cole slaw, remoulade sauce, toasted baguette 15

**CUBAN** black forest ham, mojo marinated pulled pork, bread & butter pickles, creole mustard, provolone, cuban bread 15

**SOUTHERN TURKEY MELT** sliced turkey, bacon, cheddar cheese, ginger peach jam, toasted sourdough 15

**WOLFPACK** smoked pulled pork simmered in NC style bbq sauce, cole slaw, toasted sourdough 14

**CAPRESE MELT** oven roasted tomatoes, fresh mozzarella cheese, basil pesto sauce, toasted sourdough 14

**TUSCAN** cold prosciutto di parma ham, olive tapenade, fresh mozzarella, arugula, cuban bread 14

**SALMON CAKE** lettuce, tomato, onion, house tartar sauce, potato bun 16

**CHICKEN PHILLY** sliced marinated & grilled chicken, sauteed onions, grilled mushrooms, cherry peppers, melted american cheese, horseradish cream sauce, toasted baguette 15

**CHICKEN SALAD PITA** cilantro & cranberry chicken salad, lettuce, tomato, onion, pita bread 14

most items can be prepared gluten-free please ask your server  
additional housemade sauces & dressings available \$.50 / each

**100% Natural** Free Range Grass-Fed Ground Beef

hormone-free, zero antibiotics  
sourced locally from Durrence Farm,  
our family farm in Glennville, Georgia

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

**BACON CHEESE BURGER\*** 16  
*house pickles, american cheese, applewood smoked bacon, beer mustard*

**HOUSE BURGER\*** 16  
*lettuce, onion, tomato, caramelized fennel, goat cheese, whisky peach bbq*

**PUBLIC BURGER\*** 15  
*grilled mushrooms, caramelized onion, provolone cheese, horseradish crème*

**DANNY'S BURGER\*** 14  
*lettuce, onion, tomato, ketchup, mustard*

all burgers served on brioche roll

**LUNCH ENTREES**

**LINGUINI & CLAMS** little neck clams, olive oil, garlic, red pepper flakes, english peas, parsley, white wine 21

**SAVANNAH SHRIMP & GRITS** our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 22

**SEARED SALMON\*** sautéed hericot verts, garlic whipped potatoes, rum-pineapple salsa 26

**THAI GREEN CURRY** sweet chili peppers, red onion, carrots, ginger, hericot vert, green curry paste, agave sweetened-coconut milk, jasmine rice 21  
add: grilled chicken 6, grilled shrimp 7, salmon\* MP

**SAUSAGE & FENNEL PASTA** bow tie pasta, house made italian sausage, caramelized fennel, bell peppers, scallions, baby mozzarella, heirloom tomatoes 22  
add: grilled chicken 6, grilled shrimp 7, salmon\* MP


**SIDES 4**


**public fries**  
*(add parmesan & truffle \$3)*  
**cole slaw**  
**pasta salad**  
**cucumber & tomato salad**  
**garlic whipped potatoes**


**KIDS SELECTION 8**


**reedo's peanut butter & jelly**  
*w/ fries*  
**mimi's mac n' cheese**  
**grilled cheese** *w/ fries*

**PUBLIC COCKTAILS**

**NOT YOUR DADDY'S Gn'T** 15   
*hayman's old tom gin, strawberry ginger honey syrup, lemon, peach bitters, mint, soda*


**SAWBONE MANHATTAN** 14   
*1792 bourbon, cocchi rosa, giffard vanilla liquor, bittermen's cherry vanilla bitters*

**LUCY ON THE ISLAND** 14   
*pear vodka, liber & co. pineapple gum syrup, chinola passion fruit, lemon, cava*

**KUZCO'S POISON** 14   
*montelobos mezcal, apricot brandy, cochi americano, vanilla*

**COLADARAL DAMAGE** 14   
*plantation pineapple rum, pineapple juice, lime, cream of coconut*

\*please be patient, all of our cocktails are handcrafted

**DON'T TIKI ME BRO** 14   
*plantation pineapple rum, cream of coconut, blue curacao, banana liqueur, lime, soda*

**CORPSE REVIVER #2** 12   
*bluecoat gin, combier, cocchi americano, lemon*

**WHITE SUMMER SANGRIA** 12 

**MOCKTAILS**

**SOMETHIN' SPRITZY** 10   
*apertivo syrup, straw-ginger berry, orange juice, pineapple juice*

**SUNSET IN SAVANNAH** 10   
*grapefruit, agave, ginger, soda*

**FRANKLIN'S COFFEE & DESSERTS**

**COFFEE DRINKS**  
*drip coffee* 3.5  
*cold brew* 4.5

**ESPRESSO DRINKS**  
*double espresso* 2.9  
*americano* 3.5  
*cappuccino* 4.5  
*latte* 5.25

**TEA** *sweet, unsweet* 2 | **HOT TEA** *various selections* 3.5  
**JUICES** 3 | **FOUNTAIN SODA** *coke, diet coke, sprite, lemonade, mr pibb, fanta orange* 3  
**NON ALCOHOLIC** *fever-tree ginger beer* 5,  
**WATER** *house sparkling* 5

**DESSERTS 8**  
**sabayon**  
*sweet marsala wine custard, marinated berries, chantilly cream*

**coconut macaroon nest**  
*chocolate truffle eggs*

**ginger peach cobbler**  
*whipped chantilly cream*  
**TAKES 30 MINUTES**

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



## SPARKLING

ADAMI "GARBEL 13" *prosecco, veneto, italy* 12 | 60  
JEAN-LOUIS *rosé, france* 9 | 45  
FREIXENET BLANC DE BLANCS CAVA *sant sadurni d'ancia, spain* 8 | 40  
VEUVE CLICQUOT *brut, champagne, france* 20 | 100

## WHITES

ZOLO <i>mendoza, argentina 2020</i> 10   40	chardonnay
FERRARI-CARANO <i>sonoma, california 2020</i> 14   56	chardonnay
SONOMA-CUTRER <i>sonoma, california 2020</i> 15   60	chardonnay
LOUIS LATOUR POUILLY-FUISSE <i>burgundy, france 2020</i> 17   68	chardonnay
VIGNEAU-CHEVREAU VOUVRAY <i>loire, france 2020</i> 17   68	chenin blanc
SAN SIMEON <i>paso robles, california 2020</i> 11   44	sauvignon blanc
OYSTER BAY <i>marlborough, new zealand 2021</i> 11   44	sauvignon blanc
ZOLO <i>mendoza, argentina 2021</i> 10   40	sauvignon blanc
HENRI BOURGEOIS <i>upper loire, france 2020</i> 17   68	sancerre
CHEHALEM <i>willamette valley, oregon 2020</i> 13   52	pinot gris
AVELEDA <i>minho, portugal 2020</i> 9   36	vinho verde
GOTAS DE MAR <i>rias baixas, spain 2021</i> 13   52	albarino
ANGELINI <i>veneto, italy 2021</i> 10   40	pinot grigio
TARRICA <i>monterey, california 2019</i> 9   36	riesling
STOLLER <i>willamette valley, oregon 2020</i> 11   44	rosé
WHISPERING ANGEL <i>cotes du provence, france 2021</i> 16   64	rosé

## REDS

CHÂTEAU CANTELOUP <i>bordeaux, france 2020</i> 12   48	bordeaux
CONUNDRUM <i>california 2020</i> 13   52	red blend
BENNETT LANE MAXIMUS <i>napa valley, california 2010</i> 80	red blend
PRISONER <i>napa valley, california 2019</i> 120	red blend
CREATION GROSSET <i>cairanne, france 2018</i> 12   48	cotes du rhone
J. VIDAL-FLEURY <i>rhone, france 2017</i> 120	chateauneuf-du-pape
TOOTH & NAIL THE STAND <i>california 2019</i> 18   72	petite sirah blend
TWO HANDS GNARLY DUDES <i>barossa valley, australia 2019</i> 70	shiraz
LOUIS LATOUR LES BASTIDES <i>verdon, france 2019</i> 12   48	pinot noir
MANDOLIN <i>monterey, california 2020</i> 13   52	pinot noir
STOLLER <i>willamette valley, oregon 2020</i> 16   64	pinot noir
ZOLO <i>mendoza, argentina 2020</i> 9   36	malbec
ANKO <i>salta, argentina 2020</i> 50	malbec
LUKE <i>wahlake slope, washington 2019</i> 14   56	merlot
INKBLOT MICHAEL DAVID <i>lodi, california 2018</i> 100	cab franc
ZOLO <i>mendoza, argentina 2020</i> 10   40	cabernet sauvignon
DURANT & BOOTH <i>napa valley, california 2018</i> 15   60	cabernet sauvignon
JUSTIN <i>paso robles, california 2019</i> 18   72	cabernet sauvignon
FRANCISCAN <i>monterey, california 2019</i> 64	cabernet sauvignon
EARTHQUAKE MICHAEL DAVID <i>lodi, california '19</i> 80	cabernet sauvignon
MONTAÑA RESERVA <i>rioja, spain 2015</i> 14   56	tempranillo
HONORO VERA <i>calatayud, spain 2020</i> 9   36	garnacha
METTLER <i>central valley, california 2019</i> 56	zinfandel
RIVETTO DI SERRALUNGA D'ALBA <i>piedmont, italy 2017</i> 125	barolo
VIBERTI LA GEMELLA <i>piedmont, italy 2020</i> 13   52	barbera

## BEERS

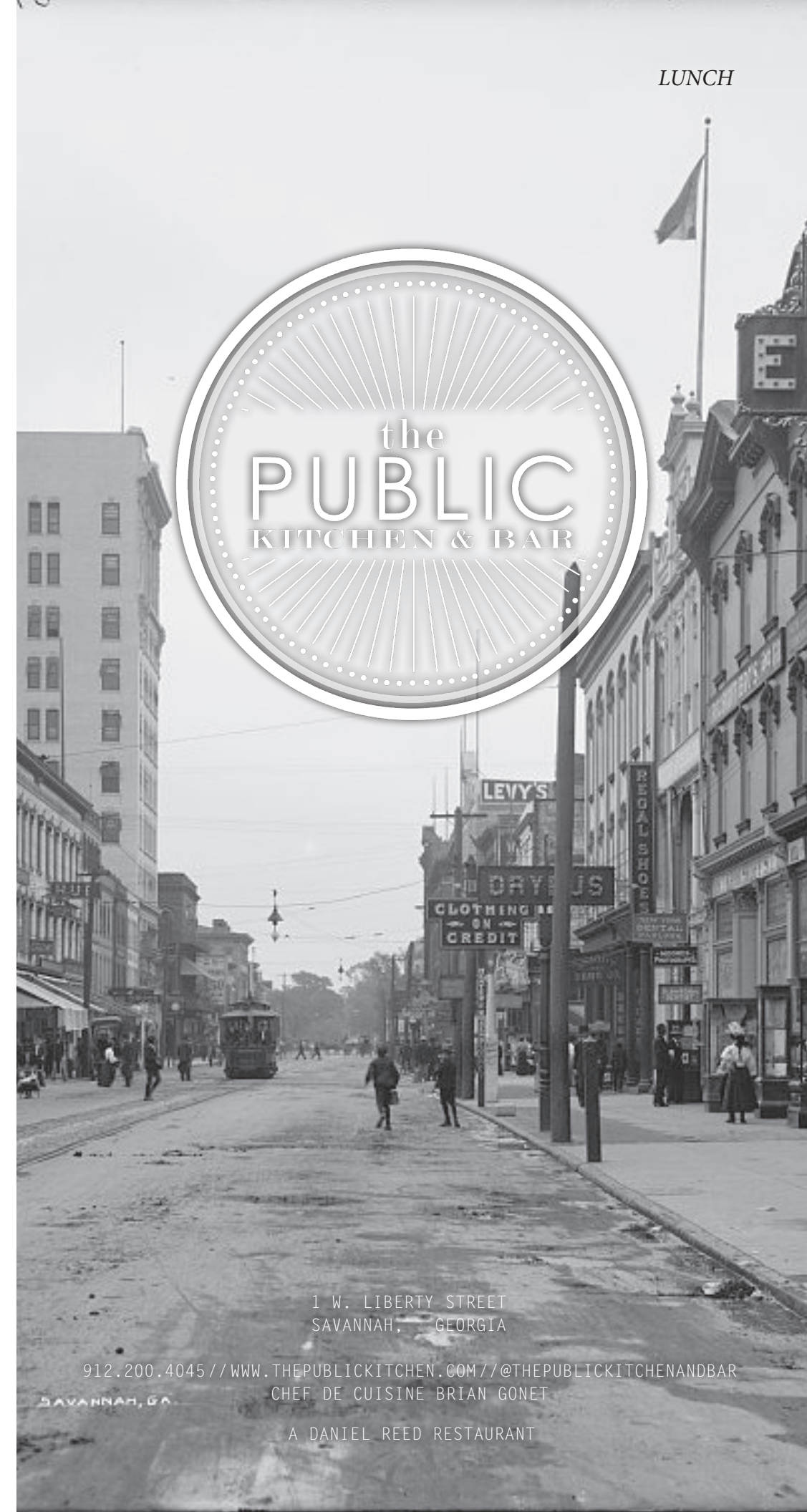
SERVICE COMPASS ROSE IPA  
6.6%, georgia, 12oz 7  
TERRAPIN DEPTH PERCEPTION IMPERIAL IPA  
9.1%, georgia, 12oz 8  
NEW REALM HAZY LIKE A FOX IPA  
6.4%, georgia, 12oz 7  
DAURA (gluten free)  
5.4%, spain, 12oz 8  
SWEETWATER 420 EXTRA PALE ALE  
5.7%, georgia, 12oz 7  
WILD LEAP LOCAL GOLD BLONDE ALE  
5.4%, georgia, 12oz 7  
GATE CITY COPPERHEAD AMBER ALE  
5.2%, georgia, 12oz 7  
KENTUCKY BOURBON BARREL ALE  
8.2%, kentucky, 12oz 9  
MONDAY NIGHT DRAFTY KILT SCOTCH ALE  
7.2%, georgia, 12oz 8  
DESCHUTES BLACK BUTTE PORTER  
5.5%, oregon, 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  
SOUTHBOUND MOUNTAIN JAM LAGER  
5.0%, georgia, 12oz 7  
3 TAVERNS PRINCE OF PILSEN  
5.0%, georgia, 12oz 7  
AUSTIN EAST CIDERS PINEAPPLE  
5.0%, texas, 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  
LONG DRINK TRADITIONAL  
5.5%, finland, 12oz 9  
LAGUNITAS IPNA 0.4% (non-alcoholic)  
california, 12oz 7

## ON DRAFT

SCOFFLAW DIRTY BEACHES 6.3%, georgia 7  
TWO TIDES SIXFOOT IPA 6.5%, georgia 7  
CREATURE COMFORTS CLASSIC CITY LAGER 4.2%, georgia 7  
ALTANTA BREWING CO. AMBER ALE 5.3%, georgia 7

SEASONAL DRAFTS, ASK SERVER FOR SELECTION

## LUNCH



1 W. LIBERTY STREET  
SAVANNAH, GEORGIA

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SAVANNAH, GA  
CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT