

DAYTIME
MENU

DAILY SOUP cup 6 | bowl 8
chef's preparation

FIELD OF GREENS add:grilled chicken 6, grilled shrimp 7, salmon 15

HOUSE artisan baby greens, sliced cherry tomatoes, GF, VE, VG
diced cucumber, red onion, cranberries, maple-apple dressing 11

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

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)

SANDWICHES served with your choice of side

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

TUSCAN prosciutto, mozzarella cheese, olive tapenade,
micro radish, toasted baguette 17

KENTUCKY HOT BROWN oven roasted turkey,
bacon, overnight tomatoes, savory mornay sauce,
open face sourdough 16

CHICKEN SALAD PITA marinated & grilled chicken, celery,
dried cranberries, water chestnuts, cilantro, lime juice,
lettuce, tomato, onion, pita bread 15

FALAFEL lettuce, tomato, red onion,
tzatziki sauce, lemon, flatbread pita 14 VE

NORTH CAROLINA BBQ smoked pulled pork
simmered in a tangy BBQ sauce, melted cheddar cheese,
creamy coleslaw, toasted sourdough 14

HOT HAM & CHEDDAR grilled onion, grilled red peppers,
apple-mango chutney, toasted rye bread 16

ROAST BEEF & CHEDDAR slow cooked chuck roast,
braised carrots, grilled peppers, mustard sauce, toasted sourdough 16

HAM & BRIE black forest ham, melted domestic brie,
sweet pepper jam, toasted rye 16

SHRIMP FAUX BOY butter sautéed shrimp, creamy coleslaw,
remoulade sauce, crusty cuban roll 15

SUGGESTED PAIRINGS:
Smokin' Amaretto Sour (cocktail) or Whispering Angel Rosé (wine)

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

HOUSE STEAK BURGER* 18
house-ground NY strip steak,
lettuce, tomato, onion,
grilled mac & cheese,
applewood smoked bacon,
house steak sauce

LAMB BURGER* 17
lettuce, tomato, onion,
sweet pepper jam,
herbed goat cheese

SUGGESTED BEER PAIRINGS:
Creature Comforts Classic City Lager or Three Taverns Sour

PUBLIC BURGER* 17
lettuce, tomato, caramelized onion,
grilled mushrooms, provolone
cheese, horsey sauce

DANNY'S BURGER* 15
lettuce, onion, tomato,
ketchup, mustard

all burgers served
on brioche roll

LUNCH ENTREES

SAVANNAH SHRIMP & GRITS our famous combination
of cheddar-bacon grits, local shrimp, sweet peas, chorizo,
tomatoes, sherry cream 24 GF
suggested wine pairing: Stoller Pinot Noir

SEARED SALMON* garlic whipped potatoes,
broccolini, sauce choron 26 GF
suggested wine pairing: Louis Latour Pouilly-Fuisse

PASTA BOLOGNESE house ground beef & pork ragu,
grated parmesan, spaghetti noodles, herbs 24
suggested wine pairing: Brancaia Tre Toscana

JAMBALAYA shrimp, andouille & bison sausage simmered in a
creole tomato sauce, basmati rice 24 GF
suggested wine pairing: The Crossings Sauvignon Blanc

SAGE & WALNUT PASTA roasted butternut squash, red onion,
toasted walnuts, browned butter, spinach, goat cheese cream 22 VE
add: grilled chicken 6, grilled shrimp 7, salmon* 15
suggested wine pairing: Diatom Chardonnay

SIDES 5

public fries GF, VE, VG
(add parmesan & truffle \$3)

coleslaw GF, VE

pasta salad

cucumber & tomato salad GF, VE, VG

garlic whipped potatoes GF, VE


KIDS SELECTION 8

reedo's burger & fries
mimi's spaghetti & meatballs
grilled cheese & fries
for children 12 and under*


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

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


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

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

DESSERTS 8
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

SPARKLING

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

WHITES

ZOLO *mendoza, argentina 2022* 10 | 45
FERRARI-CARANO *sonoma, california 2021* 14 | 65
DIATOM *santa barbara, california 2022* 14 | 65
LOUIS LATOUR *pouilly-fuisse, burgundy, france 2020* 18 | 85
VIGNEAU-CHEVREAU *vouvray, loire, france 2021* 16 | 75
CHÂTEAU GABARON *bordeaux, france 2021* 10 | 45
SAN SIMEON *paso robles, california 2022* 11 | 50
THE CROSSINGS *marlborough, new zealand 2022* 13 | 60
HENRI BOURGEOIS *upper loire, france 2022* 18 | 85
CHEHALEM *willamette valley, oregon 2022* 13 | 60
AVELEDA *minho, portugal 2021* 9 | 40
GOTAS DE MAR *ribeiro, spain 2021* 13 | 60
ANGELINI *veneto, italy 2021* 10 | 45
TARRICA *monterey, california 2021* 9 | 40

ROSÉ

HÖPLER PANNONICA *burgenland, austria 2022* 11 | 50
WHISPERING ANGEL *provence, france 2022* 15 | 70

REDS

CHÂTEAU CANTELOUP *bordeaux, france 2020* 12 | 55
DRY CREEK THE MARINER *sonoma, california 2019* 90
CONUNDRUM *california 2020* 13 | 60
PRISONER *napa valley, california 2021* 120
CREATION GROSSET *cairanne, france 2019* 12 | 55
J. VIDAL-FLEURY *rhône, france 2019* 120
TOOTH & NAIL THE STAND *california 2021* 16 | 75
LOUIS LATOUR *les bastides, verdon, france 2020* 12 | 55
HAHN *arroyo seco, california 2021* 14 | 65
STOLLER *willamette valley, oregon 2021* 16 | 75
STASIS *santa maria valley, california 2019* 90
ZOLO *mendoza, argentina 2021* 10 | 45
ANKO *salta, argentina 2020* 50
LUKE *wahlake slope, washington 2019* 14 | 65
INKBLOT MICHAEL DAVID *lodi, california 2020* 100
ZOLO *mendoza, argentina 2021* 10 | 45
DURANT & BOOTH *napa valley, california 2020* 15 | 70
JUSTIN *paso robles, california 2020* 16 | 75
POST & BEAM BY FAR NIENTE *napa, california 2021* 95
FAUST *coombsville, napa, california 2020* 115
MARQUÉS DE CACERES RESERVA *rioja, spain 2017* 15 | 70
HONORO VERA *calatayud, spain 2021* 9 | 40
METTLER *central valley, california 2019* 56
MASSOLINO *barolo, piedmont, italy 2018* 125
BRANCAIA TRE *toscana, italy 2021* 14 | 65

glera
macabeo blend
chardonnay blend
gamay blend

chardonnay
chardonnay
chardonnay
chardonnay
chenin blanc
sauvignon blanc
sauvignon blanc
sauvignon blanc
sauvignon blanc
pinot gris
loureiro blend
godello
pinot grigio
riesling

pinot noir blend
grenache blend

cab sauv blend
cab sauv blend
zinfandel blend
zinfandel blend
grenache blend
grenache blend
petite sirah blend
pinot noir
pinot noir
pinot noir
pinot noir
malbec
malbec
merlot
cabernet franc
cabernet sauvignon
cabernet sauvignon
cabernet sauvignon
cabernet sauvignon
tempranillo
garnacha
zinfandel
nebbiolo
sangiovese blend

BEERS

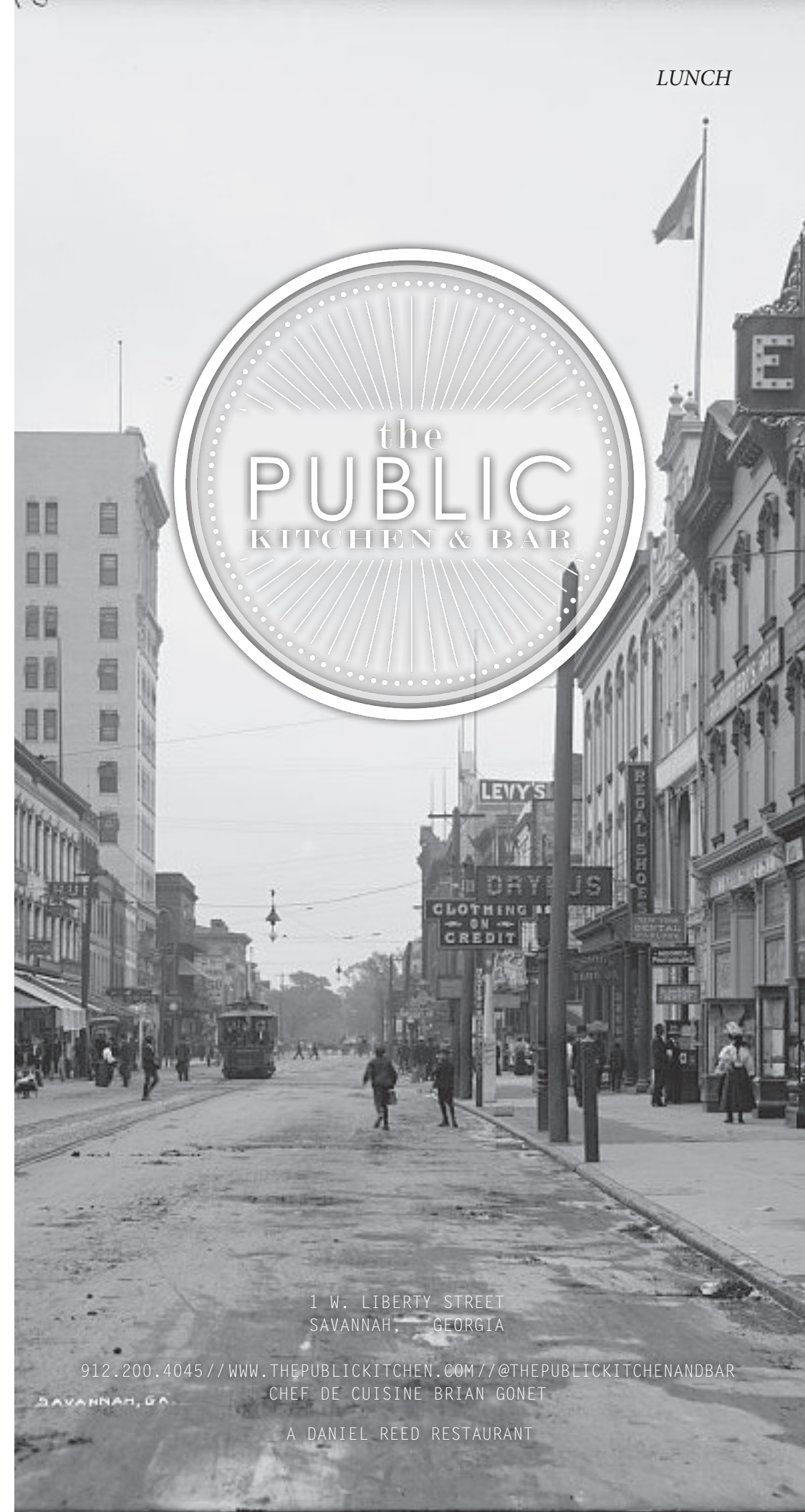
SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
TERRAPIN DEPTH PERCEPTION IMPERIAL IPA
9.1%, georgia, 12oz 8
STILLFIRE GLORY HAZE IPA
6.9%, georgia, 16oz 9
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
WILD LEAP LOCAL GOLD BLONDE ALE
5.4%, georgia, 12oz 7
GATE CITY COPPERHEAD AMBER ALE
5.2%, georgia, 12oz 7
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*

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR
CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT

vintages subject to change, based on availability