

DAYTIME
MENU

DAILY SOUP cup 5 | bowl 7
chef's preparation

FIELD OF GREENS add: grilled chicken 6, grilled shrimp 7, salmon* 8

HOUSE tender baby greens, diced tomatoes, diced cucumbers, red onion, balsamic vinaigrette 10

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

BABY KALE dried cranberries, blue cheese crumbles, bacon, roasted pumpkin seeds, lemon poppyseed vinaigrette 12

CHOPPED romaine, red onion, mixed olives, soppressata salami, carrot, whipped feta & cucumber dressing 11

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

MISO HUMMUS PITA lettuce, cucumber, onion, radish, pita bread 12

TURKEY MELT applewood smoked bacon, pickled jalapeños, house pimento cheese, toasted sourdough 15

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

HAM & BRIE grilled ham, domestic brie cheese, sliced green apples, creole mustard sauce, marbled rye 15

TUSCAN cold prosciutto di parma ham, olive tapenade, fresh mozzarella, baby kale, cuban bread 14

BLACK BEAN BURGER plantain banana ketchup, superfoods slaw, brioche roll 14

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

BEEF & CHEDDAR grilled cremini mushrooms, sharp cheddar cheese, horseradish cream sauce, marbled rye 15

HAVANNAH smoked pulled pork, grilled sweet plantains, creole mustard sauce, provolone cheese, cuban bread 15

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

VENISON BURGER* 16
*lettuce, tomato, onion,
boursin cheese, jalapeño glaze*

CAROLINA BURGER* 15
*house pickles, pimento cheese,
applewood smoked bacon,
coleslaw*

HOUSE STEAK BURGER* 16
*fontina cheese, miso bbq,
lettuce, tomato, crispy onion*

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

OYSTER STEW*
*creamy stew, bacon, soft poached oysters,
fresh thyme, bay leaves, grilled baguette* 14

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

SEARED SALMON* garlic whipped potatoes,
grilled asparagus, red pepper purée 26

COCONUT RED CURRY red curry sweet potato broth,
roasted mushrooms, turnips, yams, water chestnuts, green lentils 21

AUTUMN LINGUINI PASTA diced butternut squash, baby kale, tomato,
pumpkin seed sage pesto, browned butter, manchego cheese 20
add: grilled chicken 6, grilled shrimp 7, salmon* 8


SIDES 4


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

KIDS SELECTION 8

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

PUBLIC COCKTAILS

LUCY IN THE SKY 13 
*burnt church pear vodka,
st. germain, lemon juice,
cinnamon cayenne syrup, cava*

PERFECT GENTLEMAN 15 
*beefeater 24 gin,
mount rigi, suze*

PARADISE LOST
PARADISE FOUND 13 
*lustau sherry, blackwell rum,
lemon & orange juice,
pineapple cinnamon syrup,
angostura bitters*

HARVEST MOON 14 
*montelobos mezcal, green chile
vodka, montenegro, orange
ginger syrup, lemon juice*


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,
jarritos grapefruit soda 4
WATER *house sparkling* 5, *hildon still* 5, *topo chico* 5

SNOWBIRDS FLYING SOUTH 13 
*four roses bourbon, blackwell
rum, combier, orgeat, lime juice*

VIEUX-CARRÉ 16 
*rittenhouse rye, cognac, carpano
antica, benedictine, peychaud's &
angostura bitters*

SEASONAL SANGRIA 12 
*begonia wine, watershed apple
brandy, blanco tequila, apple
cider syrup, pom juice*

MOCKTAIL

AMETHYST LEMONADE 10 
*amethyst blueberry-ginger-mint
nonalcoholic spirit, lemon, sugar,
soda water*

DESSERTS 8
stilton cheesecake
*pumpkin seed brittle,
pomegranate*

lemon bar
*blueberry maple jam,
elderflower cream, sea salt*

peanut butter bomb
*chocolate brownie, wild berry jam,
peanut butter mousse, ganache*

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

*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 2019</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
BEAU-RIVAGE <i>bordeaux, france 2019</i> 10 40	bordeaux blanc
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 2020</i> 10 40	pinot grigio
TARRICA <i>monterey, california 2019</i> 9 36	riesling
WHISPERING ANGEL <i>cotes du provence, france 2020</i> 15 60	rosé

REDS

CHÂTEAU LAMOTHE CASTERA <i>bordeaux, france 2020</i> 12 48	bordeaux
CONUNDRUM <i>california 2019</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 2017</i> 12 48	cotes du rhone
J. VIDAL-FLEURY <i>rhone, france 2017</i> 120	chateauneuf-du-pape
MICHAEL DAVID PETITE PETIT <i>lodi, california '19</i> 12 48	petite syrah 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
TERRITORIAL <i>willamette valley, oregon 2017</i> 16 64	pinot noir
ZOLO <i>mendoza, argentina 2020</i> 9 36	malbec
ANKO <i>salta, argentina 2020</i> 50	malbec
OBERON <i>napa valley, california 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 2015</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

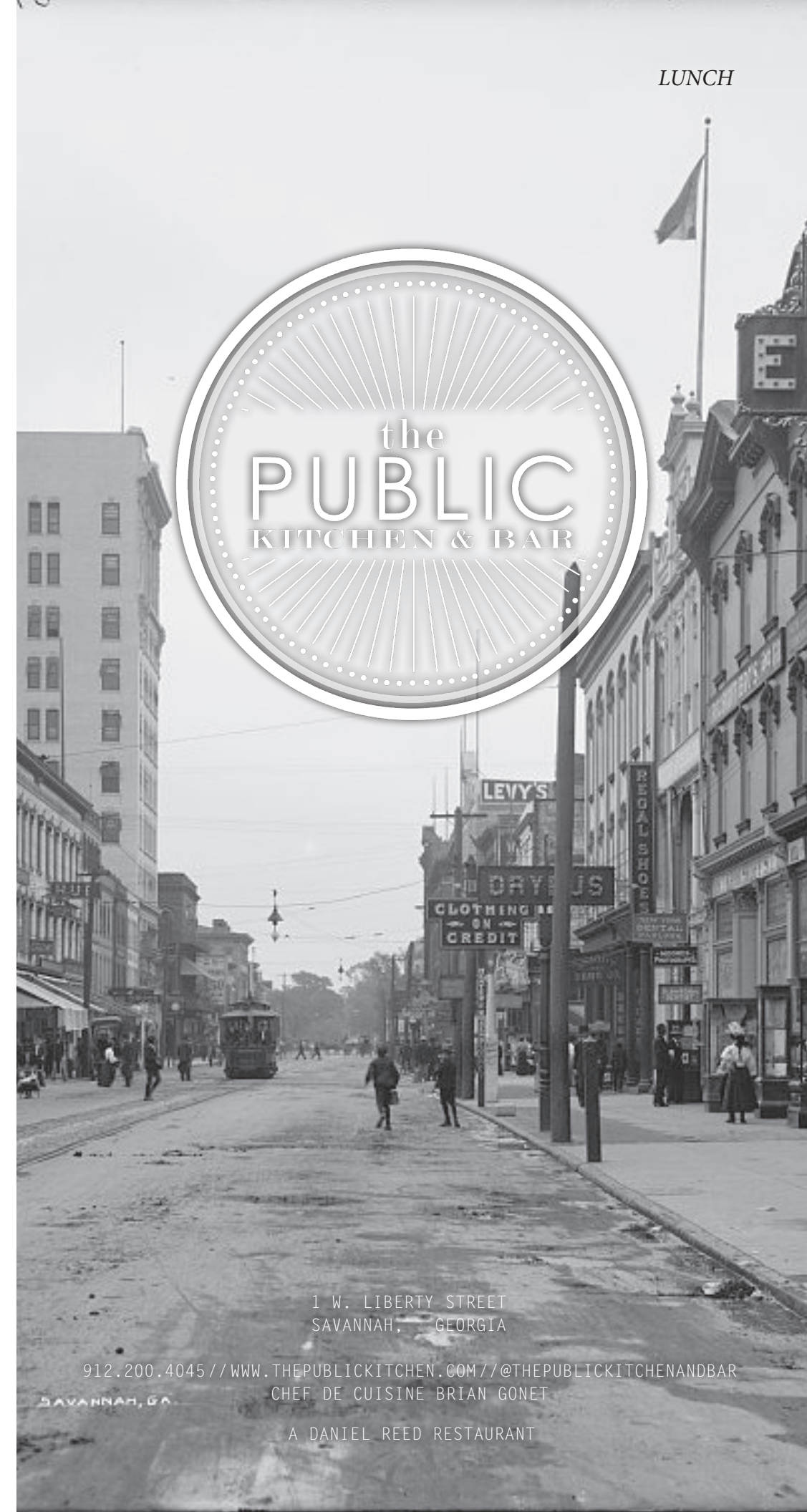
SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
CCB JAI ALAI IPA
7.5%, florida, 12oz 7
NEW REALM HAZY LIKE A FOX IPA
6.4%, georgia, 12oz 7
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
COASTAL EMPIRE TYBEE BLONDE ALE
4.7%, georgia, 12oz 7
GATE CITY COPPERHEAD 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
COASTAL EMPIRE KELLER'S MILK STOUT
6.0%, georgia, 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
3 TAVERNS RAPTUROUS
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
LONG DRINK TRADITIONAL
5.5%, finland, 12oz 9
HEINEKEN 0.0 non alcoholic
netherlands, 12oz 7

ON DRAFT

MOON RIVER WILD WACKY WIT 4.8%, georgia 7
TWO TIDES SIXFOOT IPA 6.5%, georgia 7
CREATURE COMFORTS CLASSIC CITY LAGER 4.2%, georgia 7
TREEHORN DRY CIDER 5.9%, georgia 7

SEASONAL DRAFT (ask server)

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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

A DANIEL REED RESTAURANT