

DAYTIME

MENU

DAILY SOUP cup 7 | bowl 9
chef's preparation

FIELD OF GREENS add:grilled chicken 7, grilled shrimp 8, salmon* 15

PUBLIC HOUSE cherry tomatoes, red onion, diced cucumber, crumbled feta, sherry molasses vinaigrette 15 VE, GF

ARTISAN petite lettuces, house granola, goat cheese, black berries, confit lemon dressing 15 VE

SPINACH sliced apple, dried cranberries, crumbled blue cheese, roasted walnuts, mustard & cider dressing 15 VE, GF

CAESAR chopped hearts of romaine, grated parmesan cheese, mediterranean olives, garlic croutons, cracked black pepper, caesar dressing 14

SUGGESTED PAIRINGS:
What's Up Doc (cocktail) or Fessardière Muscadet (wine)

SANDWICHES served with your choice of side

BLACKBERRY GRILLED CHEESE melted fontina, gruyere & gouda cheese, blackberry compote, thick sourdough 18 VE

MUFFALETTA olive tapenade, sliced ham, pepperoni, mortadella, provolone cheese, ciabatta 20

FAUX BOY seared blackened shrimp, creamy cole slaw, New Orleans remoulade, baguette 19

APPLE HAM & CHEESE sliced applewood smoked ham, melted cheddar, bourbon apple butter, lettuce, onion, marbled rye 18

CHICKEN SALAD marinated & grilled chicken breast, celery, lettuce, red onion, dried cranberries, tarragon-mustard aioli, thick sourdough 17

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

CHICKEN PHILLY grilled chicken breast, grilled bell pepper, onion, pepper jack cheese, sweet mayo, hoagie roll 18

GOBBLER cold sliced turkey, applewood smoked bacon, sliced provolone, lettuce, tomato, onion, cranberry compote, thick sourdough 18

BBQ PORK SANDWICH pulled smoked pork shoulder, tangy Carolina BBQ sauce, creamy cole slaw, thick sourdough 18

HOT PASTRAMI pepperoni, melted pepperjack cheese, sauerkraut, Russian dressing, marbled rye 19

SUGGESTED PAIRINGS:
Lip Smacker (cocktail) or Purse Candy (cocktail)

PREMIUM 8oz BURGERS served with your choice of side

SAVANNAH BBQ* 22
lettuce, tomato, bacon, pepper jack cheese, cranberry & coca-cola BBQ sauce

BISON BURGER* 25
lettuce, tomato, onion, fig mostarda

SUGGESTED PAIRINGS:
C.C. Tropicalia IPA (beer) or Domaine Cheysson Chiroubles (wine)

all burgers served on brioche bun

PUBLIC BURGER* 20
lettuce, tomato, caramelized onion, grilled mushrooms, provolone cheese, horseradish cream sauce

DANNY'S BURGER* 18
lettuce, tomato, onion ketchup, mustard

LUNCH 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

SWEET POTATO CURRY bell pepper, red onion, roasted sweet potato, yellow curry coconut broth, steamed basmati rice 26 VE, VG, GF
add: grilled chicken 7, grilled shrimp 8, salmon* 15
suggested wine pairing: Spreitzer 101 Riesling

MUSHROOM CARBONARA wild mushrooms sauté, bacon lardon, cracked black pepper, creamy carbonara sauce, spaghetti noodles, fresh herbs 24
suggested wine pairing: Ratti Ochetti Langhe Nebiolo

ROASTED HALF CHICKEN bourbon & brown sugar baked beans, cornbread, cranberry & coca-cola BBQ sauce 30
suggested wine pairing: Marqués de Caceres Rioja Reserva

GRILLED SALMON* garlic whipped potatoes, grilled broccoli, tarragon-mustard cream 32 GF
suggested wine pairing: C. Didier Tropiz Pouilly-Fuisse

SIDES 6

public fries GF
(add parmesan & truffle \$3)
collard greens w/ bacon GF
superfoods slaw GF, VG, VE
cucumber & tomato salad GF, VG
garlic whipped potatoes GF, VE

KIDS SELECTION

reedo's chicken tenders & fries 14
3 gluten-free tenders, house honey mustard GF
mimi's spaghetti & meatballs 12
grilled cheese & fries 10 VE
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
fever-tree yuzu lime 5
red bull 5
WATER house sparkling 5, saratoga sparkling 5

FRANKLIN'S COFFEE & DESSERTS



ESPRESSO DRINKS

double espresso 3.25
americano 3.75
cappuccino 4.25
latte 5.25

COFFEE DRINKS

drip coffee 3.50
cold brew 4.75

DESSERTS

pernod panna cotta 10 GF
fresh blackberries, mint, amoretti cookie
suggested wine pairing: RWC Savannah Verdelho Madeira

sticky toffee pudding 12 VE
white chocolate & black mission figs, salted butterscotch sauce

suggested pairing: Taylor 20 Year Tawny Port

cheesecake trifle 11 VE
vanilla cheesecake mouse, layered raspberry jam, graham cracker crumble, mint
suggested pairing: La Tour Blanche Emotions Sauternes

*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



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR

CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT