

EVENING

MENU

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

STARTERS		ENTREES		BEVERAGES	
WARM OLIVES <i>sautéed shallots, tomato, basil, sherry vinegar, toasted baguette</i> 12 VE, VG CRISPY BRUSSELS SPROUTS <i>cranberry pecan butter, sliced banana peppers</i> 13 GF BEET SALAD <i>shaved fennel, goat cheese, orange supreme, artisan lettuce, lemon dressing, benne crisp</i> 17 VE GRILLED SAUSAGE <i>fingerling sweet potato, duroc jalapeno cheddar sausage, charred cabbage, calvados syrup</i> 17 GF TUNA TARTARE* <i>spicy avocado, ponzu, sweet cucumber, toasted baguette</i> 18 SUGGESTED PAIRINGS: <i>Lip Smacker (cocktail)</i> or <i>Mary Taylor Anjou Rouge (wine)</i>		SAVANNAH SHRIMP & GRITS <i>our famous combination of cheddar-bacon grits, shrimp, sweet peas, chorizo, tomatoes, sherry cream</i> 28 GF suggested wine pairing: <i>Stoller Pinot Noir</i> SWEET POTATO CURRY <i>bell pepper, red onion, roasted sweet potato, yellow curry coconut broth, steamed basmati rice</i> 26 VE, VG, GF add: grilled chicken 7, grilled shrimp 8, salmon* 15 suggested wine pairing: <i>Spreitzer 101 Riesling</i> MUSHROOM CARBONARA <i>wild mushrooms sauté, bacon lardon, cracked black pepper, creamy carbonara sauce, spaghetti noodles, fresh herbs</i> 24 suggested wine pairing: <i>Ratti Ochetti Langhe Nebiolo</i> CHICKEN MOLE <i>seared chicken breast, smashed avocado, chipotle-three cheese polenta, red mole sauce</i> 28 suggested wine pairing: <i>Vigneau-Chevreau Vouvray</i> ROASTED HALF CHICKEN <i>bourbon & brown sugar baked beans, cornbread, cranberry & coca-cola BBQ sauce</i> 30 suggested wine pairing: <i>Marqués de Caceres Rioja Reserva</i> PORK PORTERHOUSE* <i>12oz grilled cheshire pork, baby sweet potato, haricot vert almondine, bourbon-apple butter</i> 34 GF suggested wine pairing: <i>Chateau Cru Godard Bordeaux</i> PUBLIC BURGER* <i>lettuce, tomato, caramelized onion, grilled mushrooms, provolone cheese, horseradish cream sauce</i> 20 suggested beer pairing: <i>C.C. Tropicalia IPA</i> SAVANNAH BBQ BURGER* <i>lettuce, tomato, bacon, pepper jack cheese, cranberry & coca-cola BBQ sauce</i> 22 suggested wine pairing: <i>St. Francis Zinfandel</i> N.Y. STRIP* <i>hand-cut 12oz strip steak, garlic whipped potatoes, broccolini, chef's steak sauce</i> 45 GF suggested wine pairing: <i>Markham Six Stack Cabernet Sauvignon</i> SEARED TUNA* <i>korean style cucumber salad, steamed basmati rice, sweet soy glaze</i> 40 GF suggested wine pairing: <i>Domaine Cheysson Chiroubles</i> GRILLED SALMON* <i>garlic whipped potatoes, grilled broccoli, tarragon-mustard cream</i> 32 GF suggested wine pairing: <i>C. Didier Tropiz Pouilly-Fuisse</i> PECAN CRUSTED TROUT <i>sautéed haricot vert, bacon, cherry tomatoes, shallots, garlic, parmesan cream sauce</i> 34 suggested wine pairing: <i>Diatom Chardonnay</i>		TEA <i>sweet, unsweet</i> 3 FOUNTAIN SODA <i>coke, diet coke, sprite, lemonade, mr pibb, fanta orange</i> 3 HOT TEA <i>various selections</i> 3.75 JUICES 3 NON ALCOHOLIC <i>fever-tree ginger beer, fever-tree grapefruit soda</i> 5 <i>fever-tree yuzu lime</i> 5 <i>red bull</i> 5 WATER <i>house sparkling</i> 5, <i>saratoga sparkling</i> 5	
FRANKLIN’S COFFEE & DESSERTS					
DAILY SOUP cup 7 bowl 9 <i>chef's preparation</i>		ESPRESSO DRINKS <i>double espresso</i> 3.25 <i>americano</i> 3.75 <i>cappuccino</i> 4.25 <i>latte</i> 5.25		COFFEE DRINKS <i>drip coffee</i> 3.50 <i>cold brew</i> 4.75	
DESSERTS <i>pernod panna cotta</i> 10 GF <i>fresh blackberries, mint, amoretti cookie</i> suggested wine pairing: <i>RWC Savannah Verdelho Madeira</i> <i>sticky toffee pudding</i> 12 VE <i>white chocolate & black mission figs, salted butterscotch sauce</i> suggested pairing: <i>Taylor 20 Year Tawny Port</i> <i>cheesecake trifle</i> 11 VE <i>vanilla cheesecake mouse, layered raspberry jam, graham cracker crumble, mint</i> suggested pairing: <i>La Tour Blanche Emotions Sauternes</i>					
SIDES 6		KIDS SELECTION			
public fries GF <i>(add parmesan & truffle \$3)</i> collard greens w/ bacon GF superfoods slaw GF, VG, VE cucumber & tomato salad GF, VG garlic whipped potatoes GF, VE		reedo’s chicken tenders & fries 14 <i>3 gluten-free tenders, house honey mustard</i> GF mimi’s spaghetti & meatballs 12 grilled cheese & fries 10 VE for children 12 and under*			
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness					



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