

EVENING
MENU

100% Natural Free Range Grass-Fed Ground Beef
hormone-free, zero antibiotics

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

STARTERS

BEET CARPACCIO baby kale with candied lemon dressing, crumbled goat cheese, roasted pepitas, house focaccia bread 14 VE

SEARED SEA SCALLOPS* hoe cakes, warm potato leek soubise, port wine beet syrup 18

CHORIZO MUSSELS PEI mussels sautéed with house chorizo, garlic, shallots, basil, tomato & chardonnay butter broth, toasted baguette 16

BRUSSELS SPROUTS pan roasted with house Italian sausage, walnuts & cherry pepper gastrique 14 GF

CHEESE BOARD chef's selection of cheeses, house pickles, cranberry compote, everything crackers

green island blue Bornholm, Denmark 6 **montechevre** Wisconsin, USA 7

presidente brie Wisconsin, USA 6 **tomme** Thomasville, GA 8

truffle boschetto Tuscany, Italy 8

SUGGESTED PAIRINGS:

Smells like Autumn, Smells like Leaves (cocktail) or Phileus Muscadet (wine)

DAILY SOUP cup 7 | bowl 9
chef's preparation

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

BABY KALE roasted brussels sprouts, pepita seeds, dried cranberries, aged white cheddar, pomegranate dressing 14 GF, VE

CAESAR chopped hearts of romaine, grated parmesan cheese, mediterranean olives, house garlic croutons, cracked black pepper, caesar dressing 12

LITTLE GEM WEDGE chopped bacon, tomato, cucumber, blue cheese crumbles, creamy gorgonzola dressing 12 GF

AUTUMN SALAD sliced apples, red onion, toasted walnuts, pomegranate seeds, honey cider vinaigrette 13 GF

SUGGESTED PAIRINGS:

Stolen Gold (cocktail) or Nivarius Rioja Blanco (wine)

SIDES 6

KIDS SELECTION

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

coleslaw GF, VE

pasta salad VE

cucumber & tomato salad GF, VE, VG

garlic whipped potatoes GF, VE

reedo's chicken tenders & fries 12

3 gluten-free tenders,
house honey mustard GF

mimi's pasta & meatballs 12

grilled cheese & fries 10

for children 12 and under*

ENTREES

SAVANNAH SHRIMP & GRITS our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 28 GF
suggested wine pairing: Stoller Pinot Noir

CHAR-GRILLED NY STRIP* 12oz hand-cut steak, potatoes au gratin, butter poached broccolini, chef's steak sauce 39
suggested wine pairing: Verdad Cabernet Sauvignon

SEARED SALMON* basmati rice, butter poached broccolini, bourbon teriyaki glaze 30 GF
suggested wine pairing: Diatom Chardonnay

SAVORY BRINED GRILLED PORK* garlic whipped potatoes, walnut roasted brussels sprouts, brandy apple butter 28 GF
suggested wine pairing: Viberti Langhe Nebbiolo

SEARED SEA SCALLOPS* pumpkin seed pesto cous cous sauté, red onion, water chestnuts, bell pepper, butternut squash purée 34
suggested wine pairing: Henri Bourgeois Sancerre

ROASTED HALF-CHICKEN collard greens, bacon cheddar grits, tangy bbq sauce 28 GF
suggested wine pairing: Le Sang Des Seigneurs Rhône

BISON BURGER* blackened grass-fed bison, blue cheese crumbles, lettuce, tomato, onion, bacon jam 20
suggested beer pairing: Service Compass Rose IPA

HOUSE SAUSAGE PRIMAVERA
fresh pasta, red bell pepper, red onion,
house Italian sausage, crumbled goat cheese 26
suggested wine pairing: Brancaia Tres Toscana

LAMB BURGER* lettuce, tomato, onion,
sweet pepper jam, herbed goat cheese 19
suggested wine pairing: Jean-Michel Dupré Beaujolais

BRAISED LAMB SHANK mashed potatoes, collard greens,
natural braising reduction 36 GF
suggested wine pairing: Brady Vineyards Zinfandel

PUMPKIN CURRY red bell pepper, red onion,
water chestnuts, pumpkin purée, roasted butternut squash,
coconut curry broth, basmati rice 25 GF, VE, VG
add: grilled chicken 7, grilled shrimp 8, salmon* 15
suggested wine pairing: Vigneau-Chevreau Vouvray

SEAFOOD MAC* cold water lobster, scallops, shrimp,
broccolini, red bell pepper, cheddar mornay, cavotappi pasta,
toasted breadcrumbs 34
suggested wine pairing: C. Didier Tropiz Pouilly-Fuisse

BEVERAGES

TEA sweet, unsweet 2

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

red bull 5

WATER house sparkling 5, topo chico sparkling 5

FRANKLIN'S COFFEE & DESSERTS

COFFEE DRINKS

drip coffee 4

cold brew 5

ESPRESSO DRINKS

double espresso 3

americano 4

cappuccino 5

latte 5.75

DESSERTS

lemon tart 9

fresh berries, chantilly cream

suggested wine pairing: La Tour Blanche Sauternes

baklava 10 VE

saffron and cardamom crème anglaise and pomegranate seeds

suggested wine pairing: Taylor 10 Year Tawny Port

hazelnut mousse 9 GF

roasted hazelnuts, honey mascarpone cream

suggested wine pairing: Savannah Verdelho Madeira

*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

VISIT OUR SISTER RESTAURANT

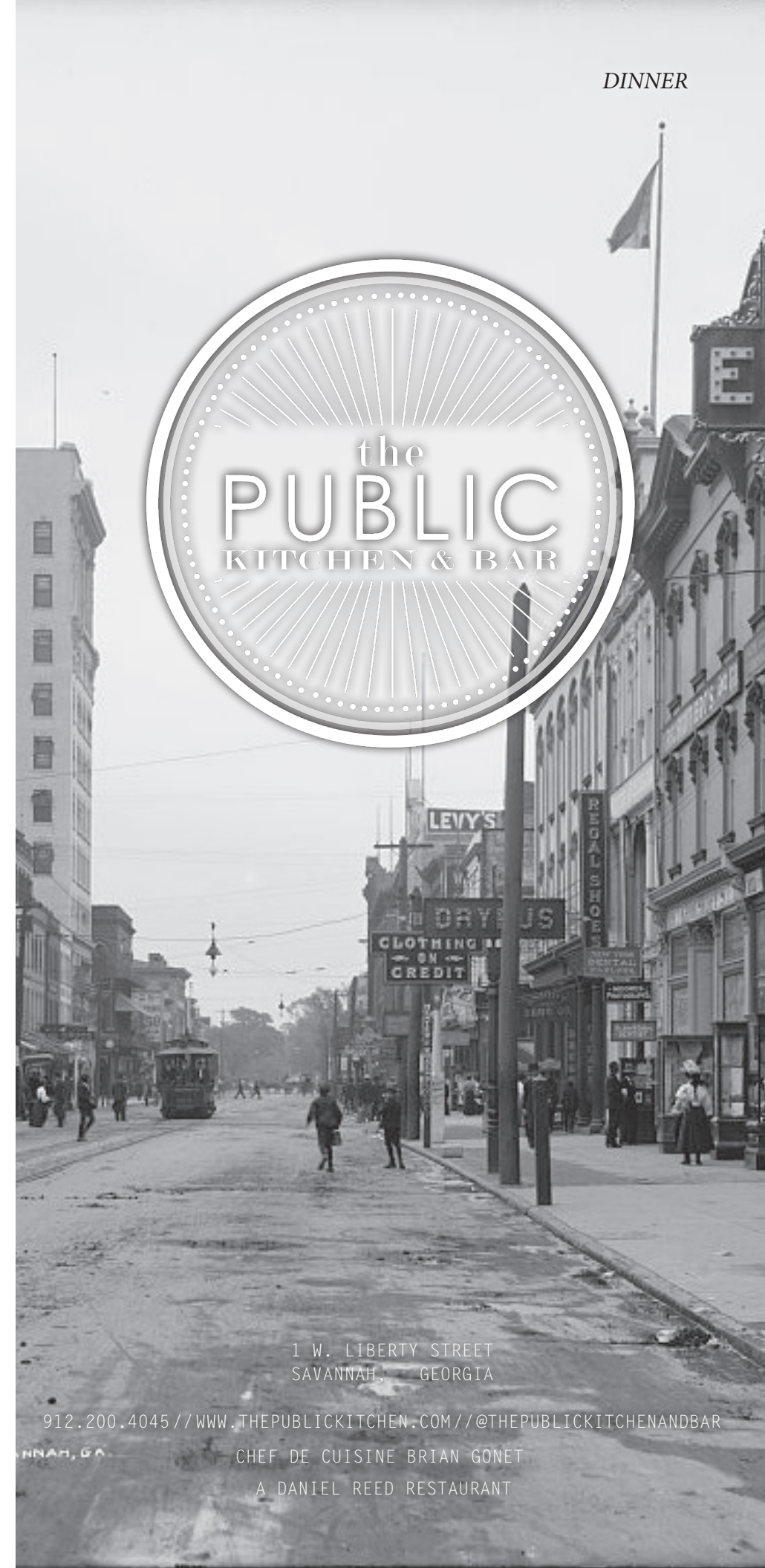
local 11ten

food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE

DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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

CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT