

DAYTIME
MENU

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 fuji apples, red onion, toasted walnuts, pomegranate seeds, honey cider vinaigrette 13 GF

SUGGESTED PAIRINGS:

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

SANDWICHES served with your choice of side

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

LAMB GYRO spiced lamb, tomato, onion, lettuce, creamy cucumber yogurt sauce, pita bread 18

BLACK FOREST APPLE PIE sliced Black Forest ham, winter spiced apples, melted cheddar cheese, sourdough 18

BBQ PULLED PORK smoked pulled pork shoulder, tangy BBQ sauce, melted cheddar cheese, cole slaw, toasted sourdough 18

CHICKEN SALAD PITA marinated & grilled chicken thigh, celery, dried cranberries, water chestnuts, cilantro, lime juice, cream aioli, lettuce, tomato, onion, pita bread 17

PAN FRIED CATFISH PO BOY cornmeal dusted N.C catfish, cole slaw, remoulade sauce, demi-baguette 20

CUBAN mojo marinated pulled pork, Black Forest ham, Swiss cheese, bread & butter pickles, house honey mustard, toasted Cuban bread 18

SBLT sliced cold smoked salmon, apple wood smoked bacon, lettuce, tomato, avocado cream, toasted sourdough 20

GRILLED MEATLOAF house ground pork & NY strip, savory tomato sauce, melted provolone cheese, Cuban bread 18

SUPER HERO sliced Black Forest ham, mortadella, pumpkin seed pesto, burrata cheese, baby kale, candied lemon & herb dressing, Cuban bread 20

SUGGESTED PAIRINGS:

Smells like Autumn, Smells like Leaves (cocktail) or *Phileas Muscadet (wine)*

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

PREMIUM 8oz BURGERS served with your choice of side

LAMB BURGER* 19
lettuce, tomato, onion, sweet pepper jam, herbed goat cheese

BISON BURGER* 20
blackened grass-fed bison, blue cheese crumbles, lettuce, tomato, onion, bacon jam

SUGGESTED BEER PAIRINGS:

Service Compass Rose IPA or *Creature Comforts Classic City Lager*

PUBLIC BURGER* 19
lettuce, tomato, caramelized onion, grilled mushrooms, Swiss cheese, horsey sauce

DANNY'S BURGER* 17
lettuce, onion, tomato, ketchup, mustard

all burgers served on potato bun

LUNCH 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*

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

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

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

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*

SIDES 6

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

coleslaw GF, VE

pasta salad VE

cucumber & tomato salad GF, VE, VG

garlic whipped potatoes GF, VE

KIDS SELECTION

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*

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

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

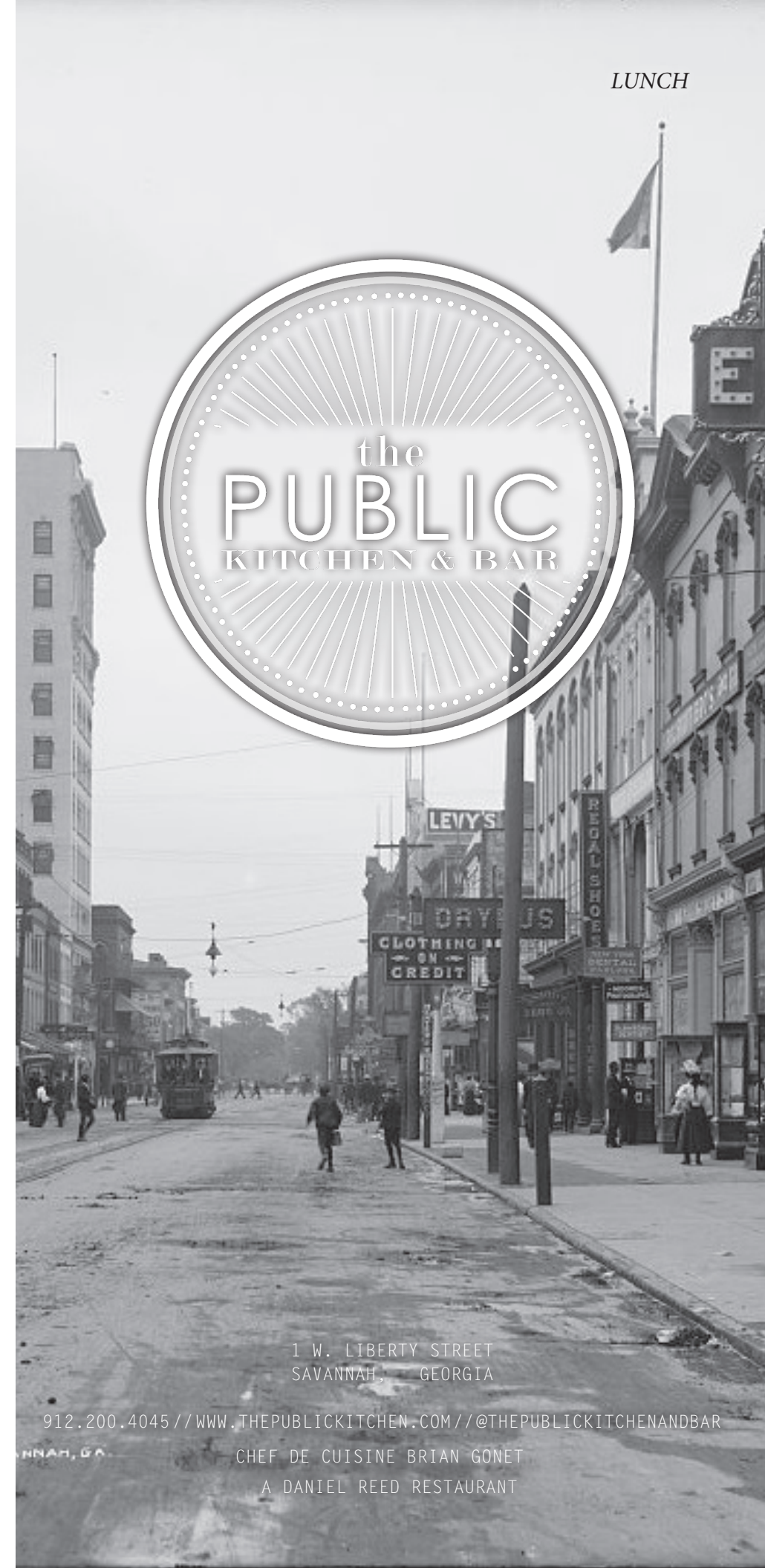
local ^{11ten}

food | wine

1110 BULL STREET

perch
ROOFTOP BAR & LOUNGE

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT