

DAYTIME
MENU

SERVED FROM 11AM TO 5PM

DAILY SOUP cup 5 | bowl 7
chef's preparation

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

ARTISAN GREENS *diced tomato, cucumber, red onion, cheddar, lime balsamic vinaigrette* 9

CAESAR *chopped hearts of romaine, parmesan cheese, garlic croutons, olives, white anchovy, cracked black pepper, caesar dressing* 9

ARUGULA *fennel, red onion, orange paint, goat cheese, candied lemon dressing* 11

SOUTHWESTERN *black beans, cheddar, tomato, sweet corn, red onion, avocado, jalapeño ranch dressing* 11

SANDWICHES served with your choice of side

CHICKEN BACON RANCH *grilled chicken, applewood smoked bacon, tomato, onion, basil, roasted red pepper, provolone cheese, jalapeño ranch, brioche roll* 14

SMOKED SALMON BLT *sliced cold smoked salmon filet, applewood smoked bacon, lettuce, tomatoes, mayonnaise, toasted sourdough* 16

TURKEY AVOCADO MELT *sliced turkey, avocado smash, lettuce, tomato, mozzarella cheese, chimichurri sauce, toasted sourdough* 14

WOLFPACK *smoked pulled pork simmered in NC style bbq sauce, creamy cole slaw, toasted sourdough* 13

CUBAN *mojo marinated smoked pork shoulder, sliced ham, bread & butter pickles, provolone cheese, creole mustard sauce, cuban bread* 14

CAPRESE GRILLED CHEESE *overnight tomatoes, mozzarella cheese, spinach pesto aioli, toasted sourdough* 13

CLUB *ham, turkey, applewood smoked bacon, lettuce, tomato, onion, provolone, mayonnaise, toasted sourdough* 13

CHICKEN SALAD *cilantro & cranberry chicken salad, celery, lime, water chestnuts, lettuce, tomato, onion, toasted sourdough* 12

PASTRAMI CHEESESTEAK *shaved pastrami, grilled onion, grilled mushrooms, provolone cheese, beer mustard cheese sauce, hoagie roll* 15

SALMON CAKE *lettuce, tomato, onion, curried yogurt sauce, brioche roll* 15

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

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

BISON BURGER* 16
cajun rubbed & blackened, lettuce, tomato, onion, creamy blue cheese sauce

ELK BURGER* 16
lettuce, avocado smash, bacon jam, fried egg

ON THE HOUSE* 15
house ground NY strip & pork loin burger, lettuce, tomato, bacon, bread & butter pickles, beer cheese mustard sauce

PUBLIC BURGER* 14
provolone cheese, grilled mushrooms, lettuce, tomato, caramelized onion, pimento cheese aioli

DANNY'S BURGER* 13
lettuce, onion, tomato, ketchup, mustard

all burgers served on brioche roll

LUNCH ENTREES

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

SCOTTISH SALMON* *garlic whipped potatoes, broccolini, bourbon teriyaki glaze* 24

PRINCE EDWARD ISLAND MUSSELS *sautéed with chorizo, garlic & shallots in a tomato & chardonnay butter sauce, toasted bread* 15

VEGETABLE RED CURRY *water chestnuts, baby portabello mushrooms, red bell pepper, red onion, zucchini, coconut milk, jasmine rice* 20

PAELLA *local shrimp, prince edward island mussels, simmered with chorizo sausage, tomatoes, peas, saffron rice* 22
add: grilled chicken 6, grilled shrimp 7, salmon* 8

PESTO LINGUINI PASTA *cherry tomatoes, red onion, zucchini, spinach pesto cream sauce* 19
add: grilled chicken 6, grilled shrimp 7, salmon* 8

SIDES 4

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

KIDS SELECTION 8

reedo's peanut butter & jelly
w/ fries or fruit
mimi's linguini pasta *choice of: red sauce, alfredo or butter*
grilled cheese *w/ fries or fruit*

PUBLIC COCKTAILS

PIMM'S CUP 13 ☐
pimm's no. 1, cucumber-mint gin, lemon, sugar, gingerale

DIRTY HAWAIIAN 12 ☐
coconut rum, jamaican rum, banana, pineapple, lime, bitters

HONEYSUCKLE 12 ☐
vodka, cointreau, honey, lemon, topo chico

SUN SHINE INN 12 ☐
gin, apertivo nonino, yellow chartreuse, lemon

WHISKEY DAISY 13 ☐
bourbon, dry curacao, grenadine, lemon, bitters

*please be patient, all of our cocktails are handcrafted

COOLER IF YOU DID 13 ☐
mezcal, green chartreuse, cucumber shrub, lime, agave, salt & pepper rim

SPAGHETTI WESTERN 13 ☐
rye, amaro nonino, cocchi americano, islay spritz

SUMMER SANGRIA 11 ☐
sparkling wine, cucumber-mint gin, watermelon, lime, agave

MOCKTAIL

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

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* 4

DESSERTS 7
sweet corn crème brûlée, strawberries, mint

chocolate coconut bar strawberries, chocolate ganache, mint

key lime pie, chantilly cream, blueberries, mint

*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
LOUIS PERDRIER *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 2019</i> 9 36	chardonnay
FERRARI-CARANO <i>sonoma, california 2018</i> 13 52	chardonnay
LOUIS LATOUR POUILLY-FUISSE <i>burgundy, france 2018</i> 15 60	chardonnay
MARC BRÉDIF VOUVRAY <i>loire valley, france 2018</i> 15 60	chenin blanc
OYSTER BAY <i>marlborough, new zealand 2020</i> 11 44	sauvignon blanc
ZOLO <i>mendoza, argentina 2020</i> 10 40	sauvignon blanc
HENRI BOURGEOIS <i>upper loire, france 2019</i> 16 64	sancerre
BEAU-RIVAGE <i>bordeaux, france 2019</i> 9 36	bordeaux blanc
CHEHALEM <i>willamette valley, oregon 2019</i> 13 52	pinot gris
AVELEDA <i>minho, portugal 2019</i> 9 36	vinho verde
GOTAS DE MAR <i>rias baixas, spain 2019</i> 12 48	albarino
ANGELINI <i>veneto, italy 2019</i> 9 36	pinot grigio
TARRICA <i>monterey, california 2019</i> 9 36	riesling
WHISPERING ANGEL <i>cotes du provence, france 2019</i> 13 52	rosé

REDS

CHÂTEAU LAMOTHE CASTERA <i>bordeaux, france 2018</i> 12 48	bordeaux
CONUNDRUM <i>california 2018</i> 10 40	red blend
BENNETT LANE MAXIMUS <i>napa valley, california 2010</i> 80	red blend
PRISONER <i>napa valley, california 2019</i> 100	red blend
CREATION GROSSET <i>cairanne, france 2017</i> 12 48	cotes du rhone
J. VIDAL-FLEURY <i>rhone, france 2013</i> 100	chateauf-neuf-du-pape
MICHAEL DAVID PETITE PETIT <i>lodi, california '18</i> 12 48	petite syrah blend
TWO HANDS GNARLY DUDES <i>barossa valley, australia 2018</i> 65	shiraz
LOUIS LATOUR VALMOISSINE <i>var, france 2017</i> 10 40	pinot noir
POINT NORTH <i>oregon 2019</i> 13 52	pinot noir
TERRITORIAL <i>willamette valley, oregon 2016</i> 15 60	pinot noir
ZOLO <i>mendoza, argentina 2019</i> 9 36	malbec
MARKHAM <i>napa valley, california 2018</i> 15 60	merlot
ZOLO <i>mendoza, argentina 2019</i> 9 36	cabernet sauvignon
SMITH & HOOK <i>central coast, california 2018</i> 15 60	cabernet sauvignon
BELLACOSA <i>napa valley, california 2016</i> 64	cabernet sauvignon
JUSTIN <i>paso robles, california 2018</i> 16 64	cabernet sauvignon
MONTAÑA RESERVA <i>rioja, spain 2014</i> 14 56	tempranillo
HONORO VERA <i>calatayud, spain 2019</i> 9 36	garnacha
METTLER <i>central valley, california 2018</i> 56	zinfandel
FEUDI DI SAN GREGORIO <i>aglianico, italy 2014</i> 48	rubrato
RIVETTO DI SERRALUNGA D'ALBA <i>piemont, italy 2015</i> 125	barolo
VIBERTI LA GEMELLA <i>piemont, italy 2019</i> 12 48	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
PRETORIA SKYWATER GOLDEN ALE
5.1%, 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
LEFT HAND MILK STOUT NITRO
6.0%, colorado, 12oz 8
GUINNESS STOUT
4.1%, ireland, 16oz 8

ALLAGASH WHITE
5.1%, maine, 12oz 7
SOUTHBOUND SCATTERED SUN WIT
5.2%, georgia, 12oz 7

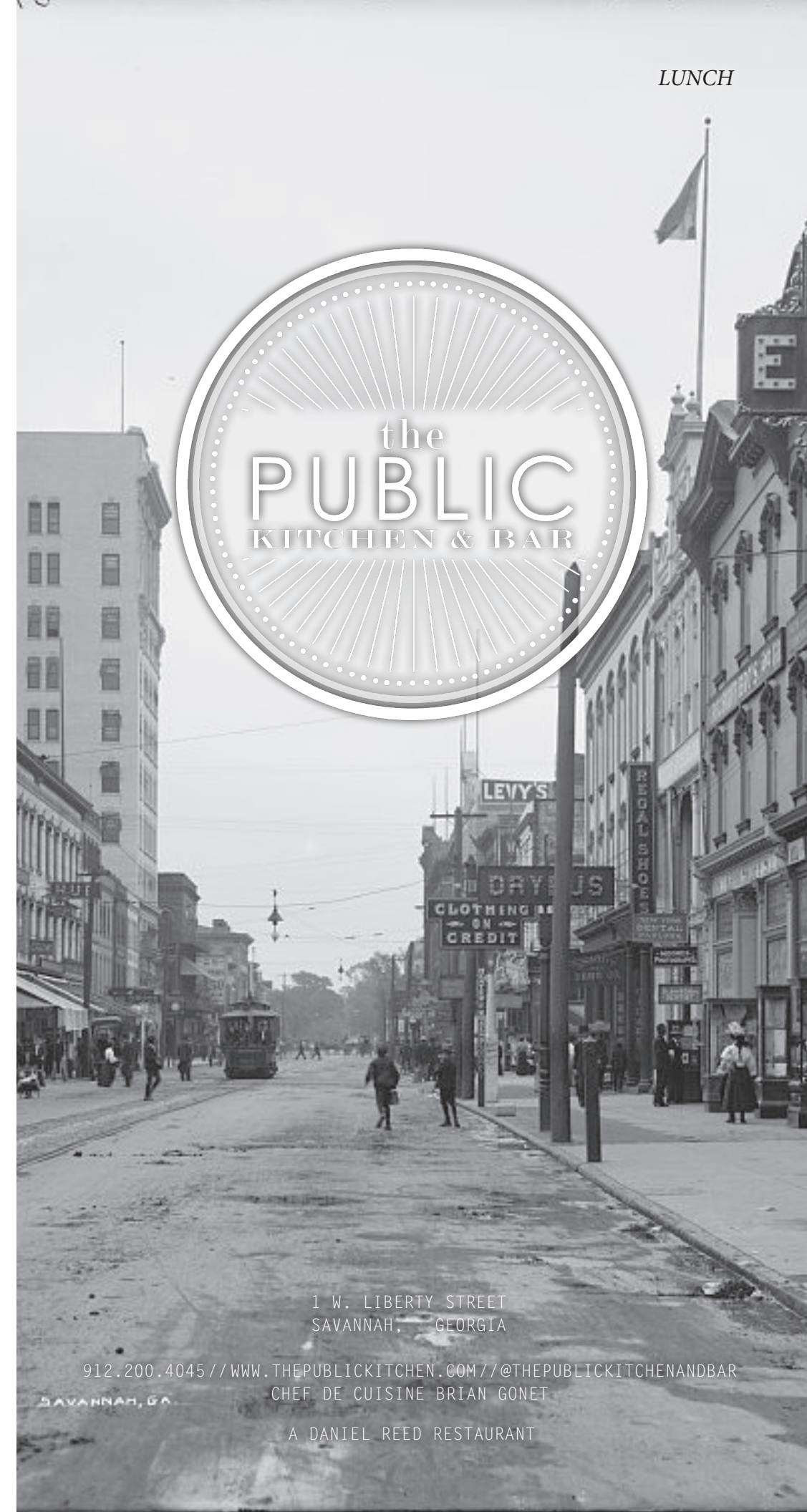
SOUTHBOUND MOUNTAIN JAM LAGER
5.0%, georgia, 12oz 7
3 TAVERNS PRINCE OF PILSEN
5.0%, georgia, 12oz 7
BUD LIGHT
4.2%, missouri, 12oz 4
MICHELOB ULTRA
4.2%, missouri, 12oz 5
MODELO ESPECIAL
4.4%, mexico, 12oz 5
STELLA ARTOIS
5.0%, belgium, 11.2oz 5
YUENGLING
4.5%, pennsylvania, 12oz 6

ATLANTA HARD CIDER CO. ROSÉ CIDER
6.7%, georgia, 16oz 10

LAGUNITAS IPNA non alcoholic
california, 12oz 7

PLEASE ASK YOUR SERVER FOR DRAFT SELECTION

LUNCH



1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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

A DANIEL REED RESTAURANT

vintages subject to change, based on availability