

100% Natural Free Range Grass-Fed Ground Beef
hormone-free, zero antibiotics
sourced locally from Durrence Farm,
our family farm in Glennville, Georgia

DAILY SOUP cup 5 bowl 7 <i>chef's preparation</i>	
FIELD OF GREENS	add: grilled chicken 6, grilled shrimp 7, salmon* 8
ARTISAN GREENS	<i>diced tomato, cucumber, red onion, cheddar, lime balsamic vinaigrette</i> 9
CAESAR	<i>chopped hearts of romaine, parmesan cheese, garlic croutons, olives, white anchovy, cracked black pepper, caesar dressing</i> 9
ARUGULA	<i>fennel, red onion, orange paint, goat cheese, candied lemon dressing</i> 11
SOUTHWESTERN	<i>black beans, cheddar, tomato, sweet corn, red onion, avocado, jalapeño ranch dressing</i> 11
SANDWICHES served with your choice of side	
CHICKEN BACON RANCH	<i>grilled chicken, applewood smoked bacon, tomato, onion, basil, roasted red pepper, provolone cheese, jalapeño ranch, brioche roll</i> 14
SMOKED SALMON BLT	<i>sliced cold smoked salmon filet, applewood smoked bacon, lettuce, tomatoes, mayonnaise, toasted sourdough</i> 16
TURKEY AVOCADO MELT	<i>sliced turkey, avocado smash, lettuce, tomato, mozzarella cheese, chimichurri sauce, toasted sourdough</i> 14
WOLFPACK	<i>smoked pulled pork simmered in NC style bbq sauce, creamy cole slaw, toasted sourdough</i> 13
CUBAN	<i>mojo marinated smoked pork shoulder, sliced ham, bread & butter pickles, provolone cheese, creole mustard sauce, cuban bread</i> 14
CAPRESE GRILLED CHEESE	<i>overnight tomatoes, mozzarella cheese, spinach pesto aioli, toasted sourdough</i> 13
CLUB	<i>ham, turkey, applewood smoked bacon, lettuce, tomato, onion, provolone, mayonnaise, toasted sourdough</i> 13
CHICKEN SALAD	<i>cilantro & cranberry chicken salad, celery, lime, water chestnuts, lettuce, tomato, onion, toasted sourdough</i> 12
PASTRAMI CHEESESTEAK	<i>shaved pastrami, grilled onion, grilled mushrooms, provolone cheese, beer mustard cheese sauce, hoagie roll</i> 15
SALMON CAKE	<i>lettuce, tomato, onion, curried yogurt sauce, brioche roll</i> 15
most items can be prepared gluten-free please ask your server additional housemade sauces & dressings available \$.50 / each	

PREMIUM 8oz BURGERS served with your choice of side	
BISON BURGER* 16	PUBLIC BURGER* 14
<i>cajun rubbed & blackened, lettuce, tomato, onion, creamy blue cheese sauce</i>	<i>provolone cheese, grilled mushrooms, lettuce, tomato, caramelized onion, pimento cheese aioli</i>
ELK BURGER* 16	DANNY'S BURGER* 13
<i>lettuce, avocado smash, bacon jam, fried egg</i>	<i>lettuce, onion, tomato, ketchup, mustard</i>
ON THE HOUSE* 15	all burgers served on brioche roll
<i>house ground NY strip & pork loin burger, lettuce, tomato, bacon, bread & butter pickles, beer cheese mustard sauce</i>	
LUNCH ENTREES	
SAVANNAH SHRIMP & GRITS	<i>our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream</i> 22
SCOTTISH SALMON*	<i>garlic whipped potatoes, broccolini, bourbon teriyaki glaze</i> 24
PRINCE EDWARD ISLAND MUSSELS	<i>sautéed with chorizo, garlic & shallots in a tomato & chardonnay butter sauce, toasted bread</i> 15
VEGETABLE RED CURRY	<i>water chestnuts, baby portabello mushrooms, red bell pepper, red onion, zucchini, coconut milk, jasmine rice</i> 20
PAELLA	<i>local shrimp, prince edward island mussels, simmered with chorizo sausage, tomatoes, peas, saffron rice</i> 22
add: grilled chicken 6, grilled shrimp 7, salmon* 8	
PESTO LINGUINI PASTA	<i>cherry tomatoes, red onion, zucchini, spinach pesto cream sauce</i> 19
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SIDES 4	
public fries (add parmesan & truffle \$3)	reedo's peanut butter & jelly w/ fries or fruit
cole slaw	mimi's linguini pasta choice of: red sauce, alfredo or butter
fresh fruit	grilled cheese w/ fries or fruit
lentil salad	
pasta salad	
cucumber & tomato salad	
garlic whipped potatoes	

PUBLIC COCKTAILS	
GIN PUNCH 13	WHISKEY DAISY 13
<i>watershed's daniel reed blend bourbon barrel gin, lemon, rosemary, honey, earl grey tea, sparkling</i>	<i>four roses bourbon, dry curacao, grenadine, lemon, orange bitters</i>
ISLAND PUNCH 12	BLACK LILY 13
<i>sugar island coconut rum, blackwell rum, banana liqueur, pineapple, lime, angostura bitters</i>	<i>cointreau, fernet branca, lime</i>
A WALK IN FORSYTH 12	AGAVE ROSETTE 13
<i>cocchi americano, limoncello, topo chico</i>	<i>lunazul blanco, saint germaine, lime, agave, cucumber tincture</i>
	SEASONAL SANGRIA 11
	<i>ask your server for availability</i>
	HOUSEMADE LIMONCELLO 8
	MOCKTAILS
	CUCUMBER MINT FIZZ 9
	<i>lemon, lime, simple, cucumber tincture, mint, topo chico</i>
	*please be patient, all of our cocktails are handcrafted
FRANKLIN'S COFFEE & DESSERTS	
COFFEE DRINKS	DESSERTS 7
<i>drip coffee</i> 3.5	<i>sweet corn crème brûlée, strawberries, mint</i>
<i>cold brew</i> 4.5	
ESPRESSO DRINKS	<i>chocolate coconut bar strawberries, chocolate ganache, mint</i>
<i>double espresso</i> 2.9	
<i>americano</i> 3.5	
<i>cappuccino</i> 4.5	
<i>latte</i> 5.25	<i>key lime pie, chantilly cream, blueberries, mint</i>
TEA <i>sweet, unsweet</i> 2	HOT TEA <i>various selections</i> 3.5
JUICES 3	FOUNTAIN SODA <i>coke, diet coke, sprite, lemonade, mr pibb, fanta orange</i> 3
NON ALCOHOLIC <i>fever-tree ginger beer</i> 5,	
jarritos grapefruit soda 4	
WATER <i>house sparkling</i> 5, <i>hildon still</i> 5, <i>topo chico</i> 4	
	*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 *mendoza, argentina 2019* 9 | 36 chardonnay
FERRARI-CARANO *sonoma, california 2018* 13 | 52 chardonnay
LOUIS LATOUR POUILLY-FUISSE *burgundy, france 2018* 15 | 60 chardonnay
MARC BRÉDIF VOUVRAY *loire valley, france 2018* 15 | 60 chenin blanc
OYSTER BAY *marlborough, new zealand 2020* 11 | 44 sauvignon blanc
ZOLO *mendoza, argentina 2020* 10 | 40 sauvignon blanc
HENRI BOURGEOIS *upper loire, france 2019* 16 | 64 sancerre
BEAU-RIVAGE *bordeaux, france 2019* 9 | 36 bordeaux blanc
CHEHALEM *willamette valley, oregon 2019* 13 | 52 pinot gris
AVELEDA *minho, portugal 2019* 9 | 36 vinho verde
GOTAS DE MAR *rias baixas, spain 2019* 12 | 48 albarino
ANGELINI *veneto, italy 2019* 9 | 36 pinot grigio
TARRICA *monterey, california 2019* 9 | 36 riesling
WHISPERING ANGEL *cotes du provence, france 2019* 13 | 52 rosé

REDS

CHÂTEAU LAMOTHE CASTERA *bordeaux, france 2018* 12 | 48 bordeaux
CONUNDRUM *california 2018* 10 | 40 red blend
BENNETT LANE MAXIMUS *napa valley, california 2010* 80 red blend
PRISONER *napa valley, california 2019* 100 red blend
CREATION GROSSET *cairanne, france 2017* 12 | 48 cotes du rhone
J. VIDAL-FLEURY *rhone, france 2013* 100 chateauf-neuf-du-pape
MICHAEL DAVID PETITE PETIT *lodi, california ‘18* 12 | 48 petite syrah blend
TWO HANDS GNARLY DUDES *barossa valley, australia 2018* 65 shiraz
LOUIS LATOUR VALMOISSINE *var, france 2017* 10 | 40 pinot noir
POINT NORTH *oregon 2019* 13 | 52 pinot noir
TERRITORIAL *willamette valley, oregon 2016* 15 | 60 pinot noir
ZOLO *mendoza, argentina 2019* 9 | 36 malbec
MARKHAM *napa valley, california 2018* 15 | 60 merlot
ZOLO *mendoza, argentina 2019* 9 | 36 cabernet sauvignon
SMITH & HOOK *central coast, california 2018* 15 | 60 cabernet sauvignon
BELLACOSA *napa valley, california 2016* 64 cabernet sauvignon
JUSTIN *paso robles, california 2018* 16 | 64 cabernet sauvignon
MONTAÑA RESERVA *rioja, spain 2014* 14 | 56 tempranillo
HONORO VERA *calatayud, spain 2019* 9 | 36 garnacha
METTLER *central valley, california 2018* 56 zinfandel
FEUDI DI SAN GREGORIO *aglianico, italy 2014* 48 rubrato
RIVETTO DI SERRALUNGA D’ALBA *piedmont, italy 2015* 125 barolo
VIBERTI LA GEMELLA *piedmont, italy 2019* 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
OMISSION PALE ALE (gluten free)
5.8%, oregon, 12oz 7
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%, georiga, 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

KALIBER non alcoholic
ireland, 12oz 5

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