

STARTERS

PRINCE EDWARD ISLAND MUSSELS*

sautéed with chorizo, garlic & shallots in a tomato & chardonnay butter sauce, toasted bread 15

WARM OLIVES basil, tomatoes, house red wine vinegar, crostini 10

PROSCUITTO WRAPPED CANTALOUPE mint pesto tossed baby mozzarella salad, balsamic drizzle 10

BURRATA overnight tomatoes, fresh basil, balsamic reduction, grilled garlic bread 12

CHEESE BOARD cranberry compote, house pickles, crostini

- brie *theresa*, wisconsin 5
- manchego *la mancha*, spain 6
- gorgonzola blue *monroe*, wisconsin 5
- chèvre *monroe*, wisconsin 6

DAILY SOUP cup 6 | bowl 8
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

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*

most items can be prepared gluten-free please ask your server, additional housemade sauces & dressings available for a charge

ENTREES add: side salad 5

SEARED TUNA* jalapeño creamed corn, root mash, balsamic reduction 28

CHAR-GRILLED NY STRIP* garlic whipped potatoes, grilled tomatoes, chimichurri sauce 30

MEYERS PORK CHOP* succotash, tomato jam, mashed potatoes 22

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

GRILLED CHICKEN BREAST broccolini, root mash, candied lemon & herb butter 22

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

LAMB CHOPS* watermelon salad, yellow curried yogurt sauce 26

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

PREMIUM 8oz BURGERS served with your choice of side

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

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

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

DESSERTS 7
sweet corn crème brûlée, strawberries, mint

chocolate coconut bar
strawberries, chocolate ganache, mint

key lime pie, chantilly cream, blueberries, mint

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 4, hildon still 5, topo chico 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
JEAN-LOUIS *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
FREAKSHOW MICHAEL DAVID <i>lodi, california 2019</i> 15 60	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
FREAKSHOW MICHAEL DAVID <i>lodi, california 2018</i> 16 64	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>rhône, 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
INKBLOT MICHAEL DAVID <i>lodi, california 2018</i> 100	cab franc
ZOLO <i>mendoza, argentina 2019</i> 9 36	cabernet sauvignon
DURANT & BOOTH <i>napa valley, 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
EARTHQUAKE MICHAEL DAVID <i>lodi, california '18</i> 80	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
RIVETTO DI SERRALUNGA D'ALBA <i>piemont, italy 2015</i> 125	barolo
VIBERTI LA GEMELLA <i>piemont, italy 2019</i> 12 48	barbera

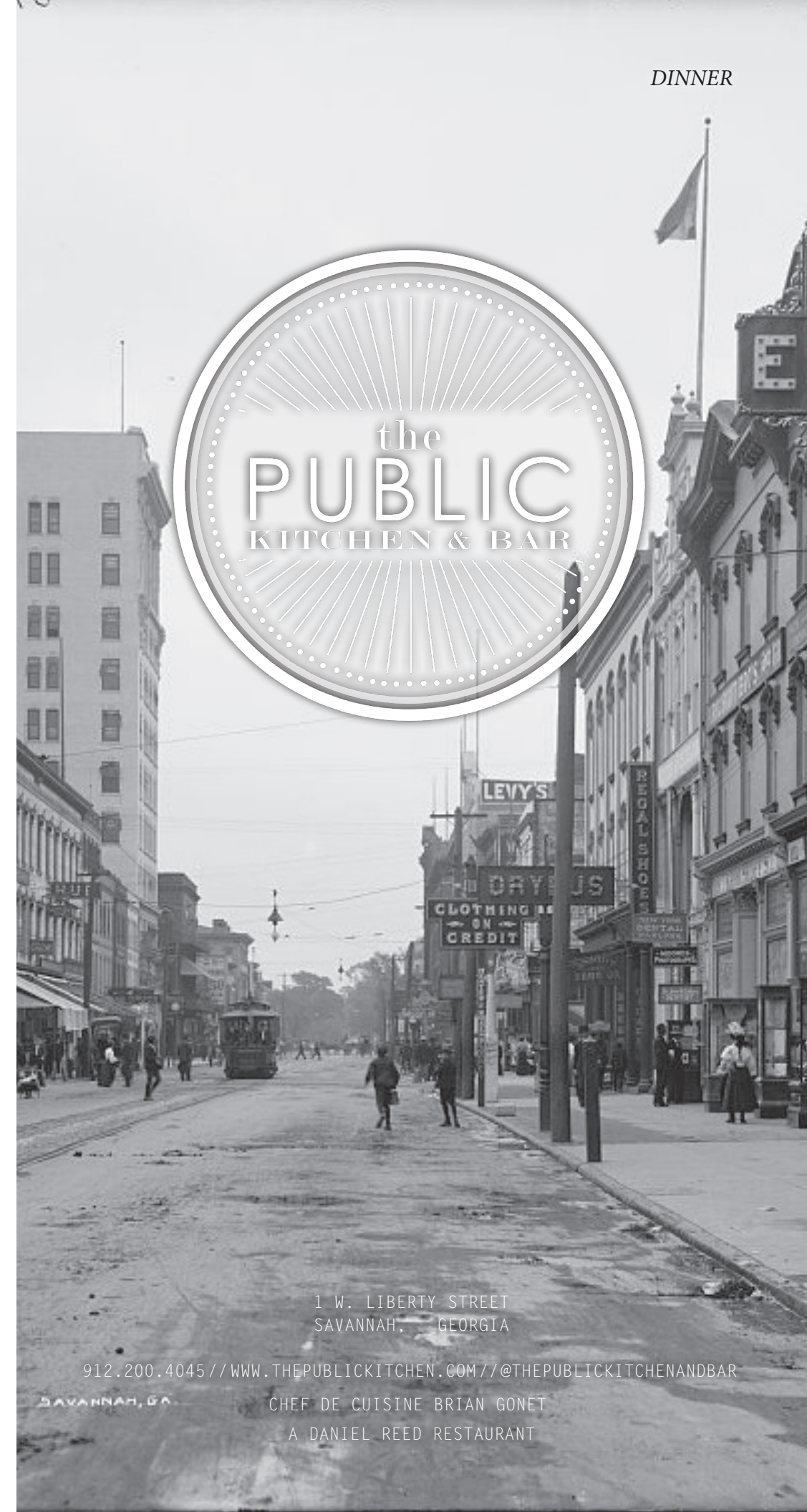
BEERS

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
HEINEKEN 0.0 non alcoholic
netherlands, 12oz 7

ON DRAFT

MOON RIVER SWAMP FOX IPA 7%, georgia 7
SCOFFLAW DIRTY BEACHES 6.3%, georgia 7
CREATURE COMFORTS BIBO PILSNER 4.9%, georgia 7
HIGHLAND GAELIC ALE 5.8%, north carolina 7
SIERRA NEVADA HAZY LITTLE THING 6.7%, california 7
THREE TAVERNS RAPTUROUS 5%, georgia 7

DINNER



vintages subject to change, based on availability

1 W. LIBERTY STREET
SAVANNAH, GEORGIA

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

CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT