

STARTERS		ENTREES	PUBLIC COCKTAILS	
PRINCE EDWARD ISLAND MUSSELS* <i>sautéed with chorizo, garlic & shallots in a tomato & chardonnay butter sauce, toasted bread</i> 15 WARM OLIVES <i>basil, tomatoes, house red wine vinegar, crostini</i> 10 PROSCUITTO WRAPPED CANTALOUPE <i>mint pesto tossed baby mozzarella salad, balsamic drizzle</i> 10 BURRATA <i>overnight tomatoes, fresh basil, balsamic reduction, grilled garlic bread</i> 12 CHEESE BOARD <i>cranberry compote, house pickles, crostini</i>		SEARED TUNA* <i>jalapeño creamed corn, root mash, balsamic reduction</i> 28 CHAR-GRILLED NY STRIP* <i>garlic whipped potatoes, grilled tomatoes, chimichurri sauce</i> 30 MEYERS PORK CHOP* <i>succotash, tomato jam, mashed potatoes</i> 22 SAVANNAH SHRIMP & GRITS <i>our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream</i> 22 GRILLED CHICKEN BREAST <i>broccolini, root mash, candied lemon & herb butter</i> 22 SCOTTISH SALMON* <i>garlic whipped potatoes, broccolini, bourbon teriyaki glaze</i> 24 LAMB CHOPS* <i>watermelon salad, yellow curried yogurt sauce</i> 26 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	PIMM’S CUP 13 ☐ <i>pimm’s no. 1, cucumber-mint gin, lemon, sugar, gingerale</i> DIRTY HAWAIIAN 12 ☐ <i>coconut rum, jamaican rum, banana, pineapple, lime, bitters</i> HONEYSUCKLE 12 ☐ <i>vodka, cointreau, honey, lemon, topo chico</i> SUN SHINE INN 12 ☐ <i>gin, apertivo nonino, yellow chartreuse, lemon</i> WHISKEY DAISY 13 ☐ <i>bourbon, dry curacao, grenadine, lemon, bitters</i>	COOLER IF YOU DID 13 ☐ <i>mezcal, green chartreuse, cucumber shrub, lime, agave, salt & pepper rim</i> SPAGHETTI WESTERN 13 ☐ <i>rye, amaro nonino, cocchi americano, islay spritz</i> SUMMER SANGRIA 11 ☐ <i>sparkling wine, cucumber-mint gin, watermelon, lime, agave</i>
DAILY SOUP cup 6 bowl 8 <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				
SIDES 4	KIDS SELECTION 8	PREMIUM 8oz BURGERS		
public fries <i>(add parmesan & truffle \$3)</i> cole slaw fresh fruit lentil salad pasta salad cucumber & tomato salad garlic whipped potatoes	reedo’s peanut butter & jelly <i>w/ fries or fruit</i> mimi’s linguini pasta <i>choice of: red sauce, alfredo or butter</i> grilled cheese <i>w/ fries or fruit</i>	BISON BURGER* 16 <i>cajun rubbed & blackened, lettuce, tomato, onion, creamy blue cheese sauce</i> ELK BURGER* 16 <i>lettuce, avocado smash, bacon jam, fried egg</i> ON THE HOUSE* 15 <i>house ground NY strip & pork loin burger, lettuce, tomato, bacon, bread & butter pickles, beer cheese mustard sauce</i>	PUBLIC BURGER* 14 <i>provolone cheese, grilled mushrooms, lettuce, tomato, caramelized onion, pimento cheese aioli</i> DANNY’S BURGER* 13 <i>lettuce, onion, tomato, ketchup, mustard</i> all burgers served on brioche roll	
most items can be prepared gluten-free please ask your server, additional housemade sauces &dressings available for a charge				
		*please be patient, all of our cocktails are handcrafted		
		FRANKLIN’S COFFEE & DESSERTS		
		COFFEE DRINKS <i>drip coffee</i> 3.5 <i>cold brew</i> 4.5 ESPRESSO DRINKS <i>double espresso</i> 2.9 <i>americano</i> 3.5 <i>cappuccino</i> 4.5 <i>latte</i> 5.25	DESSERTS 7 <i>sweet corn crème brûlée, strawberries, mint</i> <i>chocolate coconut bar</i> <i>strawberries, chocolate ganache, mint</i> <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, <i>jarritos grapefruit soda</i> 4 WATER <i>house sparkling</i> 4, <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
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 *mendoza, argentina 2019* 9 | 36 chardonnay
FERRARI-CARANO *sonoma, california 2018* 13 | 52 chardonnay
FREAKSHOW MICHAEL DAVID *lodi, california 2019* 15 | 60 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
FREAKSHOW MICHAEL DAVID *lodi, california 2018* 16 | 64 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 chateauneuf-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
INKBLOT MICHAEL DAVID *lodi, california 2018* 100 cab franc
ZOLO *mendoza, argentina 2019* 9 | 36 cabernet sauvignon
DURANT & BOOTH *napa valley, california 2018* 15 | 60 cabernet sauvignon
BELLACOSA *napa valley, california 2016* 64 cabernet sauvignon
JUSTIN *paso robles, california 2018* 16 | 64 cabernet sauvignon
EARTHQUAKE MICHAEL DAVID *lodi, california ‘18* 80 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
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
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%, 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

HEINEKEN 0.0 non alcoholic
netherlands, 12oz 7

PLEASE ASK YOUR SERVER FOR DRAFT SELECTION

DINNER



1 W. LIBERTY STREET
SAVANNAH, GEORGIA
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SAVANNAH, GA
CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT

vintages subject to change, based on availability