

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

SWEET POTATO HUMMUS *crudité, pita bread* 10

SPINACH ARTICHOKE DIP

crispy parmesan pita points, fresh herbs 11

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

BABY SPINACH *sliced green apple, candied pecans, red onion, goat cheese, sweet whole grain mustard dressing* 10

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

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

HYDROPONIC BIBB LETTUCE *diced applewood smoked bacon, tomato, cucumber, creamy gorgonzola buttermilk dressing* 11

SIDES 4

- public fries**
(add parmesan & truffle \$3)
- cole slaw**
- fresh fruit**
- pasta salad**
- garlic whipped potatoes**
- wheat berry superfoods**

KIDS SELECTION 8

- reedo's peanut butter & jelly**
w/ fries or fruit
- mimi's cheese pita pizza**
- 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

CHAR-GRILLED NY STRIP* *potato au gratin, sautéed hericot verts, truffle butter* 30

CHAR-GRILLED FLAT IRON STEAK FRITES* *blue cheese melt, frites, black peppercorn aioli* 25

CHAR-GRILLED MEYERS PORK CHOP* *sweet potato mash, sautéed brussels sprouts, toasted pecans, apple molasses chutney* 22

BRAISED PORK SHANK* *garlic whipped potatoes, roasted carrots, radishes, natural braising reduction* 26

DUXELLE AND GOAT CHEESE STUFFED CHICKEN
sautéed brussels sprouts with toasted pecans, mashed sweet potatoes, cognac mushroom cream sauce 22

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

GRILLED SCOTTISH SALMON* *garlic whipped mashed potatoes, hericot verts, hollandaise sauce* 24

GRILLED MAHI MAHI* *forbidden black rice, vegetable stir fry, sweet soy sauce* 25

WILD MUSHROOM RISOTTO *hericot verts, cherry tomato, goat cheese, fresh herbs* 18

add: grilled chicken 6, grilled shrimp 7, salmon* 8

SEASONAL LINGUINI PASTA *roasted butternut squash, sliced brussels sprouts, bacon, manchego cheese, sage cream* 19

add: grilled chicken 6, grilled shrimp 7, salmon* 8

PREMIUM 6oz 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

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

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

ELK BURGER* 15
house boursin cheese, lettuce, onion, tomato, jalapeño glaze

LAMB BURGER* 15
goat cheese, lettuce, caramelized onion, tomato, apple molasses chutney

CAROLINA BURGER* 15
cheddar, lettuce, tomato, onion, bacon, pulled pork, coke bbq sauce

all burgers served on brioche roll

PUBLIC COCKTAILS

GIN PUNCH 13 ☐
watershed's daniel reed blend bourbon barrel gin, lemon, rosemary, honey, earl grey tea, sparkling

ISLAND PUNCH 12 ☐
sugar island coconut rum, blackwell rum, banana liqueur, pineapple, lime, angostura bitters

A WALK IN FORSYTH 12 ☐
cocchi americano, limoncello, topo chico

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

CLOVER CLUB 12 ☐
*bluecoat gin, raspberry syrup, lemon, egg white**

WHISKEY DAISY 13 ☐
four roses bourbon, dry curacao, grenadine, lemon, orange bitters

BLACK LILY 13 ☐
cointreau, fernet branca, lime

AGAVE ROSETTE 13 ☐
lunazul blanco, saint germaine, lime, agave, cucumber tincture

SEASONAL SANGRIA 11 ☐
ask your server for availability

HOUSEMADE LIMONCELLO 8

MOCKTAILS

CUCUMBER MINT FIZZ 9 ☐
lemon, lime, simple, cucumber tincture, mint, topo chico

*please be patient, all of our cocktails are handcrafted

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* 4, *hildon still* 5, *topo chico* 4

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DESSERTS 7
sticky toffee bread pudding, salted caramel sauce, chantilly cream
chilled savannah sabayon, fresh berries, chantilly cream
chocolate brownie & kahlua cheesecake, sour cream frosting, fresh berries & mint

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
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
RUTHERFORD RANCH <i>napa valley, california 2018</i> 13 52	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>piedmont, italy 2015</i> 125	barolo

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%, 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

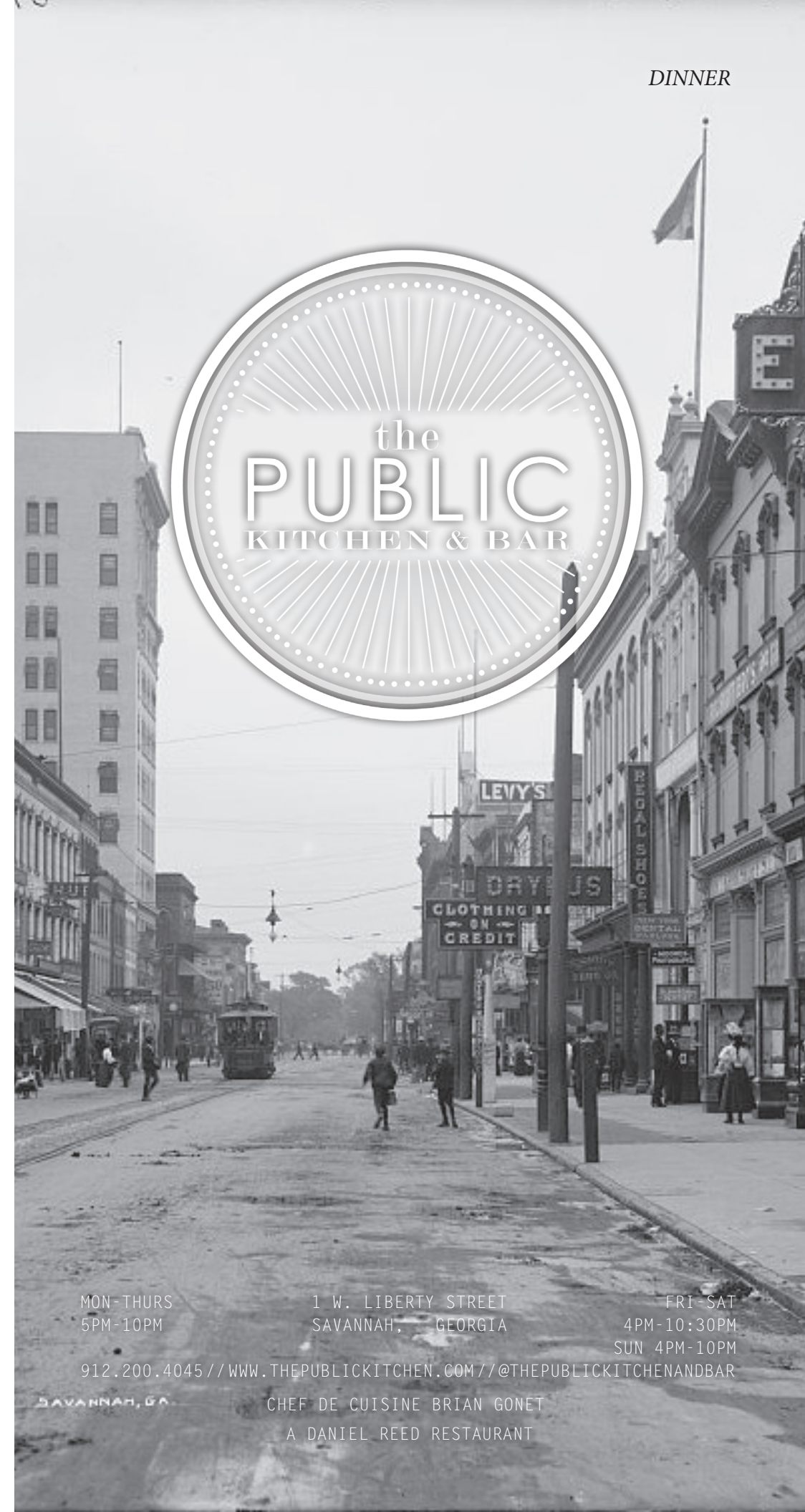
ALLAGASH WHITE
5.1%, maine, 12oz 7
SOUTHBOUND SCATTERED SUN WIT
5.2%, georgia, 12oz 7

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

KALIBER non alcoholic
ireland, 12oz 5

DINNER



vintages subject to change, based on availability

PLEASE ASK YOUR SERVER FOR DRAFT SELECTION

MON-THURS
5PM-10PM

1 W. LIBERTY STREET
SAVANNAH, GEORGIA

FRI-SAT
4PM-10:30PM
SUN 4PM-10PM

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

SAVANNAH, GA

CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT