

DAILY SOUP cup 5 bowl 7 <i>chef's preparation</i>	
FIELD OF GREENS add: grilled chicken 5, grilled shrimp 6, salmon* 7	
BABY SPINACH <i>sliced green apple, candied pecans, red onion, goat cheese, sweet whole grain mustard dressing</i> 10	
CAESAR <i>chopped hearts of romaine, parmesan cheese, garlic croutons, olives, white anchovy, cracked black pepper, caesar dressing</i> 8	
ARTISAN GREENS <i>diced tomato, cucumber, red onion, cheddar, chickpeas, lime balsamic vinaigrette</i> 8	
HYDROPONIC BIBB LETTUCE <i>diced applewood smoked bacon, tomato, cucumber, creamy gorgonzola buttermilk dressing</i> 10	
SANDWICHES served with your choice of side	
CHICKEN SALAD <i>cilantro & cranberry chicken salad, celery, lime, water chestnuts, lettuce, tomato, onion, panini bread</i> 13	
PHILLY CHEESESTEAK <i>marinated NY strip steak, grilled onion, bell peppers, provolone cheese, pimento aioli, hoagie roll</i> 15	
CLUB <i>ham, turkey, applewood smoked bacon, lettuce, tomato, provolone, cranberry compote</i> 14	
GARLIC HUMMUS PITA <i>lettuce, tomato, onion, cucumber, tatziki, warm pita bread</i> 12	
SIDES 4	KIDS SELECTION 7
public fries <i>(add parmesan & truffle \$3)</i> cole slaw fresh fruit pasta salad garlic whipped potatoes wheat berry superfoods	reedo's peanut butter & jelly <i>w/ fries or fruit</i> mimi's cheese pita pizza linguini pasta <i>choice of: red sauce, alfredo or butter</i> grilled cheese <i>w/ fries or fruit</i>

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 <i>provolone cheese, grilled mushrooms, lettuce, tomato, caramelized onion, pimento cheese aioli</i>	LAMB BURGER* 15 <i>goat cheese, lettuce, caramelized onion, tomato, apple molasses chutney</i>
DANNY'S BURGER* 13 <i>lettuce, onion, tomato, ketchup, mustard</i>	CAROLINA BURGER* 14 <i>cheddar, lettuce, tomato, onion, bacon, pulled pork, coke bbq sauce</i>
ELK BURGER* 15 <i>house boursin cheese, lettuce, onion, tomato, jalapeño glaze</i>	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* 18

CHAR-GRILLED FLAT IRON STEAK FRITES* *blue cheese melt, frites, black peppercorn aioli* 22

PRINCE EDWARD ISLAND MUSSELS *sautéed with chorizo, garlic & shallots in a tomato & chardonnay butter sauce, toasted bread* 14

WILD MUSHROOM RISOTTO *hericot verts, cherry tomato, goat cheese, fresh herbs* 15
add: grilled chicken 5, grilled shrimp 6, salmon* 7

SEASONAL LINGUINI PASTA *roasted butternut squash, sliced brussels sprouts, bacon, manchego cheese, sage cream* 16
add: grilled chicken 5, grilled shrimp 6, salmon* 7

GIN PUNCH 11 ☐
watershed's daniel reed blend bourbon barrel gin, lemon, rosemary, honey, earl grey tea, sparkling

ISLAND PUNCH 11 ☐
sugar island coconut rum, blackwell rum, banana liqueur, pineapple juice, lime, angostura bitters

A WALK IN FORSYTH 11 ☐
cocchi americano, limoncello, topo chico

HONEYSUCKLE 11 ☐
dixie vodka, cointreau, honey, lemon, topo chico

CLOVER CLUB 11 ☐
*bluecoat gin, raspberry syrup, lemon, egg white**

WHISKEY DAISY 12 ☐
four roses bourbon, dry curacao, grenadine, lemon, orange bitters

BLACK LILY 12 ☐
cointreau, fernet branca, lime

AGAVE ROSETTE 12 ☐
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
cockails 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 *hildon sparkling* 5, *hildon still* 5, *topo chico* 4

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* 11 | 55
LOUIS PERDRIER *rosé, france* 9 | 45
FREIXENET BLANC DE BLANCS CAVA *sant sadurni d’ancia, spain* 8 | 40
VEUVE CLICQUOT *brut, champagne, france* 18 | 90

WHITES

ZOLO <i>mendoza, argentina 2019</i>	8 32	chardonnay
FERRARI-CARANO <i>sonoma, california 2018</i>	12 48	chardonnay
LOUIS LATOUR POUILLY-FUISSE <i>burgundy, france 2018</i>	14 56	chardonnay
MARC BRÉDIF VOUVRAY <i>loire valley, france 2018</i>	14 56	chenin blanc
OYSTER BAY <i>marlborough, new zealand 2020</i>	11 44	sauvignon blanc
ZOLO <i>mendoza, argentina 2020</i>	8 32	sauvignon blanc
HENRI BOURGEOIS <i>upper loire, france 2019</i>	16 64	sancerre
BEAU-RIVAGE <i>bordeaux, france 2019</i>	8 32	bordeaux blanc
CHEHALEM <i>willamette valley, oregon 2019</i>	12 48	pinot gris
AVELEDA <i>minho, portugal 2019</i>	8 32	vinho verde
GOTAS DE MAR <i>rias baixas, spain 2019</i>	12 48	albarino
ANGELINI <i>veneto, italy 2019</i>	8 32	pinot grigio
FRITZ ZIMMER <i>mosel, germany 2018</i>	9 36	riesling
DOMAINE DE CHATEAUMAR <i>cotes du rhone, france 2018</i>	12 48	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>	76	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	chateauneuf-du-pape
MICHAEL DAVID PETITE PETIT <i>lodi, california ‘18</i>	11 44	petite syrah blend
LOUIS LATOUR VALMOISSINE <i>var, france 2017</i>	9 36	pinot noir
POINT NORTH <i>oregon 2019</i>	12 48	pinot noir
TERRITORIAL <i>willamette valley, oregon 2016</i>	14 56	pinot noir
ZOLO <i>mendoza, argentina 2019</i>	8 32	malbec
RUTHERFORD RANCH <i>napa valley, california 2018</i>	12 48	merlot
ZOLO <i>mendoza, argentina 2019</i>	8 32	cabernet sauvignon
SMITH & HOOK <i>central coast, california 2018</i>	14 56	cabernet sauvignon
BELLACOSA <i>napa valley, california 2016</i>	60	cabernet sauvignon
JUSTIN <i>paso robles, california 2018</i>	15 60	cabernet sauvignon
MONTAÑA RESERVA <i>rioja, spain 2014</i>	13 52	tempranillo
HONORO VERA <i>calatayud, spain 2019</i>	8 32	garnacha
METTLER <i>central valley, california 2018</i>	52	zinfandel
FEUDI DI SAN GREGORIO <i>aglianico, italy 2014</i>	44	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%, 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



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SAVANNAH, GEORGIA
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EXECUTIVE CHEF BRANDY WILLIAMSON, CHEF DE CUISINE BRIAN GONET
A DANIEL REED RESTAURANT

vintages subject to change, based on availability