

STARTERS		ENTREES		PUBLIC COCKTAILS	
PRINCE EDWARD ISLAND MUSSELS* <i>sautéed with chorizo, garlic & shallots in a tomato & chardonnay butter sauce, toasted bread</i> 14 WARM OLIVES <i>basil, tomatoes, house red wine vinegar, crostini</i> 10 SWEET POTATO HUMMUS <i>crudité, pita bread</i> 10 SPINACH ARTICHOKE DIP <i>crispy parmesan pita points, fresh herbs</i> 11 CHEESE BOARD <i>cranberry compote, house pickles, crostini</i>		CHAR-GRILLED NY STRIP* <i>potato au gratin, sautéed hericot verts, truffle butter</i> 24 CHAR-GRILLED FLAT IRON STEAK FRITES* <i>blue cheese melt, frites, black peppercorn aioli</i> 22 CHAR-GRILLED MEYERS PORK CHOP* <i>sweet potato mash, sautéed brussels sprouts, toasted pecans, apple molasses chutney</i> 20 BRAISED PORK SHANK* <i>garlic whipped potatoes, roasted carrots, radishes, natural braising reduction</i> 24 DUXELLE AND GOAT CHEESE STUFFED CHICKEN <i>sautéed brussels sprouts with toasted pecans, mashed sweet potatoes, cognac mushroom cream sauce</i> 18 SAVANNAH SHRIMP & GRITS <i>our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream</i> 18 GRILLED SCOTTISH SALMON* <i>garlic whipped mashed potatoes, hericot verts, hollandaise sauce</i> 20 GRILLED MAHI MAHI* <i>forbidden black rice, vegetable stir fry, sweet soy sauce</i> 21 WILD MUSHROOM RISOTTO <i>hericot verts, cherry tomato, goat cheese, fresh herbs</i> 15 SEASONAL LINGUINI PASTA <i>roasted butternut squash, sliced brussels sprouts, bacon, manchego cheese, sage cream</i> 16		GIN PUNCH 11 ☐ <i>watershed’s daniel reed blend bourbon barrel gin, lemon, rosemary, honey, earl grey tea, sparkling</i> ISLAND PUNCH 11 ☐ <i>sugar island coconut rum, blackwell rum, banana liqueur, pineapple juice, lime, angostura bitters</i> A WALK IN FORSYTH 11 ☐ <i>cocchi americano, limoncello, topo chico</i> HONEYSUCKLE 11 ☐ <i>dixie vodka, cointreau, honey, lemon, topo chico</i> CLOVER CLUB 11 ☐ <i>bluecoat gin, raspberry syrup, lemon, egg white*</i> WHISKEY DAISY 12 ☐ <i>four roses bourbon, dry curacao, grenadine, lemon, orange bitters</i> BLACK LILY 12 ☐ <i>cointreau, fernet branca, lime</i> AGAVE ROSETTE 12 ☐ <i>lunazul blanco, saint germaine, lime, agave, cucumber tincture</i> SEASONAL SANGRIA 11 ☐ <i>ask your server for availability</i> HOUSEMADE LIMONCELLO 8	
DAILY SOUP cup 5 bowl 7 <i>chef’s preparation</i>		MOCKTAILS CUCUMBER MINT FIZZ 9 ☐ <i>lemon, lime, simple, cucumber tincture, mint, topo chico</i> *please be patient, all of our cocktails are handcrafted			
FIELD OF GREENS add: grilled chicken 5, grilled shrimp 6, salmon* 7		FRANKLIN’S COFFEE & DESSERTS			
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		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 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>hildon sparkling</i> 5, <i>hildon still</i> 5, <i>topo chico</i> 4 DESSERTS 7 <i>sticky toffee bread pudding, salted caramel sauce, chantilly cream</i> <i>chilled savannah sabayon, fresh berries, chantilly cream</i> <i>chocolate brownie & kahlua cheesecake, sour cream frosting, fresh berries & mint</i>			
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>			
most items can be prepared gluten-free please ask your server, additional housemade sauces &dressings available for a charge		all burgers served on brioche roll *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness			

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

DINNER



MON-THURS 5PM-10PM	1 W. LIBERTY STREET SAVANNAH, GEORGIA	FRI-SUN 4PM-10:30PM
912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR		
SAVANNAH, GA		
CHEF DE CUISINE BRIAN GONET A DANIEL REED RESTAURANT		

vintages subject to change, based on availability