

EVENING
MENU

STARTERS

- OYSTER STEW* creamy stew, bacon, soft poached oysters, fresh thyme, bay leaves, grilled baguette 14
- WARM OLIVES shallot, tomatoes, basil chiffonade, zinfandel vinegar, crostini 10
- MISO HUMMUS sliced cucumber, warm pita, superfoods slaw 10
- GRILLED SHRIMP polenta cake, marinated local shrimp, red pepper purée, basil oil 12
- CHARCUTERIE & CHEESE BOARD cranberry compote, house pickles, crostini
- brie theresa, wisconsin 5 prosciutto* parma, italy 5
- drunken goat murcia, spain 8 sopresatta* tuscan, italy 4
- stilton blue derbyshire, england 7
- fontina aosta valley, italy 5

DAILY SOUP cup 6 | bowl 8
chef's preparation

FIELD OF GREENS add: grilled chicken 6, grilled shrimp 7, salmon* 8

- HOUSE tender baby greens, diced tomatoes, diced cucumbers, red onion, balsamic vinaigrette 9
- CAESAR chopped hearts of romaine, parmesan cheese, garlic croutons, olives, cracked black pepper, caesar dressing 9
- BABY KALE dried cranberries, blue cheese crumbles, bacon, roasted pumpkin seeds, lemon poppyseed vinaigrette 11
- CHOPPED* romaine, red onion, mixed olives, sopressa salami, carrot, whipped feta & cucumber dressing 10

SIDES 4 KIDS SELECTION 8

- public fries (add parmesan & truffle \$3)
- cole slaw
- fresh fruit
- pasta salad
- cucumber & tomato salad
- garlic whipped potatoes
- reedo's peanut butter & jelly w/ fries or fruit
- mimi's mac n' cheese
- 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

- SAVANNAH SHRIMP & GRITS our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream 22
- SESAME CRUSTED TUNA* soba noodle salad, pickled wild mushrooms, wasabi ginger broth 28
- SEARED SALMON* garlic whipped potatoes, grilled asparagus, red pepper purée 24
- ROASTED HALF-CHICKEN semi-boneless chicken, braised endive, carrot turmeric broth, smashed candied yams 22
- PORK BELLY* ricotta & herb polenta, sautéed swiss chard, coca cola braising liquid 24
- CHAR-GRILLED NY STRIP* garlic whipped potatoes, grilled asparagus, horseradish cream sauce 30
- GRILLED PORK CHOP* 10 oz grilled pork chop, melted fontina cheese, sauteed swiss chard, ricotta herb polenta, red eye gravy 22
- HUNTER'S STEW tender braised venison, roasted wild mushrooms, pearl onions, carrots, fingerling potatoes, grilled cornbread 20
- COCONUT RED CURRY red curry sweet potato broth, roasted mushrooms, turnips, yams, water chestnuts, green lentils 20
- AUTUMN LINGUINI PASTA diced butternut squash, tomato, pumpkin seed sage pesto, browned butter, manchego cheese 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
- VENISON BURGER* 16 lettuce, tomato, onion, boursin cheese, jalapeño glaze
- CAROLINA BURGER* 15 house pickles, pimento cheese, applewood smoked bacon, coleslaw
- HOUSE STEAK BURGER* 15 fontina, miso bbq, lettuce, tomato, crispy onion
- PUBLIC BURGER* 14 grilled mushrooms, caramelized onion, provolone cheese, horseradish crème
- DANNY'S BURGER* 13 lettuce, onion, tomato, ketchup, mustard

all burgers served on brioche roll

PUBLIC COCKTAILS

- LUCY IN THE SKY 12 burnt church pear vodka, st. germain, lemon juice, cinnamon cayenne syrup, cava
- PERFECT GENTLEMAN 15 beefeater 24 gin, mount rigi, suze
- PARADISE LOST PARADISE FOUND 13 lustau sherry, blackwell rum, lemon & orange juice, pineapple cinnamon syrup, angostura bitters
- HARVEST MOON 14 montelobos mezcal, green chile vodka, montenegro, orange ginger syrup, lemon juice
- SNOWBIRDS FLYING SOUTH 13 four roses bourbon, blackwell rum, combier, orgeat, lime juice
- VIEUX-CARRÉ 16 rittenhouse rye, cognac, carpano antica, benedictine, peychaud's & angostura bitters
- SEASONAL SANGRIA 11 begonia wine, watershed apple brandy, blanco tequila, apple cider syrup, pom juice

MOCKTAIL

AMETHYST LEMONADE 10 amethyst blueberry-ginger-mint nonalcoholic spirit, lemon, sugar, soda water

*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
- DESSERTS 7 stilton cheesecake pumpkin seed brittle, pomegranate
- lemon bar blueberry maple jam, elderflower cream, sea salt
- peanut butter bomb chocolate brownie, wild berry jam, peanut butter mousse, ganache

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 5, 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 2019</i> 13 52	chardonnay
SONOMA-CUTRER <i>sonoma, california 2019</i> 15 60	chardonnay
LOUIS LATOUR POUILLY-FUISSE <i>burgundy, france 2019</i> 16 64	chardonnay
MARC BRÉDIF VOUVRAY <i>loire valley, france 2019</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 2020</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 2020</i> 9 36	vinho verde
GOTAS DE MAR <i>rias baixas, spain 2020</i> 12 48	albarino
ANGELINI <i>veneto, italy 2020</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 2020</i> 12 48	bordeaux
CONUNDRUM <i>california 2019</i> 13 52	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	chateauneuf-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 LES BASTIDES <i>verdon, france 2018</i> 12 48	pinot noir
MANDOLIN <i>monterey, california 2020</i> 13 52	pinot noir
TERRITORIAL <i>willamette valley, oregon 2016</i> 15 60	pinot noir
ZOLO <i>mendoza, argentina 2020</i> 9 36	malbec
OBERON <i>napa valley, california 2019</i> 14 56	merlot
INKBLOT MICHAEL DAVID <i>lodi, california 2018</i> 100	cab franc
ZOLO <i>mendoza, argentina 2020</i> 9 36	cabernet sauvignon
DURANT & BOOTH <i>napa valley, california 2018</i> 15 60	cabernet sauvignon
JUSTIN <i>paso robles, california 2018</i> 16 64	cabernet sauvignon
BELLACOSA <i>napa valley, california 2016</i> 64	cabernet sauvignon
FRANCISCAN <i>monterey, california 2019</i> 64	cabernet sauvignon
EARTHQUAKE MICHAEL DAVID <i>lodi, california '18</i> 80	cabernet sauvignon
MONTAÑA RESERVA <i>rioja, spain 2015</i> 14 56	tempranillo
HONORO VERA <i>calatayud, spain 2020</i> 9 36	garnacha
METTLER <i>central valley, california 2018</i> 56	zinfandel
RIVETTO DI SERRALUNGA D'ALBA <i>piedmont, italy 2015</i> 125	barolo
VIBERTI LA GEMELLA <i>piedmont, italy 2020</i> 12 48	barbera

BEERS

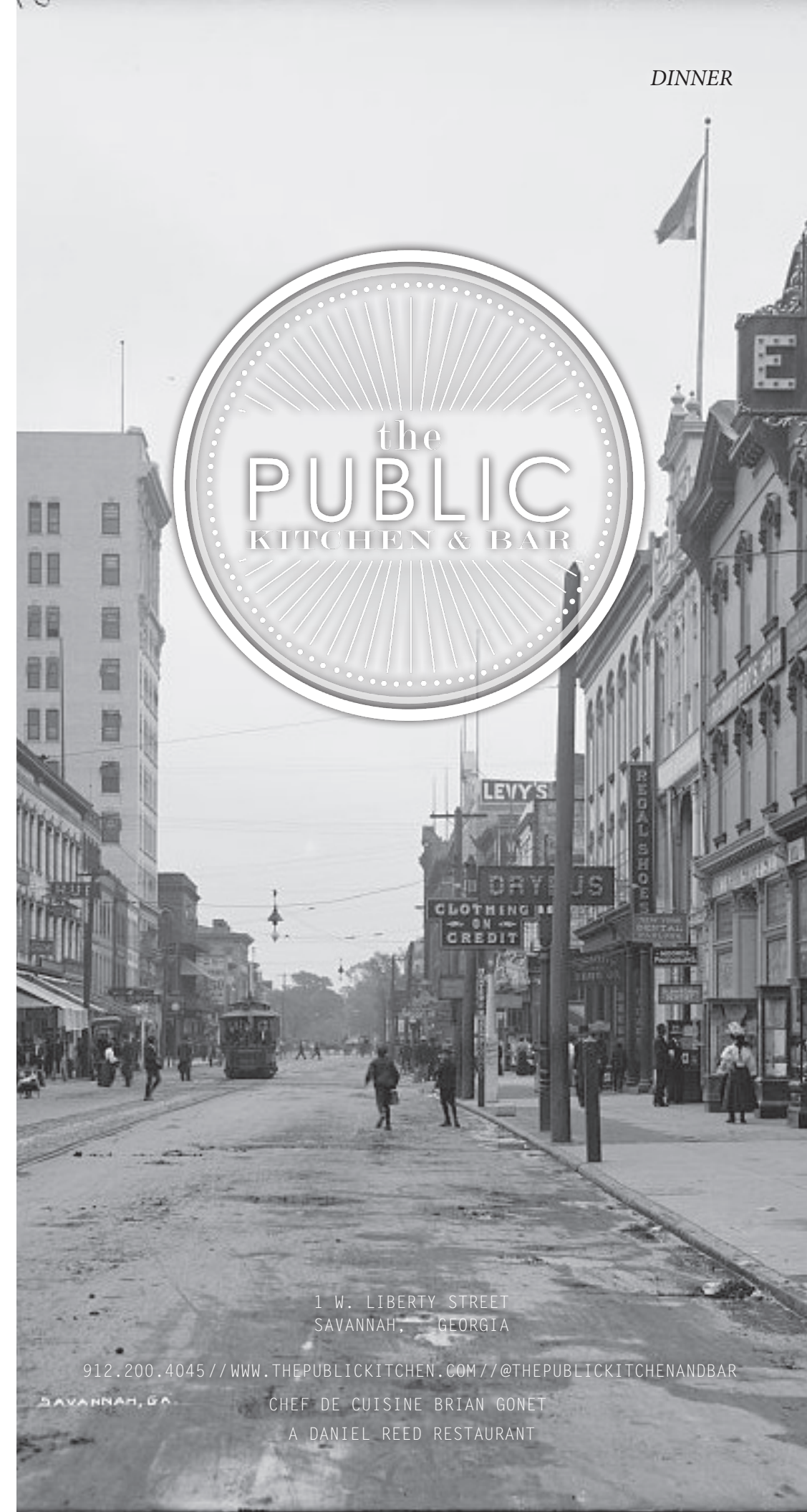
SERVICE COMPASS ROSE IPA
6.6%, georgia, 12oz 7
CCB JAI ALAI IPA
7.5%, florida, 12oz 7
NEW REALM HAZY LIKE A FOX IPA
6.4%, georgia, 12oz 7
DAURA (gluten free)
5.4%, spain, 12oz 8
SWEETWATER 420 EXTRA PALE ALE
5.7%, georgia, 12oz 7
COASTAL EMPIRE TYBEE BLONDE ALE
4.7%, georgia, 12oz 7
GATE CITY COPPERHEAD 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
3 TAVERNS RAPTUREOUS
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
MILLER HIGH LIFE PONY
4.6%, wisconsin, 7oz 2.5
LONG DRINK TRADITIONAL
5.5%, finland, 12oz 9
HEINEKEN 0.0 non alcoholic
netherlands, 12oz 7

ON DRAFT

MOON RIVER WILD WACKY WIT 4.8%, georgia 7
TWO TIDES SIXFOOT IPA 6.5%, georgia 7
CREATURE COMFORTS CLASSIC CITY LAGER 4.2%, georgia 7
TREEHORN DRY CIDER 5.9%, georgia 7

SEASONAL DRAFT (ask server)

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