

EVENING
MENU

SERVED FROM 5PM TO CLOSE

STARTERS

PRINCE EDWARD ISLAND MUSSELS*

sautéed with chorizo, garlic & shallots in a tomato & chardonnay butter sauce, toasted bread 14

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 4

manchego *la mancha*, spain 5

gorgonzola blue *monroe*, wisconsin 4

chèvre *monroe*, wisconsin 5

DAILY SOUP cup 5 | bowl 7
chef's preparation

FIELD OF GREENS add: grilled chicken 5, grilled shrimp 6, salmon* 7

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 8

ARTISAN GREENS diced tomato, cucumber, red onion, cheddar, chickpeas, lime balsamic vinaigrette 8

HYDROPONIC BIBB LETTUCE diced applewood smoked bacon, tomato, cucumber, creamy gorgonzola buttermilk dressing 10

SIDES 4

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

KIDS SELECTION 7

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* 24

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

CHAR-GRILLED MEYERS PORK CHOP* *sweet potato mash, sautéed brussels sprouts, toasted pecans, apple molasses chutney* 20

BRAISED PORK SHANK* *garlic whipped potatoes, roasted carrots, radishes, natural braising reduction* 24

DUXELLE AND GOAT CHEESE STUFFED CHICKEN *sautéed brussels sprouts with toasted pecans, mashed sweet potatoes, cognac mushroom cream sauce* 18

SAVANNAH SHRIMP & GRITS *our famous combination of cheddar-bacon grits, local shrimp, sweet peas, chorizo, tomatoes, sherry cream* 18

GRILLED SCOTTISH SALMON* *garlic whipped mashed potatoes, hericot verts, hollandaise sauce* 20

GRILLED MAHI MAHI* *forbidden black rice, vegetable stir fry, sweet soy sauce* 21

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

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* 14
cheddar, lettuce, tomato, onion, bacon, pulled pork, coke bbq sauce

all burgers served on brioche roll

PUBLIC COCKTAILS

KITCHEN FIRE 14 
*woodford bourbon, yellow chartreuse, amaro ciociaro, cinnamon syrup, egg**

COMPANY BUCK 13 
blackwell rum, pineapple, lime, ginger, angostura bitters, soda

FRESH START 12 
aperol, st. germain, lemon, topped with sparkling

FORMAL ATTIRE 11 
bluecoat gin, dolin dry vermouth, yellow chartreuse, orange bitters

IN PUBLIC FASHION 11 
rittenhouse rye, fernet, luxardo, curacao, demerara

THE REFUGE 11 
lunazul, aperol, grapefruit, lime, agave

SEASONAL SANGRIA 11 
ask your server for availability

MOCKTAILS

DRY WINTER 11 
pineapple, ginger, lemon, angostura bitters, soda

FAKER FACE 11 
orange, grenadine, lime, soda

*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

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

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

*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 2017</i> 12 48	chardonnay
LOUIS LATOUR POUILLY-FUISSE <i>burgundy, france 2017</i> 14 56	chardonnay
POSEIDON <i>napa valley, california 2017</i> 14 56	chardonnay
OYSTER BAY <i>marlborough, new zealand 2018</i> 11 44	sauvignon blanc
ZOLO <i>mendoza, argentina 2018</i> 8 32	sauvignon blanc
HENRI BOURGEOIS <i>upper loire, france 2018</i> 16 64	sancerre
BEAU-RIVAGE <i>bordeaux, france 2018</i> 8 32	bordeaux blanc
CHEHALEM <i>willamette valley, oregon 2018</i> 12 48	pinot gris
AVELEDA <i>minho, portugal 2018</i> 8 32	vinho verde
TRIVENTO WHITE ORCHID <i>mendoza, argentina 2018</i> 10 40	torrontes
GOTAS DE MAR <i>rias baixas, spain 2017</i> 12 48	albarino
ANGELINI <i>veneto, italy 2018</i> 8 32	pinot grigio
BLÜFELD <i>mosel, germany 2018</i> 8 32	riesling
DOMAINE DE CHATEAUMAR <i>cotes du rhone, france 2018</i> 12 48	rosé
UNSHACKLED BY PRISONER <i>napa, california 2019</i> 14 56	rosé

REDS

CHÂTEAU LAMOTHE CASTERA <i>bordeaux, france 2016</i> 12 48	bordeaux
CONUNDRUM <i>california 2017</i> 10 40	red blend
BENNETT LANE MAXIMUS <i>napa valley, california 2010</i> 76	red blend
PRISONER <i>napa valley, california 2018</i> 100	red blend
CREATION GROSSET <i>cairanne, france 2016</i> 12 48	cotes du rhone
BROTTE DOMAINE BARVILLE <i>rhone, france 2016</i> 95	chateauneuf-du-pape
MICHAEL DAVID PETITE PETIT <i>lodi, california '17</i> 11 44	petite syrah blend
SAVEURS DU TEMPS <i>pays d'oc, france 2017</i> 9 36	pinot noir
POINT NORTH <i>oregon 2015</i> 12 48	pinot noir
TERRITORIAL <i>willamette valley, oregon 2015</i> 14 56	pinot noir
ETERNALLY SILENCED BY PRISONER <i>california 2017</i> 100	pinot noir
ZOLO <i>mendoza, argentina 2018</i> 8 32	malbec
RUTHERFORD RANCH <i>napa valley, california 2016</i> 12 48	merlot
ZOLO <i>mendoza, argentina 2018</i> 8 32	cabernet sauvignon
SMITH & HOOK <i>central coast, california 2017</i> 14 56	cabernet sauvignon
BELLACOSA <i>napa valley, california 2016</i> 60	cabernet sauvignon
JUSTIN <i>paso robles, california 2017</i> 15 60	cabernet sauvignon
CHARLES KRUG <i>napa valley, california 2016</i> 85	cabernet sauvignon
CUTTINGS BY PRISONER <i>napa, ca 2017</i> 100	cabernet sauvignon
MONTAÑA RESERVA <i>rioja, spain 2014</i> 13 52	tempranillo
HONORO VERA <i>calatayud, spain 2018</i> 8 32	garnacha
METTLER <i>central valley, california 2016</i> 52	zinfandel
VIBERTI <i>piedmont, italy 2017</i> 11 44	barbera d'alba
FEUDI DI SAN GREGORIO <i>aglianico, italy</i> 44	rubrato

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

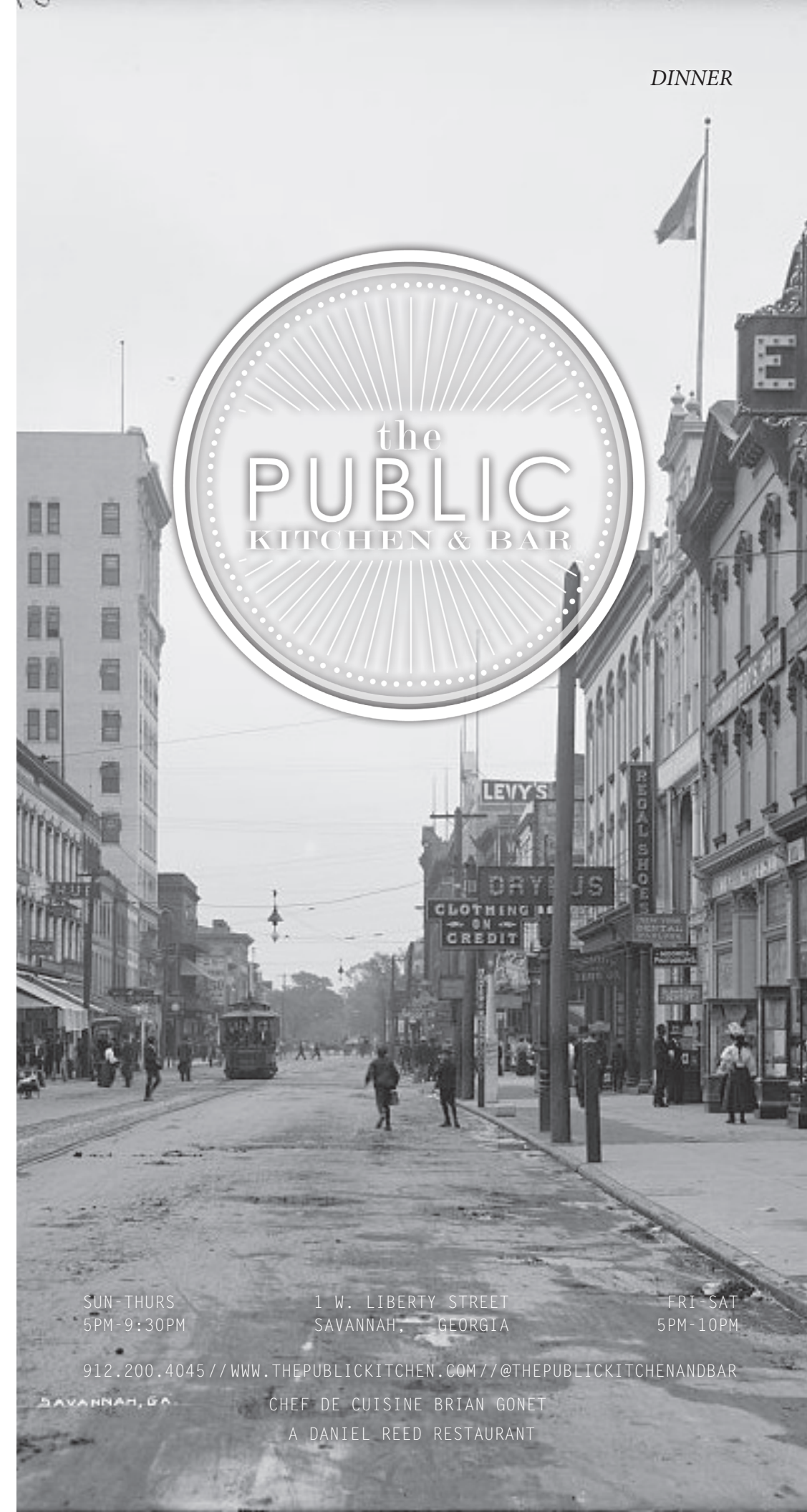
SOUTHBOUND MOUNTAIN JAM LAGER
5.0%, georgia, 12oz 7
3 TAVERNS PRINCE OF PILSEN
5.0%, georgia, 12oz 7
BUD LIGHT
4.2%, missouri, 12oz 4
MICHELOB ULTRA
4.2%, missouri, 12oz 5
MODELO ESPECIAL
4.4%, mexico, 12oz 5
STELLA ARTOIS
5.0%, belgium, 11.2oz 5
YUENGLING
4.5%, pennsylvania, 12oz 6

ATLANTA HARD CIDER CO. ROSÉ CIDER
6.7%, georgia, 16oz 10

KALIBER non alcoholic
ireland, 12oz 5

PLEASE ASK YOUR SERVER FOR DRAFT SELECTION

DINNER



SUN-THURS
5PM-9:30PM

1 W. LIBERTY STREET
SAVANNAH, GEORGIA

FRI-SAT
5PM-10PM

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