

DAYTIME  
**MENU**

SERVED FROM 11AM TO 5PM

**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

**SANDWICHES** served with your choice of side

**CHICKEN SALAD** cilantro & cranberry chicken salad, celery, lime, water chestnuts, lettuce, tomato, onion, panini bread 13

**PHILLY CHEESESTEAK** marinated NY strip steak, grilled onion, bell peppers, provolone cheese, pimento aioli, hoagie roll 15

**CLUB** ham, turkey, applewood smoked bacon, lettuce, tomato, provolone, cranberry compote 14

**GARLIC HUMMUS PITA** lettuce, tomato, onion, cucumber, tatziki, warm pita bread 12

**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*

**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

**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

**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

**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*

most items can be prepared gluten-free please ask your server additional housemade sauces & dressings available \$.50 / each

\*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

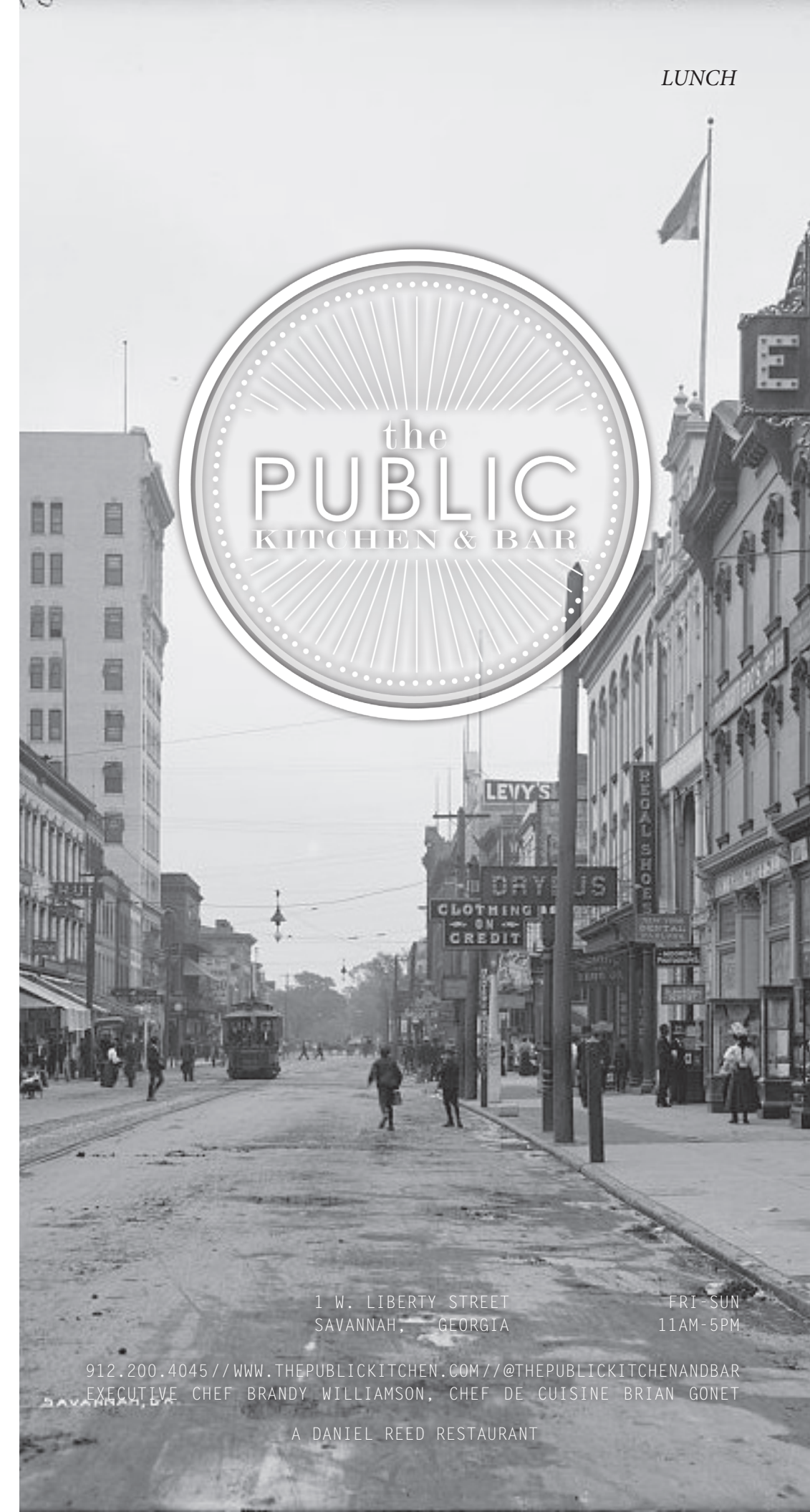
SOUTHBOUND MOUNTAIN JAM LAGER  
5.0%, georgia, 12oz 7  
3 TAVERNS PRINCE OF PILSEN  
5.0%, georgia, 12oz 7  
BUD LIGHT  
4.2%, missouri, 12oz 4  
MICHELOB ULTRA  
4.2%, missouri, 12oz 5  
MODELO ESPECIAL  
4.4%, mexico, 12oz 5  
STELLA ARTOIS  
5.0%, belgium, 11.2oz 5  
YUENGLING  
4.5%, pennsylvania,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

## LUNCH



vintages subject to change, based on availability

912.200.4045 // WWW.THEPUBLICKITCHEN.COM // @THEPUBLICKITCHENANDBAR  
EXECUTIVE CHEF BRANDY WILLIAMSON, CHEF DE CUISINE BRIAN GONET

A DANIEL REED RESTAURANT

1 W. LIBERTY STREET  
SAVANNAH, GEORGIA

FRI-SUN  
11AM-5PM