

PUBLIC HOUSE

CASUAL COCKTAILS ★ COMFORTABLE FOOD

SPECIALTY COCKTAILS

RUM PUNCH malibu myer's dark rum, light rum, black raspberry liqueur, tropical juice mix	14.50
BERRY GOOD LEMONADE stoli razberri vodka, lemonade, splash of cranberry	14.50
TEQUILA SUNRISE silver tequila, fresh orange juice, grenadine	13.50
LONG ISLAND ICE TEA vodka, gin, rum, tequila, triple sec, sour mix, splash of sour & pepsi	16.50
GOLDEN CADILLAC MARGARITA patron silver tequila, triple sec, sour mix, grand marnier floater	18.50

SOUPS

MADE FRESH DAILY | CUP 5.00 BOWL 7.00

CLASSIC TOMATO
CHIPOTLE CHICKEN TORTILLA

STARTERS

CHEESESTEAK SPRING ROLLS ribeye, chipotle peppers, bell peppers, onions, american cheese, smokey aioli	16.00
WINGS buffalo, bbq, old bay or thai-chili, celery, blue cheese dressing	16.75
CHICKEN QUESADILLA flour tortilla, three cheese blend, lime crema, guacamole, peppers, onions, cilantro	14.00
MEXICAN STREET CORN DIP chili powder, lime, cilantro, chips	13.00
CHARRED BRUSSELS SPROUTS white miso glaze	13.00
CRISPY BUFFALO CAULIFLOWER buffalo sauce, ranch	13.00
PRETZELS & QUESO queso blanco, cilantro, soft pretzel twists	13.00
PUBLIC HOUSE MAC & CHEESE cavatappi, pepper jack queso blanco, toasted breadcrumbs	12.00

+ bacon 2.00 + roasted andouille 2.00 + fried chicken 3.00 + shrimp 5.00

SALADS

+ chicken 6.00 + steak 10.00 + salmon 8.00 + shrimp 8.00

CAESAR SALAD romaine, pecorino romano, croutons	14.50
MARKET SALAD harvest lettuce blend, red onion, bell pepper, grape tomato, cucumber, balsamic vinaigrette	14.50
SALMON SALAD romaine, red pepper, cucumber, scallions, cherry tomato, cilantro, carrots, sesame seed, miso soy vinaigrette	23.00
FRIED CHICKEN COBB romaine, bacon, avocado, chopped egg, tomato, blue cheese, buttermilk ranch dressing	21.00

SIDES 7.00

charred brussel sprouts • fries • market salad • caesar salad
seasoned rice • mashed potatoes • collard greens

PLATES

STEAK FRITES house rubbed flat iron steak, french fries, house steak sauce, herbed butter	35.00 + shrimp 8.00
ATLANTIC SALMON maple glazed salmon, sweet potato mash, charred brussel sprouts	29.50
CHICKEN & WAFFLES citrus vanilla butter, maple syrup	28.00
JAMBALAYA andouille sausage, chicken, shrimp, rice	29.00
SHRIMP TACOS smoked pineapple glaze, pickled onions & jalapenos, guacamole, lettuce, lime crema, cilantro, rice	27.00
SOUTHERN CHICKEN & GRAVY 10oz skin-on chicken breast, mashed potatoes, collard greens, black pepper gravy	28.00

ITALIAN SAUSAGE & RIGATONI PASTA 25.00
ground sausage, red wine, garlic, red onion, chili pepper, spinach,
tomato sauce, heavy cream, grated parmesan, grilled baguette

SHRIMP & GRITS 29.00
white cheddar grits, braised collard greens, cajun cream
roasted andouille

CRISPY CHICKEN TENDERS 23.00
fries, honey mustard, ketchup

SANDWICHES

PUBLIC HOUSE BURGER 18.50
half pound angus beef burger, american cheese, lettuce, tomato,
onion, pickles, fries

+ bacon 2.00 + avocado 2.00 + egg 2.00

BUFFALO CHICKEN 18.00
fried chicken breast, buffalo sauce, shredded lettuce,
bleu cheese, fries

GRILLED CHEESE & TOMATO SOUP 17.00
grilled sourdough, american, cheddar & jack cheeses,
house made tomato soup

+ bacon 2.00 + tomato 1.00 + avocado 2.00

STEAK & CHEESE 19.00
chopped ribeye, american cheese, sautéed onions, lettuce,
tomato, fries

TURKEY BURGER 17.00
american cheese, lettuce, tomato, onion, pickles, fries

+ bacon 2.00 + avocado 2.00 + egg 2.00

BISTRO CLUB 18.00
grilled sourdough, roasted turkey, ham, bacon, lettuce, tomato,
mayo, fries

GRILLED CHICKEN SANDWICH 18.00
chicken breast, provolone, bacon, lettuce, tomato,
chipotle aioli, fries

VEGGIE BURGER 17.00
lettuce, tomato, fries

DESSERT

COOKIE SMASH 11.00
house baked cookie dough, vanilla ice cream, chocolate sauce

BEIGNETS 11.00
flaky fried dough, powdered sugar, apple cinnamon reduction

ROOT BEER FLOAT 11.00
local root beer on tap, vanilla ice cream, whipped cream
make it boozy! ask your server

CHOCOLATE FUDGE BROWNIE 11.00
hot brownie, vanilla ice cream, chocolate sauce, caramel

CLASSIC CHEESECAKE 11.00
whipped cream, raspberry syrup