

PUBLIC HOUSE

MAIN MENU

SHAREABLES

HOUSEMADE FOCACCIA

WHIPPED TRUFFLE RICOTTA, SHREDDED PECORINO \$9

CLASSIC HUMMUS

BROCCOLI PISTOU, FETA CHEESE, CUCUMBER, CARROT, WARM PITA BREAD \$14

LEMON PEPPER CALAMARI

MARINARA SAUCE, LEMON AIOLI \$15

HICKORY-SMOKED CHICKEN WINGS (8)

DRY-RUBBED, ALABAMA WHITE SAUCE \$15

DUCK FAT FRIES

HERBS, TRUFFLE AIOLI, ROASTED GARLIC KETCHUP \$12

CHARCUTERIE PLATE

CHEF'S CHOICE MEAT + CHEESE, SEASONAL JAM, MARCONA ALMOND, OLIVE, GRANNY SMITH APPLE, FOCACCIA TOAST POINT \$22

FLATBREADS

housemade dough • hand-stretched crust

MARGHERITA

RED SAUCE, FRESH MOZZARELLA, PECORINO ROMANO, FRESH BASIL \$14

SAUSAGE + PEPPERONI

RED SAUCE, MOZZARELLA CHEESE, PEPPERONI, SAUSAGE \$15

SMASHED POTATO

WHITE SAUCE, MOZZARELLA, PECORINO ROMANO, SMASHED POTATO, APPLEWOOD-SMOKED BACON, THYME, GREEN ONION \$15

WHITE

GARLIC WHITE SAUCE, PECORINO ROMANO, PROSCIUTTO, ARUGULA, OLIVE OIL \$14

GARDEN

BROCCOLI PISTOU, SUNDRIED TOMATO, ARTICHOKE, PECORINO ROMANO, BALSAMIC GLAZE \$15

SANDWICHES

served with your choice of side

SEARED SALMON BURGER

SALMON BURGER PATTY, GOAT CHEESE, ARUGULA, TOMATO, PICKLED RED ONION, LEMON AIOLI, BUTTERED POTATO BUN \$18

OLD-FASHIONED CHEESEBURGER*

GRIDDLED 8 OZ. CERTIFIED ANGUS BEEF PATTY, BUTTER LETTUCE, WHITE ONION, TOMATO, PICKLE, AMERICAN CHEESE, BUTTERED POTATO BUN, SECRET 'C' SAUCE \$16
ADD BACON \$3

CRISPY CHICKEN SANDWICH

HAND-BATTERED CHICKEN BREAST, PICKLE, ROASTED GARLIC MAYO, BUTTERED POTATO BUN \$15

SMOKED BRISKET DIP

THIN-SLICED SLOW-SMOKED BRISKET, WHITE CHEDDAR, CRISPY ONION, HORSERADISH CREAM, FRENCH ROLL, AU JUS \$18

SALADS

GRILLED CHICKEN \$8 | SALMON \$10 | STEAK* \$10 | GRILLED SHRIMP \$9

HOUSE

ARTISAN GREENS, BLUE CHEESE CRUMBLE, CHIANTI-POACHED PEAR, CANDIED WALNUT, BALSAMIC VINAIGRETTE \$6.50/\$13

MIXED CAESAR

ROMAINE, PECORINO ROMANO, TOASTED BREADCRUMB, HOUSE CAESAR DRESSING \$6.50/\$13

ITALIAN

SALAMI, PROSCIUTTO, PROVOLONE, PECORINO ROMANO, ROMA TOMATO, ANTIPASTO OF PEPPERONCINI, CUCUMBER, KALAMATA OLIVE, BANANA PEPPER + PICKLED RED ONION, ITALIAN BREADCRUMB, OREGANO VINAIGRETTE \$15

FARMER'S MARKET

KALE, ROASTED BRUSSELS SPROUT, SWEET POTATO, CAULIFLOWER, PECORINO CHEESE, QUINOA, GOLDEN RAISIN, FARRO, CANDIED PECAN, MUSTARD MAPLE VINAIGRETTE \$15

COBB

PORK BELLY CROUTON, HARD BOILED EGG, AVOCADO, GRAPE TOMATO, CUCUMBER, BLUE CHEESE CRUMBLE, PICKLED RED ONION, ROMAINE, ROASTED GARLIC RANCH \$16

STEAKS AND CHOPS

served with cabernet salt • your choice of side

8oz. HANGER STEAK \$34

8oz. FILET MIGNON \$46

14oz. NEW YORK STRIP \$42

DOUBLE-CUT BONE-IN PORK CHOP \$38

AVAILABLE TOPPINGS: \$4

demi glaze • compound butter • blue cheese crumble • chimichurri

ADD SHRIMP \$12

ADD LOCAL MUSHROOM \$8

ENTRÉES

ROASTED SPAGHETTI SQUASH PASTA

HOUSE MARINARA, BASIL PESTO, SHREDDED PECORINO \$24

CARBONARA PAPPARDELLE

BACON, ENGLISH PEA, PECORINO CREAM SAUCE \$24

AIRLINE CHICKEN BREAST

PAN-SEARED, GIANT SOUTHERN-STYLE BISCUIT, SAUSAGE GRAVY, ARUGULA, SHERRY VINAIGRETTE \$26

PAN-SEARED SALMON

LEMON-HERB COUSCOUS, SEARED KALE, TOMATO, CAPER + CUCUMBER RELISH \$30

SHRIMP + GRITS

SAUTÉED WHITE SHRIMP, LOCAL MUSHROOM, BENTON'S BACON, SMOKED TOMATO BUTTER, WHITE CHEDDAR GRITS, GREEN ONION \$30

SIDES • \$8

garlic mashed potatoes • candied bacon + brussels • bacon-braised collard greens • lemon herb couscous • mac & cheese • white cheddar grits • thin-cut steak fries

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. A 20% gratuity will be added to parties of 8 or more.