

PUBLIC HOUSE

LUNCH 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 • FRESH 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

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

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 • GARLIC RICOTTA 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 HEART, PECORINO ROMANO, BALSAMIC GLAZE \$15

ENTRÉES

- SEARED SALMON BURGER • SALMON BURGER PATTY, GOAT CHEESE, ARUGULA, TOMATO, PICKLED RED ONION, LEMON AIOLI, BUTTERED POTATO BUN. SERVED WITH THIN-CUT STEAK FRIES \$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. SERVED WITH THIN-CUT STEAK FRIES \$16 ADD BACON \$3
- CRISPY CHICKEN SANDWICH • HAND-BATTERED CHICKEN BREAST, PICKLE, ROASTED GARLIC MAYO, BUTTERED POTATO BUN. SERVED WITH THIN-CUT STEAK FRIES \$15
- SMOKED BRISKET DIP • THIN-SLICED SLOW-SMOKED BRISKET, WHITE CHEDDAR, CRISPY ONION, FRENCH ROLL, HORSERADISH CREAM, AU JUS. SERVED WITH THIN-CUT STEAK FRIES \$18
- STEAK FRITES* • SLICED 8 OZ. HANGER STEAK, DUCK FAT FRIES, CHIMICHURRI, ROASTED GARLIC KETCHUP \$34
- ROASTED SPAGHETTI SQUASH PASTA • HOUSE MARINARA, BASIL PESTO, SHREDDED PECORINO \$24
- CARBONARA PAPPARDELLE • BACON, ENGLISH PEA, PECORINO CREAM SAUCE \$24
- SHRIMP + GRITS • SAUTÉED WHITE SHRIMP, LOCAL MUSHROOMS, BENTON'S BACON, SMOKED TOMATO BUTTER, CREAMY WHITE CHEDDAR STONE-GROUND GRITS, GREEN ONIONS \$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.