

Apps & Starters

PUB CHIPS & QUESO/ \$11 GF

Pub chips with house-made chipotle queso

ROASTED STREET CORN DIP/ \$13 GF

Roasted corn, cheese blend,

PUBLIC HOUSE NACHOS / \$15 GF

Pub chips, Pulled pork, queso, coleslaw, & BBQ

ONION RINGS/ \$12

Served with chipotle ranch

CHEESE CURDS / \$13

Choice of pineapple aioli, ranch, or ketchup

AMA BAKED BLUE CHEESE DIP/ \$15

Crostini, Compart bacon, & Craig's hot honey

BOURBON BACON BRUSSELS/ \$14 GF

Brussel sprouts in our bourbon sauce

PRIME RIB SLIDERS/ \$15

Shaved prime rib, caramelized onion, & pepper jack. Served with horsey sauce



AHI TUNA/ \$17 GF

Pickled ginger, wasabi, ponzu, sesame

WINGS BONE-IN/ \$15

Buffalo, cajun dry rub, teriyaki, BBQ

FRIED PICKLES/ \$11

Deep fried spears served with chipotle ranch

STEAK BITES/ \$15 GF

Served with horsey sauce or garlic aioli

STEAK QUESADILLA / \$16

Carne Asada, cheese, caramelized onion, salsa, sour cream (sub chicken or veggie)

Soup & Salad

ADD PULLED CHICKEN \$5 STEAK/SHRIMP \$7.5

SOUP DU JOUR: CUP/ \$5 BOWL/ \$7

It's the soup of the day... mmm, I'll have that.

GARDEN SALAD/ \$10

Greens, carrot, tomato, cucumber, crouton, dressing choice

CAESAR SALAD/ \$11

Romaine, parmesan, croutons, caesar

BERRY BALSAMIC SALAD/ \$13 GF

Bib lettuce, tomato, pickled onion, feta candied walnut, berry vinaigrette

PUBLIC HOUSE SALAD/ \$13

Greens, dried cranberry, tomato, candied walnut, blue crumble, mustard balsamic vinaigrette

Stackers & More

STACKERS SERVED WITH FRENCH FRIES, HOUSE CHIPS, OR COLESLAW. SUBSTITUTE ONION RINGS \$3

PULLED PORK/ \$16

Pulled pork, coleslaw, pickle, bbq, pretzel bun

PORK BELLY TACOS/ \$18

Sesame slaw, pork belly, miso glaze, cucumber, roasted red pepper, cilantro crema

TURKEY MELT/ \$17

Turkey, pickled onion, marinated tomato, provolone, greens, roasted garlic aioli

PUBLIC HOUSE CHEESESTEAK/ \$17

Shaved prime rib,, pepper jack, onions, peppers

GRILLED CHEESE DELUXE/ \$15

Caramelized onion, bacon, marinated tomato

CHICKEN TENDER BASKET/ \$16

Served with sauce and side choice

SHRIMP PO'BOY \$18

Blackened shrimp, cucumber, bacon

CUBANO \$15

Ham, pulled pork, provolone, pickles, dijon aioli, ciabatta roll

BLACK & BLUE FLATBREAD/ \$14

Steak, alfredo, caramelized onion, mushroom, blue crumble, balsamic glaze

CLASSIC ITALIAN FLATBREAD \$14

Pepperoni, sausage, cheese...classic.

FISH TACOS/ 2 FOR \$15 OR 3 FOR \$19

Battered cod, coleslaw, mozzarella, pineapple aioli, pickled onion & sweet chili sauce

**Substitute Gluten Free Bun for \$3 or a cauliflower pizza crust for \$4

Burgers

SERVED WITH CHIPS, FRIES, OR COLESLAW OR
ONION RINGS FOR \$3

**SUBSTITUTE LETTUCE WRAP OR GF BUN \$3

THE HPH BURGER/ \$17

Lettuce, marinated tomato, bacon, pepper jack, cheddar, roasted garlic aioli, red onion, pickle, dijon aioli

AMA BLUE CHEESE BURGER \$16

Ama blue cheese, caramelized onion, mushroom, roasted garlic aioli

THE CALI BURGER/ \$15

Lettuce, marinated tomato, red onion

BACON CHEESE BURGER/ \$16

Bacon, cheese...perfection
Need we say more?

MEDITERANAEN BURGER/ \$16

Brie, apple jam, caramelized onion, field greens

STREET CORN BURGER/ \$17

Topped with corn dip, pepperjack, bacon, cilantro crema

Pastas

ADD PULLED CHICKEN \$5
STEAK/SHRIMP/AHI TUNA \$7.5
ADD SIDE HOUSE SALAD, CEASAR SALAD,
OR CUP OF SOUP FOR \$4

MUSHROOM RAVIOLI ALFREDO/ \$17

Mushroom & ricotta stuffed ravioli,
house-made alfredo, garlic baguette

SHRIMP SCAMPI/ \$24

Sauteed shrimp, garlic, white wine,
parmesan, linguine with garlic baguette

ADULT MAC N' CHEESE/ \$21

Pulled Pork, caramelized onion, bacon
and our home-made mac n cheese sauce

RED PEPPER LINGUINI \$16

House-made roasted red pepper sauce, basil,
parmesan, served with garlic baguette

BUTTERNUT SQUASH RAVIOLI/ \$18

served with candied walnut and parmesan
cream sauce, garlic baguette

Entrees

ADD SIDE SALAD OR CUP OF SOUP FOR \$4

SIDE CHOICES:
MASHED POTATOES, RIVERTOWN POTATOES,
WILD RICE AU GRATIN, BOURBON BRUSSELS (ADD \$2) ** EXCLUDES POT PIE

CAPRESE CHICKEN/ \$22

Roasted chicken with fresh basil, creamy
parmesan, tomato, and balsamic reduction.
Served with green beans and side choice

CHICKEN POT PIE \$22

Potato, onion, carrot, celery, cheddar
cheese, topped with puff pasrty and served
with side salad

MISO GLAZED PORK BELLY/ \$29

Served on a bed of sesame slaw with
vegetable and side choice

BISTRO FILET MEDALLIONS/ \$27

2 - 4oz Bistro beef medallions served
with green beans and side choice
Additional medallion \$6

GRAMMY NICOLE'S MEATLOAF/ \$21

Made with love...onion, pepper, cheddar
cheese, and other secrets. Served with
green beans and side choice

HPH RICE BOWL/ \$21

5 grain medley, pulled chicken, red onion, pea
pod, water chestnut, pineapple aioli, ponzu
Sub *steak, salmon, shrimp, ahi tuna* for \$6

PAN FRIED WALLEYE/ \$29

Panko and herb crusted, served with lemon,
green beans, side choice

BOURBON SALMON/ \$28

Salmon with house-made bourbon glaze,
served with green beans and side choice



CAVES OF FARIBAULT®

~Locally sourced ingredients~

THANK YOU FOR SPENDING TIME WITH US...WE LOVE HAVING YOU HERE.

**CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOOD BORNE ILLNESS

**PLEASE INFORM YOUR SERVER IF A GUEST IN YOUR PARTY HAS A FOOD ALLERGY