

PUBLIC KITCHEN AFTER DARK

APPETIZERS

FRIED PICKLES 14 GFO

spicy aioli

BARVARIAN PRETZEL 15

served with beer cheese fondue

SWEET CHILI GARLIC SHRIMP 19 GFO

golden fried, sriracha aioli,
over romaine tossed in ranch

NACHOS 15 GF

sharp cheddar, queso, pico de gallo,
black beans, shredded iceberg,
jalapeños, sour cream
chicken +5 GF • short rib +7

WINGS OR TENDERS 16 GFO

Diablo (extra spicy), buffalo,
mango habanero, sweet chili garlic,
korean B.B.Q, or honey chipotle.
lemon pepper dry rub available on wings only
{blue cheese or ranch}
with carrot + celery sticks

BUFFALO CAULIFLOWER 16

buttermilk fried cauliflower tossed in
buffalo sauce, blue cheese dressing with
carrot and celery sticks

GRILLED CHEESE AND TOMATO 15

served with fries

CRISPY CHICKEN SANDWICH 23 GFO

oriole roll, american cheese, lettuce,
tomato, pepperoncini aioli with fries

PASTRAMI SANDWICH 21 GFO

oriole roll, pastrami, swiss cheese,
cole slaw, bbq mustard aioli with fries

FISH SANDWICH 23 GFO

oriole roll, fried haddock, tartar, lettuce,
tomato, pickled red onion with fries

MORE STUFF

PUBLIC BURGER * 21 GFO

oriole roll, garlic aioli, lettuce, tomato,
pickled red onions, aged cheddar, and
applewood smoked bacon with fries

NASHVILLE HOT HONEY CHICKEN 22

oriole roll, fried chicken thigh, glazed
with nashville hot honey, cole slaw, pickles,
chipotle ranch with fries

NEW ENGLAND FISH-N-CHIPS 29 GFO

fries, coleslaw, tartar sauce, lemon

Please note : Before placing your order, please inform your server if a person in your party
has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. **Homemade caesar dressing is made with raw eggs.

GF - ITEM IS GLUTEN-FREE

GFO - ITEM CAN BE PREPARED GLUTEN-FREE

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SALAD

ADD A PROTEIN TO YOUR SALAD

+ GRILLED CHICKEN 9 + SHRIMP 10

CAESAR** 10 GFO

romaine, croutons, traditional
caesar dressing, shaved parm

MIXED GREENS 12 GF

craisins, goat cheese, candied pecans,
cherry tomatoes, carrots,
balsamic vinaigrette

HARVEST SALAD 17 GFO

baby kale, butternut squash,
dried cranberries, apples,
candied walnuts, fried feta,
honey vinaigrette

COBB 16 GF

romaine dressed in ranch with
avocado, tomato, red onions,
bacon, hardboiled egg

SOUTH WESTERN BBQ

CHICKEN SALAD 20 GF

romaine, grilled chicken, tortilla strips,
corn, black beans, pico,
chipotle-ranch dressing

ROASTED BEET & CITRUS SALAD 16 GF

arugula, roasted red beets,
gold beets, citrus segments,
whipped ricotta, pickled onion,
pistachios, champagne vinaigrette

BURRATA 18 GF

arugula, poached pears,
blueberries, honey vinaigrette, crostini

THAI SALAD 18 GF

rice noodle, seaweed salad,
papaya, mango, red bell pepper,
cucumber, avocado, sweet chili
vinaigrette, topped with crushed peanuts
and crispy asian noodles

SIDES

BASKET OF FRIES 9

BASKET OF TRUFFLE FRIES 11

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