FRENCH ONION SOUP 11 GFO

MOZZARELLA STICKS 14 GFO fresh mozzarella, italian breadcrumbs, marinara dipping

POTATO CROQUETTE 13

fried mashed potato, loaded with bacon and cheddar served with jalapeño cheddar fondue, sour cream, chives

FRIED PICKLES 12 GFO

spicy aioli

MUSSELS 17 GFO

spicy tomato broth served with grilled sourdough

BURRATA BOARD 17 GFO

fresh honeycomb, seasonal fruits, candied roasted nuts and crostini

ELOTE CORN DIP 14 GF

served with corn tortillas, jalapeños, green onion, cotija cheese, ancho powder, coriander, cilantro

BARVARIAN PRETZEL 13

served with beer cheese fondue

NACHOS 14 GF

sharp cheddar, queso, pico de'gallo, black beans, shredded iceberg, jalapeños, sour cream • CHICKEN +4_{GF} • SHORT RIB +6

POUTINE 16 GF

short rib, cheese curds, beef gravy, pickled onions, scallions

CRISPY ARTICHOKE 16

lemon basil butter, prosciutto, arugula tomato salad, balsamic reduction

SWEET CHILI GARLIC SHRIMP 18 GFO

golden fried, sriracha aioli, over romaine tossed in ranch

TUNA POKE NACHOS 21 GFO

crispy wontons, ginger soy vinaigrette, seaweed salad, bean sprouts, jalapeño, avocado, spicy mayo, soy reduction

WINGS OR TENDERS 16 GFO
Diablo (extra spicy), buffalo, mango habanero sweet chili garlic, korean B.B.Q, maple chipotle {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

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GLUTEN FREE CAULIFLOWER CRUST IS AVAILABLE

IRISH PUBLIC 18 6F0 mashed potato, cheddar, applewood smoked bacon, scallions, sour cream crema

CHEESEBURGER 18 6F0
ground beef, bacon, "fries", cheddar fondue, lettuce, tomatoes, pickled onions, pickles, thousand island

BURRATA 20 GFO

cheddar fondue, arugula, grape tomatoes, prosciutto, burrata, EVOO, balsamic drizzle

BUFFALO CHICKEN 18 6F0 fried buffalo tenders, blue cheese, bacon, mozzarella, san marzano tomatoes, ranch, chives

MUSHROOMS & TRUFFLE 18 6F0 mozzarella, roasted mushrooms, arugula, truffle oil, honey drizzle

MEATBALL & RICOTTA 18 san marzano tomato sauce

TACO DE BIRRIA 18 6F0 braised beet, queso blanco, cilantro and onions, salsa roja, radishes, consomme, lime



TWO TACOS SERVED ON FLOUR TORTILLA WITH FRIES

SHORT RIB TACOS 20

asian slaw, cheddar, sriracha aioli

• FISH TACOS 20 chicharon & taki crust, pickled cabbage, chipotle aoli, pineapple salsa, cilantro

PULLED PORK TACOS 18

cheddar, bbq sauce, pineapple salsa, cilantro

SHRIMP TACOS 20

pico de gallo, guacamole, pickled cabbage, chipotle aioli, cilantro

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 foodbourne illness.**Homemade caesar dressing is made with raw eggs. *These items are cooked to order or contain raw ingredients. Prices are subject to change without notice.

GF - ITEM IS GLUTEN-FREE

GFO - ITEM CAN BE PREPARED GLUTEN-FREE

CAESAR** 10 GFO

romaine, croutons, traditional caesar dressing, shaved parm

MIXED GREENS 11 of

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

COBB 14 GF romaine dressed in ranch with avocado, tomato, red onions, bacon, hardboiled egg

+TENDERS 8 + GRILLED CHICKEN 8 +SHRIMP 9 +STEAK 10 +SALMON 15 +MAHI 15

ADD A PROTEIN TO YOUR SALAD

SOUTH WESTERN BBQ CHICKEN SALAD 18 GF

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

field greens, grilled marinated steak, figs, grape tomatoes, gorgonzola,red onions, balsamic vinaigrette SHAVED BRUSSELS

SPROUTS SALAD 14 GFO pears, pecorino, brown butter, candied walnuts, fried feta, honey

GORGONZOLA STEAK SALAD 21 of

HARVEST SALAD 14 GF

kale, butternut squash, goat cheese, red bell pepper, red onion, candied pecans, honey vinaigrette

ROASTED BEET & CITRUS SALAD 16 of

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

PUBLIC BURGER * 20 GFO

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

SPICY PEANUT BUTTER BURGER * 20 GFO onion roll, grilled 80z burger, aged cheddar, smooth house peanut butter, bacon, avocado, shredded cabbage, jalapeño, kimchi sauce with fries

VEGGIE BURGER* 20
brioche roll, sweet potatoes and black bean patty, swiss cheese, tomatoes, cucumber, boston bibb lettuce, harissa greek yogurt with fries

NASHVILLE HOT HONEY CHICKEN 20

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

CRISPY CHICKEN SANDWICH 20 GFO brioche roll, american cheese, lettuce, tomato, pepperoncini aioli with fries

PASTRAMI SANDWICH 20 GFO

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

SHORT RIB & MOZZ STICK GRILLED CHEESE 21

sliced brioche, slow braised short rib, huge mozzarella sticks, roasted tomatoes with fries

BANH MI SHORT RIB 20

brioche roll, asian slaw, cucumber, pickled red onions, sriracha aioli with fries

BLACKENED MAHI MAHI SANDWICH 23 GFO

onion roll, blackened mahi, pineapple salsa, field greens, tomato, chipotle aioli with fries

SWORDFISH BLT 23 GFO

brioche roll, lightly blackened swordfish, roasted garlic mayo, bacon, lettuce, tomato, onion, avocado with fries

FISH SANDWICH 20 GFO

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

CAULIFLOWER FRIED RICE OF

blistered shishitos, crispy

•MAHI 28 •T0FU 23

SALMON 27 GF

soy banana marinade, coconut jasmine rice, charred broccolini, roasted pepper & avocado relish, ginger beurre blanc

SWORDFISH PICCATA 29

gnocchi, spinach, artichoke hearts, capers, lemon, butter, white wine

PAN SEARED DUCK BREAST 31 GF

creamy risotto, charred broccolini, blueberry, balsamic reduction

ENCHILADAS 23

seasoned beef, potatoes, black beans, enchilada sauce, cheddar, shredded lettuce, sour cream, cotija, radish, jalapeno, cilantro

THAI LETTUCE WRAPS of

boston bib lettuce, bean sprouts, carrot onion slaw, avocado, crushed peanuts, peanut sauce, kimchi sauce, duck sauce
•CHICKEN 24 • STEAK TIPS 27 • SWORDFISH 29 • TOFU 23 • MAHI 28

STEAK TIPS 27 GF

marinated steak tips, mashed potatoes, grilled asparagus, demi glace

BONE IN BLACKENED PORK CHOP 29 GF

sweet potato mash, grilled asparagus, red wine cherry reduction

CHICKEN SALTIMBOCCA 26

pan seared chicken breast, topped with prosciutto and mozzarella, in a white wine sage sauce with gnocchi over zucchini, summer squash and asparagus

PK MEATLOAF 25

bacon wrapped meatloaf, mashed potatoes, asparagus, onion rings veal demi, sweet & spicy glaze

ASIAN SHORT RIB 28

glazed short rib, asian slaw, vegetable fried rice

POT OF GOLD 20 our version of mac and cheese topped with buttered ritz cracker crumb

• BACON & PEAS +4 • SHORT RIB +6

'cauliflower rice', white rice, julienne veggies, kimchi, sunny side egg
• SWORDFISH 29 • SALMON 27
• STEAK TIPS 27 • CHICKEN 24

NEW ENGLAND FISH-N-CHIPS 26 GFO

fries, coleslaw, tartar sauce, lemon

PAN SEARED SESAME CRUSTED TUNA 32 GF

coconut jasmine rice, seaweed salad, pineapple and avocado relish, soy aioli and sweet soy

CLASSIC BAKED HADDOCK 26 GFO

buttery ritz cracker crust, asparagus, lemon basil butter

MAHIMAHI 30 GF

butternut squash risotto, asparagus, maple chipotle glaze