

APPETIZERS

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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R E A D I N G

FLATBREAD

GLUTEN FREE CAULIFLOWER CRUST IS AVAILABLE

IRISH PUBLIC 18 **GFO**

mashed potato, cheddar, applewood smoked bacon, scallions, sour cream crema

CHEESEBURGER 18 **GFO**

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 **GFO**

fried buffalo tenders, blue cheese, bacon, mozzarella, san marzano tomatoes, ranch, chives

MUSHROOMS & TRUFFLE 18 **GFO**

mozzarella, roasted mushrooms, arugula, truffle oil, honey drizzle

MEATBALL & RICOTTA 18

san marzano tomato sauce

TACOS

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 foodborne 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

SALAD

CAESAR 10 GFO**
romaine, croutons, traditional caesar dressing, shaved parm

MIXED GREENS 11 GF
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

SOUTH WESTERN BBQ CHICKEN SALAD 18 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

ADD A PROTEIN TO YOUR SALAD
+TENDERS 8 + GRILLED CHICKEN 8 +SHRIMP 9 +STEAK 10 +SALMON 15 +MAHI 15

GORGONZOLA STEAK SALAD 21 GF
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

HARVEST SALAD 14 GF
kale, butternut squash, goat cheese, red bell pepper, red onion, candied pecans, honey vinaigrette

MORE STUFF

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 8oz 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

DINNER

CAULIFLOWER FRIED RICE GF
blistered shishitos, crispy 'cauliflower rice', white rice, julienne veggies, kimchi, sunny side egg
• SWORDFISH 29 • SALMON 27
• STEAK TIPS 27 • CHICKEN 24
• MAHI 28 • TOFU 23

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

MAHI MAHI 30 GF
butternut squash risotto, asparagus, maple chipotle glaze

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 GF
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