

APPETIZERS

CLAM CHOWDER 12 ^{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 13 ^{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 14

served with beer cheese fondue

NACHOS 14 ^{GF}

sharp cheddar, queso, pico de gallo, black beans, shredded iceberg, jalapeños, sour cream

• CHICKEN +5^{GF} • SHORT RIB +6

POUTINE 17 ^{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 22 ^{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 19 ^{GFO}

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

CHEESEBURGER 19 ^{GFO}

ground beef, bacon, "fries", cheddar fondue, lettuce, tomatoes, pickled onions, pickles, thousand island

KOREAN PINEAPPLE 20

queso, korean tenders, pineapple, onion ring, cheddar, scallions

BURRATA 20 ^{GFO}

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

BUFFALO CHICKEN 20 ^{GFO}

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

MUSHROOMS & TRUFFLE 19 ^{GFO}

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

MEATBALL & RICOTTA 19

san marzano tomato sauce

TACOS

TWO TACOS SERVED ON FLOUR TORTILLA WITH FRIES

• SHORT RIB TACOS 21

asian slaw, cheddar, sriracha aioli

• FISH TACOS 21

chicharon & taki crust, pickled cabbage, chipotle aioli, pineapple salsa, cilantro

• STEAK FAJITA TACOS 22

sirloin, peppers & onions, cheddar, scallion cream, avocado

• SHRIMP TACOS 21

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

SHAVED BRUSSELS SPROUTS SALAD 15 GFO

pears, pecorino, brown butter, candied walnuts, fried feta, honey

ADD A PROTEIN TO YOUR SALAD
+TENDERS 9 + GRILLED CHICKEN 9 +SHRIMP 10 +STEAK 11 +SALMON 16 +MAHI 16

COBB 14 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

GORGONZOLA STEAK SALAD 22 GF

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

BURRATA CAPRESE 18 GF

sliced tomato, roasted red peppers, arugula, red onion, basil, evoo, balsamic reduction

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

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 21

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

CRISPY CHICKEN SANDWICH 21 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 22

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

BANH MI SHORT RIB 21

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

BLACKENED MAHI MAHI SANDWICH 24 GFO

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

SWORDFISH BLT 25 GFO

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

FISH SANDWICH 22 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 30 • SALMON 29
- STEAK TIPS 28 • CHICKEN 25
- MAHI 30 • TOFU 26

NEW ENGLAND FISH-N-CHIPS 27 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 27 GFO

buttery ritz cracker crust, asparagus, lemon basil butter

MAHI MAHI 31 GF

spring pea & carrots risotto, asparagus, honey chipotle glaze

SALMON 29 GF

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

SWORDFISH 30

pineapple fried rice, lemon beurre blanc

NY SIRLOIN 34 GF

loaded mashed potato, broccoli, creamy demi

- GRILLED SHRIMP + 10 • LOBSTER TAIL + 17

ENCHILADAS 24

seasoned beef, potatoes, black beans, enchilada sauce, cheddar, shredded lettuce, sour cream, cotija, radish, jalapeño, 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 28 GF

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

SEAFOOD RISOTTO 35 GF

mussels, shrimp, lobster, saffron pea risotto, chimichurri drizzle

CHICKEN SALTIMBOCCA 27

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 26

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

ASIAN SHORT RIB 29

glazed short rib, asian slaw, vegetable fried rice

POT OF GOLD 21

our version of mac and cheese topped with buttered ritz cracker crumb

- BACON & PEAS + 4 • SHORT RIB + 6