

# PUBLIC HOUSE

CASUAL COCKTAILS ★ COMFORTABLE FOOD

## SPECIALTY COCKTAILS

<b>RUM PUNCH</b>	13.00
malibu myer's dark rum, light rum, black raspberry liqueur, tropical juice mix	
<b>BERRY GOOD LEMONADE</b>	13.00
stoli razberri vodka, lemonade, splash of cranberry	
<b>TEQUILA SUNRISE</b>	11.00
silver tequila, fresh orange juice, grenadine	
<b>LONG ISLAND ICE TEA</b>	15.00
vodka, gin, rum, tequila, triple sec, sour mix, splash of sour & pepsi	
<b>GOLDEN CADILLAC MARGARITA</b>	17.00
patron silver tequila, triple sec, sour mix, grand marnier floater	

## SOUPS

MADE FRESH DAILY | CUP 4.00 BOWL 6.00

**CLASSIC TOMATO**  
**CHIPOTLE CHICKEN TORTILLA**

## STARTERS

<b>CHEESESTEAK SPRING ROLLS</b>	15.00
ribeye, chipotle peppers, bell peppers, onions, american cheese, smokey aioli	
<b>WINGS</b>	15.00
buffalo, bbq, old bay or thai-chili, celery, blue cheese dressing	
<b>CHICKEN QUESADILLA</b>	14.00
flour tortilla, three cheese blend, lime crema, guacamole, peppers, onions, cilantro	
<b>MEXICAN STREET CORN DIP</b>	9.75
chili powder, lime, cilantro, chips	
<b>CHARRED BRUSSEL SPROUTS</b>	9.75
white miso glaze	
<b>CRISPY BUFFALO CAULIFLOWER</b>	11.50
buffalo sauce, ranch	
<b>PRETZELS &amp; QUESO</b>	11.50
queso blanco, cilantro, soft pretzel twists	
<b>PUBLIC HOUSE MAC &amp; CHEESE</b>	9.75
cavatappi, pepper jack queso blanco, toasted breadcrumbs	

+ bacon 2.00 + roasted andouille 2.00 + fried chicken 3.00 + shrimp 5.00

## SALADS

+ chicken 6.00 + steak 10.00 + salmon 8.00 + shrimp 8.00

<b>CAESAR SALAD</b>	11.00
romaine, pecorino romano, croutons	
<b>MARKET SALAD</b>	11.00
harvest lettuce blend, red onion, bell pepper, grape tomato, cucumber, balsamic vinaigrette	
<b>SALMON SALAD</b>	19.00
mixed greens, red pepper, cucumber, scallions, cherry tomato, cilantro, carrots, sesame miso vinaigrette	
<b>FRIED CHICKEN COBB</b>	16.00
romaine, bacon, avocado, chopped egg, tomato, blue cheese, buttermilk ranch dressing	

## PLATES

<b>NEW YORK STRIP</b>	32.00
red-skin mashed potatoes, broccoli, house steak sauce + shrimp 8.00	
<b>ATLANTIC SALMON</b>	26.00
pan-seared salmon, capers, lemon butter sauce, seasoned rice, broccoli	
<b>CHICKEN &amp; WAFFLES</b>	22.00
citrus vanilla butter, maple syrup	
<b>JAMBALAYA</b>	28.00
andouille sausage, chicken, shrimp, seasoned rice	
<b>BLACKENED MAHI-MAHI</b>	28.00
blackened mahi filet, mango-cilantro salsa, seasoned rice, broccoli	
<b>OVEN ROASTED CHICKEN</b>	26.00
airline chicken breast, fresh rosemary and garlic, pan gravy, mashed potatoes, collard greens	
<b>CHIPOTLE PESTO PASTA</b>	21.00
cavatappi, chipotle pesto cream sauce, garlic, spinach, broccoli, bell peppers, served with a baguette	
<b>SHRIMP &amp; GRITS</b>	26.00
white cheddar grits, braised collard greens, cajun cream roasted andouille	
<b>CRISPY CHICKEN TENDERS</b>	17.00
fries, honey mustard, ketchup	

## SANDWICHES

<b>PUBLIC HOUSE BURGER</b>	15.00
half pound angus beef burger, american cheese, lettuce, tomato, onion, pickles, fries	
+ bacon 2.00 + avocado 2.00 + egg 2.00	
<b>BUFFALO CHICKEN</b>	15.00
fried chicken breast, buffalo sauce, shredded lettuce, ranch or bleu cheese, fries	
<b>GRILLED CHEESE &amp; TOMATO SOUP</b>	14.00
grilled sourdough, american, cheddar & jack cheeses, house made tomato soup	
+ bacon 2.00 + tomato 1.00 + avocado 2.00	
<b>TURKEY BLT WRAP</b>	13.00
honey roasted turkey, lettuce, tomato, applewood bacon, chipotle pesto, fries	
<b>STEAK &amp; CHEESE</b>	15.00
chopped ribeye, American cheese, sautéed onions, lettuce, tomato, fries	
<b>TURKEY BURGER</b>	14.00
american cheese, lettuce, tomato, onion, pickles, fries	
+ bacon 2.00 + avocado 2.00 + egg 2.00	
<b>CLASSIC CLUB</b>	14.00
oven roasted turkey, baked ham, swiss, american, bacon, lettuce, tomato, pesto mayo, fries	
<b>GRILLED CHICKEN SANDWICH</b>	16.00
chicken breast, provolone, bacon, lettuce, tomato, pesto mayo, fries	
<b>VEGGIE BURGER</b>	13.00
lettuce, tomato, fries	
<b>SIDES</b>	6.00
broccoli • fries • market salad • caesar salad seasoned rice • mashed potatoes • collard greens	