

PUBLIC

seafood . pasta . meat

Salads + Starters

CREAM OF MUSHROOM SOUP

wild mushrooms, brandy, cream, herbs 7

HANDMADE MEATBALLS

beef + pork, pecorino romano, marinara 10

CRAB CAKE

almond-romesco, pea shoots, shaved fennel 14

PUBLIC WINGS

dry rub, blue cheese dressing 13

HOUSE MADE FOCACCIA

balsamic, evoo, black pepper, sea salt 5

SHRIMP COCKTAIL

1/2lb jumbo shrimp, cocktail sauce, lemon 19

BEEF TARTARE

ny strip, horseradish, egg yolk, mustard seed oil,
black pepper, sea salt, spanish capers,
house-made grilled foccacia 18

STEAKHOUSE COBB SALAD*

bistro steak, avocado, bacon confit, tomatoes,
hard-boiled egg, st. pete's select blue cheese, arugula,
romaine, house french dressing 17

PUBLIC SALAD

two year vermont cheddar, seasonal shoots,
belgian endive, apple, spiced sunflower seeds,
celery root, honey poppy seed emulsion 12

CEASAR SALAD

romaine heart, parmesan, lemon, herbs, croutons 10
[add boquerones +2]

HOUSE GREENS

seasonal vegetables, lemon vinaigrette 10

Add Ons

4OZ GRILLED CHICKEN BREAST +4

4OZ SKUNA BAY SALMON +7

4OZ BISTRO STEAK* +6

3 SHRIMP +5

Sandwiches

served with choice of fries or side of greens

THE BURGER

double beef patties, caramelized shallot, b&b pickles, double american cheese, cry baby craig's 1000 island, bacon confit, heirloom tomato, lettuce, milk bun 16

IMPOSSIBLE BURGER

veggie patty, caramelized shallot, american cheese, cry baby craig's 1000 island, b&b pickles, heirloom tomato, lettuce, milk bun 17

LANGOUSTINE ROLL

lemon-tarragon creme fraiche, chive, butter 18

CLASSIC FISH SANDWICH

fried cod, american cheese, remoulade, milk bun 12

GRILLED CHICKEN CLUB

bacon confit, avocado, heirloom tomato, dukes mayo, lettuce, grilled house-made focaccia 14

OPEN-FACED MEATBALL SANDWICH

house-made meatballs, tomato marinara, pecorino romano, herbs, house-made focaccia 14

Pastas

PENNE BOLOGNESE

beef, pork, italian ham, tomato, cream, white wine, mirepoix 14

CACIO E PEPE

bucatini pasta, pecorino romano, parmesan, crushed peppercorn medley, evoo 12
[add 3 shrimp +5 or 4oz langoustine +7]

LANGOUSTINE MAC & CHEESE

toasted breadcrumbs, sharp cheddar, torchio pasta, smoked gouda, paprika, chive 19

BEEF STROGANOFF

house-made egg noodles, braised beef, cream, oyster mushroom, fried garlic, chive 19

House Specialties

PUBLIC STEAK FRITES*

bistro steak, shoestring fries, bearnaise 15

HORSERADISH-CURED SKUNA BAY SALMON

leek + potato "risotto", chevre, evoo, root vegetable ribbons, herbs 16

12 OZ NY STRIP AU POIVRE

potato purée, asparagus, green peppercorn sauce 30

COASTAL DRIVE*

6 oz filet mignon, ½ lobster, potato purée, asparagus, bearnaise 42

*these items are served raw or undercooked or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. F19