

# PUBLIC

seafood . pasta . meat

## Starters + Salads

### SOUP OF THE DAY

chef's daily preparation mp

### HOUSE-MADE FOCACCIA

balsamic, evoo, black pepper, sea salt 6

### CAESAR SALAD

romaine heart, parmesan, lemon, herbs, croutons 11  
[ add boquerones +2 ]

### COBB SALAD\*

avocado, bacon confit, tomatoes, hard-boiled egg,  
st. pete's select blue cheese, arugula,  
romaine, house french dressing 14

### PUBLIC SALAD

two year vermont cheddar, seasonal shoots,  
belgian endive, apple, spiced sunflower seeds,  
celery root, honey poppy seed emulsion 13

### HOUSE GREENS

seasonal vegetables, lemon vinaigrette 10

## Add Ons

4oz grilled chicken breast +4 | 3oz skuna bay salmon +7  
4oz bistro steak\* +7 | 3 shrimp +7

## Entrees

served with choice of side salad or hashbrowns

### EGGS BENEDICT\*

poached eggs, rosemary ham, hollandaise,  
english muffin 15

### PUBLIC BENEDICT\*

poached eggs, porcini-rubbed filet mignon, lobster,  
asparagus, bearnaise, english muffin 33

### CRAB CAKE BENEDICT\*

poached eggs, avocado, tomato, hollandaise 23

### FLORENTINE BENEDICT\*

poached eggs, spinach, marinated heirloom tomato,  
avocado, hollandaise, english muffin 17

### STEAK + EGGS\*

bistro steak, two eggs your way,  
chimichurri 19

### HAM + EGGS\*

two eggs your way,  
seared rosemary ham, toast 16

### OMELET\*

chef's daily preparation 16

### FRENCH TOAST

seasonally inspired 15

## Sandwiches

served with choice of side salad or hashbrowns

### THE BRUNCH BURGER\*

beef patty, fried egg, bacon, caramelized shallot,  
b&b pickles, american cheese, cry baby craig's 1000 island,  
heirloom tomato, lettuce, milk bun 16

### IMPOSSIBLE BURGER

caramelized shallot, american cheese,  
cry baby craig's 1000 island, heirloom tomato,  
b&b pickles, lettuce, milk bun 18  
add egg\* +2

### LOBSTER ROLL

lemon-tarragon creme fraiche, chive, butter 21

## A La Carte

BACON 6 | SAUSAGE LINKS 6 | HOLLANDAISE 3  
HASH BROWNS 6 | TWO EGGS\* 3 | TOAST 3

### BON MARTIN

st-germain, lavender syrup,  
cava 9

### CLASSIC BLOODY

vodka, tomato juice, hot sauce,  
worcestershire sauce 9

## Beverages

### IL LIMONE

house limoncello, cava 9

### PALOMA

tequila, tattersall, lime juice,  
jarritos, black salt rim 10  
sub mezcal +2

### BELLINI

peach nectar, cava 8

### BARBARIAN BLOODY

aalborg aquavit, lovejoy bloody  
mary mix, knock your socks off  
garnish game 15

### BOTTOMLESS MIMOSAS

available every weekend during brunch 15

\*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