

PUBLIC

seafood . pasta . meat

Salads + Starters

SOUP OF THE DAY

chef's daily preparation mp

HANDMADE MEATBALLS

beef + pork, pecorino romano, marinara 11

CRAB CAKE

almond-romesco, pea shoots, shaved fennel 14

PUBLIC WINGS

dry rub, blue cheese dressing 13

HOUSE MADE FOCCACIA

balsamic, evoo, black pepper, sea salt 6

SHRIMP COCKTAIL

1/2lb shrimp, cocktail sauce, lemon 17

BEEF TARTARE

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

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

CAESAR SALAD

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

HOUSE GREENS

seasonal vegetables, lemon vinaigrette 10

SOUP + SALAD COMBO

half of any salad, cup of soup 13

Add Ons

4OZ GRILLED CHICKEN BREAST +4

4OZ SKUNA BAY SALMON +9

4OZ BISTRO STEAK* +7

3 SHRIMP +7

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 17

IMPOSSIBLE BURGER

veggie patty, caramelized shallot, american cheese, cry baby craig's 1000 island, b&b pickles, heirloom tomato, lettuce, milk bun 18

LOBSTER ROLL

lobster claw meat, arugula, lemon-tarragon creme fraiche, fried shallots 21

24 HOUR PRIME RIB SANDWICH

shaved prime rib, hot giardiniera, caramelized shallots, baguette 19
[add cheese sauce +2]

CLASSIC FISH SANDWICH

fried cod, american cheese, remoulade, milk bun 13

GRILLED CHICKEN CLUB

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

OPEN-FACED MEATBALL SANDWICH

house-made meatballs, tomato marinara, mozzarella, herbs, house-made focaccia 15

B.L.A.T.

black forest bacon, avocado, marinated heirloom tomato, baby iceberg lettuce, herb aioli, brioche 13

CHICKEN SALAD SANDWICH

seasonal preparation 14

Pastas

PENNE BOLOGNESE

beef, pork, italian ham, tomato, cream, white wine, mirepoix 16

CACIO E PEPE

bucatini pasta, pecorino romano, parmesan, crushed peppercorn medley, evoo 13
add 3 shrimp +7 | lobster meat +10 | chicken breast +4

MAC & CHEESE

toasted breadcrumbs, sharp cheddar, torchio pasta, smoked gouda, paprika, chive 19
add braised bacon +4 | lobster meat +10 | chicken breast +4

BEEF STROGANOFF

house-made egg noodles, braised beef, cream, oyster mushroom, fried garlic, chive 21

House Specialties

PUBLIC STEAK FRITES*

bistro steak, shoestring fries, bearnaise
4oz bistro 16 | 6oz filet 34 | 12oz ny strip 33

SUNCHOKE SALMON

roasted sunchoke, sunchoke beschamel, pastrami carrots, cucumber slaw, crispy salmon skin, orange gastrique 18

SEASONAL GRAIN POWER BOWL

avocado, arugula, pepitas, pickled red onion, roasted squash, kimchi, hard-boiled egg, ginger-maple dressing 13
add shrimp +7 | bistro steak +6 | salmon +9 | chicken +4

PESTO GENOVESE

zucchini noodles, pine nut pesto, wilted spinach, artichokes, wild mushrooms, chili flakes, lemon, parmesan 18

*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. W20