Available daily, 10:30 a.m. - 4 p.m.

PUBLIC LUNCH

SALADS & BOWLS

MUSHROOM SOUP (V) creamy wild mushroom soup, truffle-infused country bread … 15

ROASTED SQUASH & HALLOUMI SALAD (V) roasted squash, golden halloumi, arugula, maple-roasted pecans, apple cider vinaigrette and country bread … 17

PANZANELLA (V) heirloom tomatoes, toasted croutons, basil pesto, cucumber, onion, white balsamic … 15

KALE CAESAR kale, focaccia crumbs, two-year-aged Asiago, bacon lardons and charred lemon … 14

FROM THE KITCHEN

PROSCIUTTO & STRACCIATELLA TOAST prosciutto, pistachio pesto, creamy stracciatella, tomato confit and honey balsamic on country bread … 17

SMOKED SALMON TOAST Atlantic smoked salmon, horseradish cream cheese, pickled onions, crispy capers, avocado, whole-grain mustard and fresh dill on Public country bread … 23

THE PUBLIC PIZZA POCKET house-made pizza dough stuffed with pepperoni, coppa, bacon, mozzarella and pizza sauce, deep-fried until golden and crispy … 14

HALLOUMI & MUSHROOM TOAST (V) golden halloumi, avocado, crispy hash brown, seared mushrooms and Cajun vegan aioli on Public country bread … 17

PAN-SEARED COD (Gf) (Df) pan-seared cod, warm Viennese-style potato salad. … 27

STEAK FRITES 6 oz AAA Angus striploin, shoestring fries, chimichurri and cultured butter … 27

SANDWICHES

GRILLED CHEESE (V) Scamorza, smoked cheddar and Gruyère on honey-buttered country bread … 15

THE MORTY shaved mortadella, pistachio pesto, Brie, arugula and red onion jam on focaccia … 17

PERUVIAN GRILLED CHICKEN herb-marinated grilled chicken, green chili sauce, smashed avocado and red onion on grilled country bread … 17

BRAISED BRISKET MELT slow-cooked brisket, charred poblano, bell peppers, red onion, beef demi-glace and Gruyère on a baguette … 17

PANUOZZO ITALIAN SANDWICHES MADE WITH OUR HOUSE PIZZA DOUGH

SOPPRESSATA Calabrese soppressata, smoked Scamorza, herb honey, fresh basil and roasted poblano peppers. … 17

CAPRESE (V) heirloom tomatoes, fior di latte, fresh basil, balsamic reduction and Maldon sea salt … 16

CHICKEN CAESAR roasted chicken, marinated kale, green goddess dressing, bacon lardons and aged Asiago … 17

PIZZAS

MARGHERITA (V) san marzano tomato sauce, fior di latte, basil pesto … 21

PEPPERONI san marzano tomato sauce, pepperoni, house mozzarella, basil pesto … 23

PEAR & GORGONZOLA (V) garlic cream, poached pear, caramelized onions, walnut crumble, arugula, balsamic reduction … 23

SOPPRESSATA san marzano tomato sauce, hot soppressata, buffalo mozzarella, herb honey … 24

FUNGI (V) white sauce, oyster, shiitake & cremini mushrooms, kaltbach truffle … 27

GARLIC FINGERS garlic confit butter, mozzarella, house-made donair sauce … 19

BUILD YOUR OWN … 16 Choice of white, red or donair sauce, mozzarella. Choose your toppings: anchovy 5 pepperoni 4 prosciutto 5 sausage 5 pineapple 4 mushroom 5 jalapeños 3 fior di latte 5 hot honey 3 castelvetrano olives 3 aged asiago 5 mortadella or bacon lardons 5

All breads and pastries are baked in-house daily - Pastry Chef, Elisa Velazques