

APPETIZERS

STREET CORN

MANCHEGO MORNAY | PAPRIKA | LIME | FRESNO | PICKLED ONIONS / 8.

TUNA CRISP (GF*)

WASABI CREME | SOY REDUCTION | SPICY MAYO | SCALLIONS / 14.

OCTOPUS (GF)

FINGERLINGS | CHORIZO | GARBANZO | CHIMICHURRI / 18.

BABA GANOUSH (GF*)

EGGPLANT | PICKLED SHALLOT | CRISPY ONION | PITA / 12.

CRUDO (GF)

TUNA | JIMMY NARDELLOS | TONNATO | BROWN BUTTER BREAD CRUMB / 18.

SHISHITO PEPPERS

ALE BATTERED | CORN PUDDING | BLACKBERRY | JALAPENO / 10.

RABBIT WINGS

POLYNESIAN SAUCE | RADISH SALAD / 15.

BURRATA (GF*)

TOMATO & PEACH JAM | BASIL OIL | BALSAMIC / 18.

SQUASH BLOSSOMS

'NDUJA STUFFED | PISTACHIO | EGGPLANT | SUNGOLD TOMATO / 16.

FRIED BABY BACK RIBS

SOY | GOCHUJANG | SESAME / 15.

CHICKEN WINGS

CHOICE OF: BUFFALO | ALABAMA BBQ | SWEET & SPICY / 16.

SALADS

Add On: 7oz Salmon 15. / 6oz Chicken 10.

BIBB LETTUCE (GF)

BLUEBERRIES | CANDIED WALNUTS | GOAT CHEESE
CHAMPAGNE VINAIGRETTE / 15.

HEIRLOOM TOMATO (GF*)

PICKLED GREEN TOMATOES | HONEYDEW | CORN
TOMATO WATER VINAIGRETTE / 15.

ROMAINE CAESAR (GF*)

GARLIC CROUTONS | LOCATELLI | PICKLED SHALLOTS / 14.

ORZO

TOMATO | ZUCCHINI | FETA | PICKLED RED ONIONS
ROASTED RED PEPPER VINAIGRETTE / 13.

ENTREES

GRILLED SWORDFISH

TOMATO GAZPACHO | BRAISED FENNEL | FINGERLINGS | OLIVE
CILANTRO / 40.

IBERICO PRESA

PEACHES | CORN | CHERRY TOMATOS | GUAJILLO BBQ / 32.

FISH & CHIPS

ALE BATTERED COD | BURNT LEMON | TARTAR | FRITTES / 25.

FLAT IRON STEAK (GF)

GRASS FED | HEIRLOOM TOMATOES | JALAPENO | PEACH
FINGERLING CHIPS / 35.

FRIED CHICKEN

JALAPENO CORNBREAD | CORN | YELLOW TOMATO VINAIGRETTE
PICKLED BLUEBERRIES / 27.

JOLLOF RICE STEW (GF*)

PEPPER BRAISED GOAT | CILANTRO | LIME | PITA / 25.

BOSTON MACKEREL

ZUCCHINI | CUCUMBER | SUNGOLD TOMATO | PICKLED ONION / 27.

BURGER

USDA PRIME | WHITE CHEDDAR | ONION JAM | PH AIOLI / 21.

DUCK CONFIT (GF)

BACON | WHITE BEANS | SWISS CHARD | PARSLEY VERDE / 32.

KANSAS CITY STEAK

USDA PRIME | 55 DAY DRY AGED | CHOICE OF 2 SIDES / 75.

GF - GLUTEN FREE GF* - CAN BE MADE GLUTEN FREE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTERIZED
MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS WHILE DINING WITH US.

FRIDAY | AUGUST 5TH, 2022

FEATURED LIBATIONS

COCKTAIL

PEACH KNEES & PLUM TREES / 13.

FORDS GIN | LEMON | HONEY | PEACH
ALMOND | PLUM FOAM

WINE

JORDAN CABERNET 2017

ALEXANDER VALLEY

SONOMA, CA 25/GL 101/BTL

ICONIC WINERY IN THE HEART OF SONOMA
PRODUCING CLASSIC STYLE CALIFORNIA CABERNET

BEER

KCBC

"SUMMER CAMP ZOMBIE" / 12.

5.5% SOUR - 16oz CAN

FRESH-SQUEEZED STRAWBERRY LEMON VIBES.
FRUITY, TANGY, LIGHTLY SWEET AND CRUSHABLE.
BROOKLYN, NY

BOURBON

MCKENNA 10YR SINGLE BARREL / 20.

THIS EXCEPTIONAL WHISKEY IS THE LONGEST AGED
BOTTLED-IN-BOND EXPRESSION, CONSISTANTLY
WINNING BEST WHISKEY AWARDS. RICH CARAMEL,
SPICE AND OAK FINISH WITH HONEY AND VANILLA.
BARDSTOWN, KY

LARGE FORMAT

WHOLE FISH / 45.

FRIED SEA BREAM | SUNGOLD TOMATO STEW
ZUCCHINI & MINT SALSA

HIGHLIGHTING OUR FARMS

LARCHMONT FARMS

ELMER, NJ

OPERATING SINCE 1769, LARCHMONT FARMS
CURRENTLY GROWS AN ASSORTMENT
OF FRUIT ON 80 ACRES OF LAND.

THE CO-OWNERS, TOM AND CHARLES
HAINES, WHO ARE THE 11TH GENERATION
GROWERS, HAVE TRANSITIONED THEIR FARM
INTO A SUSTAINABLE FARMING OPERATION,
RUNNING 100% OFF SOLAR POWER.

THEY ARE KNOWN FOR THEIR
DELICIOUS PEACHES AND NECTARINES
DURING THIS TIME OF YEAR!

WE ARE HONORED TO FEATURE THEIR
DELICIOUS PEACHES THROUGHOUT
OUR MENU FOR YOU TO ENJOY!

*A 3% credit card convenience charge will be added
to all credit card transactions.*



Follow us on Instagram

@publickhouseenj

www.publickhouseenj.com