

APPETIZERS

STONE CRAB CLAWS (GF)

SERVED CHILLED | PH TARTAR | LEMON / 21./PC

NEW ENGLAND CLAM CHOWDER

SOURDOUGH TOAST | EVOO / 10.

TUNA CRISP (GF*)

WASABI CREME | SOY REDUCTION | SPICY MAYO | SCALLIONS / 15.

NANTUCKET BAY SCALLOP CRUDO (GF)

CITRUS CURED | PICKLED JALAPENO | SUNCHOKE CRISP | ORANGE VIN / 16.

BEEF TARTARE (GF)

USDA PRIME BEEF TENDERLOIN | SHALLOTS | DIJONNAISE | EGG YOLK FINGERLING CHIPS / 15.

STEAMED MUSSELS (GF*)

ROASTED CHERRY TOMATOES | 'NDUJA | TOAST / 16.

DELICATA SQUASH RINGS

ALE BATTERED | CREOLE AIOLI / 14.

SHRIMP & BEANS (GF)

U-12 SHRIMP | GIGANTE BEANS | PINE NUT PESTO / 17.

FRIED BRUSSEL SPROUTS (GF)

CIPOLLINI | LARDONS | SPICED CIDER HONEY | SHARP CHEESES / 14.

OCTOPUS (GF*)

WHITE BEANS | CHORIZO VIN | FRIED 6 MINUTE EGG | CILANTRO OIL / 18.

BURRATA (GF*)

ACORN SQUASH | BOSCH PEARS | PICKLED RAISINS | CANDIED PECANS / 18.

CHICKEN WINGS

CHOICE OF: BUFFALO | APPLE TERIYAKI | SWEET & SPICY / 16.

SMOKED POLLOCK RILETTE

FOCCACIA CRISP | PICKLED RED ONION / 12.

SALADS

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

BIBB LETTUCE (GF)

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

ROASTED GOLDEN BEETS

ORANGE VINAIGRETTE | WHIPPED RICOTTA | PINE NUTS | FRIED KALE / 15.

BABY ARUGULA & RADICCHIO (GF)

FIGS | SPECK | BLUE CHEESE DRESSING | MARCONA ALMONDS / 16.

ROMAINE CAESAR (GF*)

SOURDOUGH CROUTONS | CAPERS | LOCATELLI / 14.

ENTREE

ROASTED ½ CHICKEN (GF)

CHORIZO | CHEDDAR CAULIFLOWER | RED POTATOES | SALSA VERDE / 27.

BURGER (GF*)

USDA PRIME | WHITE CHEDDAR | ONION JAM | PH AIOLI | FRITTES / 22.

GRILLED MAHI MAHI

ROASTED CHERRY TOMATO PANZANELLA | PICKLED RAISINS | PINE NUTS / 29.

PRIME FLANK STEAK (GF)

SMASHED POTATOES | WILD MUSHROOMS | GORGONZOLA DULCE / 40.

IBERICO PRESA STEAK (GF)

SWEET POTATO | BRUSSELS SPROUTS | LEEK MARMALADE / 38.

RISOTTO

LAMB SHOULDER RAGU | CRUSHED TOMATO | PARMEGIANO / 27.

FISH & CHIPS

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

BACON WRAPPED RABBIT (GF)

LEEK & POTATO BISQUE | RED KALE | CIDER | DIJON / 27.

ST. LOUIS RIBS

ROASTED SWEET POTATOES | PICKLES | PH BBQ / 25.

GF - GLUTEN FREE

GF* - CAN BE MADE GLUTEN FREE

V - VEGAN

WEDNESDAY | NOVEMBER 23RD 2022

COCKTAIL

MULLED CIDER MULE

VODKA | ALLSPICE | LIME | MULLED LOCAL CIDER
GOSLINGS GINGER BEER / 10.

ALCOHOL-FREE COCKTAIL

PHONY NEGRONI

ALCOHOL FREE NEGRONI FROM OUR FRIENDS AT
ST. AGRESTIS IN BROOKLYN.
COMPLEX, HERBAL AND BITTER / 12.

WINES

WHITE BURGUNDY CHARDONNAY DOMAINE FRANTZ CHAGNOLEAU

2021 MACON-VILLAGES, FRANCE 15 / 56
LEAN, LASER FOCUSED ACIDITY, FOOD FRIENDLY

BEAUJOLAIS, MICHEL TETE

2021 JULIÉNAS, FRANCE 13 / 48
GREAT ALTERNATIVE TO PINOT NOIR,
LIGHT BODIED, FRUIT FORWARD & EASY DRINKING

DRAFT

ARTIFACT BY ANY OTHER NAME

6% ROSÉ HARD CIDER (MA) / 8.
SUPER DRY HARD CIDER FERMENTED WITH BLACK
CURRANTS. FRUITY, FLORAL, LIGHT MINTERALITY

WHISKEY

ELIJAH CRAIG 18 YEAR

SURPRISINGLY RESTRAINT, COMPLEX AND
DELICIOUS. VERY AROMATIC.
94 PROOF / 20.

WIDOW JANE DECADENCE

BLEND OF STRAIGHT BOURBON FINISHED IN
MAPLE SYRUP BARRELS.
HEDONISTIC, VANILLA AND SLIGHTLY SWEET,
WARMING AND VERY SMOOTH
91 PROOF / 20.

THE PUBLIC BOARD

GRILLED SHELLFISH SAUSAGE

SMOKED POLLOCK RILETTE | PRESERVED MUSSELS
FRIED PROSCUITTO COTTO CHIPS | SPECK
ROSEMARY OLIVES | MARCONA ALMONDS | FIGS
TOAST | CARTA DI MUSICA

35.

F.A. DeROSA FEATURED CUT

T-BONE STEAK (GF)

30 DAY DRY AGED
CHOICE OF TWO SIDES / 65.

FEATURED PURVEYOR

SALUMERIA BIELLESE

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MOST AUTHENTIC CURED MEATS IN THE STATES.
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SELECTION OF THEIR MEATS ON OUR PUB BOARD.

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to all credit card transactions.*

*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.*