

APPETIZERS

TUSCAN ONION SOUP

POACHED EGG | BROILED PROVOLONE TOAST / 10.

TUNA CRISP (GF*)

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

FINGERLING POTATOES (GF)

FLASH FRIED | CARAMELIZED ONIONS | PARMESAN CREAM | LARDO / 12.

STEAMED MUSSELS (GF*)

TOMATO & 'NDUJA BRODO | TOAST / 16.

ROMAN GNOCCHI

SEMOLINA | PLUM TOMATO | CACIOCAVALLO / 11.

BRUSSEL SPROUTS (GF)

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

FRITTO MISTO

LIGHTLY FRIED FLUKE, CLAMS & GULF SHRIMP | SAFFRON AIOLI / 19.

DELICATA SQUASH RINGS

ALE BATTERED | CREOLE AIOLI / 14.

POLENTA CROSTINI (GF)

WILD MUSHROOMS | MARSALA | GOAT CHEESE / 15.

BURRATA (GF*)

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

CHICKEN WINGS

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

SALADS

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

BIBB LETTUCE (GF)

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

ROASTED GOLDEN BEETS

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

RADICCHIO & BABY ARUGULA (GF)

FIGS | PROSCIUTTO COTTO | BLUE CHEESE DRESSING
MARCONA ALMONDS / 16.

ROMAINE CAESAR (GF*)

SOURDOUGH CROUTONS | CAPERS | LOCATELLI / 14.

ENTRÉE

ROASTED LAMB FILET (GF)

GRASS FED TOP ROUND | SUNCHOKES 3 WAYS | MINT GREMOLATA / 28.

ROASTED ½ CHICKEN (GF)

LAMB MERGUEZ | RED POTATOES | BRUSSELS | SALSA ROJA / 27.

CIOPPINO (GF*)

SWORDFISH | SHRIMP | MUSSELS | CRUSHED TOMATOES | OLIVES | TOAST / 35.

DRY AGED BEEF BRISKET

BRAISED WHITE BEANS | MIRABELLI RICE | FRIED ONIONS | NATURAL JUS / 35.

VEAL STRIP STEAK (GF)

SMASHED POTATOES | WILD MUSHROOMS | TALEGGIO DULCE / 35.

BURGER

USDA PRIME | WHITE CHEDDER | ONION JAM | P.H. AIOLI / 22.

TUNA (GF)

FENNEL RUBBED | CHERRY TOMATOES | CAULIFLOWER
CALABRIAN CHILI AIOLI | CILANTRO / 39.

FISH & CHIPS

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

BABY BACK RIBS

½ RACK | FRIED POTATO SALAD | CORNBREAD | PH BBQ / 30.

GF - GLUTEN FREE GF* - CAN BE MADE GLUTEN FREE V - VEGAN

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.

WEDNESDAY | DECEMBER 7TH 2022

MANHATTAN VARIATIONS

MANHATTANS ARE A SPIRIT-DRIVEN COCKTAIL, SOFTENED BY ADDING VERMOUTH AND LENGTHENED WITH A DASH OF BITTERS. WE INVITE YOU TO EXPLORE THESE COCKTAILS AND SEE HOW THE SAME RECIPE PRODUCES DRASTICALLY DIFFERENT RESULTS AS YOU MODIFY THESE INDIVIDUAL INGREDIENTS. ALL SERVED UP, WITH A FANCY CHERRY.

WHISKEY

PINHOOK HARD RYE GUY WHISKEY
AMARO AVERNA | ANTICA TORINO DELLA SACRA
60-40 BITTERS / 15.

TEQUILA

GRACIAS A DIOS REPOSADO MEZCAL
G4 REPOADO TEQUILA | PUNT E MES VERMOUTH
AMARO MONTENEGRO | SHERRY BITTERS / 15.

COGNAC

REMY MARTIN VSOP COGNAC | DOM BENEDECTINE
AMARO CIOCIARO | HERBSAINT
PEYCHAUD BITTERS / 15.

WINES

CHÂTEAUNEUF-DU-PAPE BLANC

CLOS DE L'ORATOIRE

2016 RHONE VALLEY, FRANCE 15 / 56
GRENACHE BLANC BLEND, DRY FULL BODIED WHITE
WINE, TROPICAL FRUIT, BALANCED

NERO D'AVOLA, SALLIER DE LA TOUR

2020 SICILY, ITALY 12 / 44

DRY, FRUIT FORWARD MEDIUM BODIED WINE WITH
STRONG TANNINS AND GOOD ACIDITY

BEER

ICARUS OUR RIVIERA

IRISH STYLE STOUT, NEW JERSEY 6.9% / 9
EASY DRINKING DARK ALE, SMOOTHY & ROASTY

WHISKEY

WIDOW JANE 10TH ANNIVERSARY

AGED 10 YEARS IN NEW AMERICAN OAK BARRELS
AND MADE WITH PURE LIMESTONE WATER FROM
THE LEGENDARY ROSENDAKE MINES OF NEW YORK.
100 PROOF / 16.

FEATURED VENDOR

HARVEST DROP

PROVIDING FRESH, LOCAL FARM FRESH
INGREDIENTS FOR OUR MENU IS A TOP PRIORITY.
THAT IS WHY WE LOVE WORKING WITH
HARVEST DROP. THEY WORK WITH 120+ FARMS
THROUGHOUT THE TRI-STATE AREA TO DELIVER
THESE EXCEPTIONAL INGREDIENTS
WITHIN 24 HOURS OF HARVEST.

UPCOMING EVENT

BERKSHIRE PIG WEEKEND

JOIN US THIS WEEKEND AS WE RECEIVE A
WHOLE BERKSHIRE PIG FROM OUR FRIENDS AT
FOSSIL FARMS. CHEF NICK AND HIS TEAM UTILIZES
100% OF THE PIG IN A UNIQUE, ZERO WASTE
CULINARY EXPERIENCE.



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