

APPETIZERS

SOUP OF THE DAY / 13

TUNA CRISP (GF*)

WASABI CRÈME | SOY GASTRIQUE | CHILI AIOLI | SCALLIONS / 15

CROSTINI

CHICKEN LIVER MOUSSE | APPLE AGRODOLCE / 11

CARAMELIZED FIVE ONION DIP (GF)

TOAST POINTS / 15

CHICKEN WINGS

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

BURRATA (GF*)

KABOCHA SQUASH PUREE | ROASTED PEARS | PICKLED RAISINS
CANDIED PECANS | GRILLED SOURDOUGH / 18

SALADS

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

BIBB LETTUCE (GF)

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

WINTER CITRUS (GF)

BLOOD ORANGE | FENNEL | ARUGULA | MARCONA ALMONDS | OLIVES / 16

ROASTED RED BEETS

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

ROMAINE CAESAR (GF*)

SOURDOUGH CROUTONS | LOCATELLI | FRIED CAPERS / 14

SANDWICHES

BRAISED BEEF BRISKET

SHOYU BRAISED | GARLIC AIOLI | CUCUMBER | RED ONION / 21

GRILLED CHICKEN

BABY ARUGULA | PICKLED ONIONS | JIMMY NARDELLOS | RICOTTA / 19

MAINE LOBSTER ROLL

NEW ENGLAND STYLE BUN | OLD BAY FRITTES / 29

CUBAN

PORK SHOULDER | HAM | MOJO | SWISS | PICKLES / 17

ENTREES

FISH & CHIPS

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

LAMB BURGER

BELL PEPPER WHIPPED STRACCHINO | BIBB | BACON / 25

MUSSELS (GF*)

ROASTED GARLIC | TOMATO PASSATA | CHILI FLAKE
GRILLED SOURDOUGH / 18

BURGER (GF*)

USDA PRIME | ONION JAM | CHEDDAR | PH AIOLI / 22

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. A 3% CONVENIENCE CHARGE WILL BE ADDED TO ALL CARD TRANSACTIONS.

COCKTAILS

UNDERDOG

PEAR INFUSED VODKA | LEMON
TORCED CINNAMON | SPARKLING ROSÉ / 13

BLOOD WORK

BOURBON | ACID ADJUSTED BLOOD ORANGE
ROSEMARY HONEY / 14

BEER

TWIN ELEPHANT VERMONT BROWN ALE

NEW JERSEY 5.5% / 8.5

LIMITED | DARK BREW, DECEPTIVELY EASY DRINKING

WINES

BORDEAUX BLANC (SAUV. BLANC), CHATEAU LA GRAVIERE

2020 ENTRE-DEUX-MERS, FRANCE 11 / 40

BRIGHT LOVELY WINE, EASY DRINKING.

TUSCAN, LISINI SAN BIAGIO

2018 TUSCANY, FRANCE 13 / 48

100% SANGIOVESE, BALANCED FRUIT, SOFT & RIPE
TANNINS, LIVELY ACIDITY, CROWD PLEASER

FEATURED VENDOR

TWIN ELEPHANT BREWING

OFFERING HIGH QUALITY, HAND CRAFTED ALES AND
LAGERS BREWED MINDFULLY USING LOCAL
INGREDIENTS WHENEVER POSSIBLE. WE ARE PROUD
TO SHARE IN THOSE ETHOS AND INVITE YOU TO TRY
THEIR BROWN ALE ON DRAFT.

FA. DeROSA DRY AGED RIBEYES

FRIDAY 1/27 & SATUDAY 1/28

OUR CULINARY TEAM WILL BE BREAKING DOWN A
THIRTY DAY DRY AGED USDA PRIME RIB LOIN. JOIN
US FOR MENU ADDITIONS RANGING FROM RIBEYE
BURGERS TO TOMAHAWK STEAKS. CUTS WILL BE



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