

TUESDAY, JANUARY 24TH

APPETIZERS

- LOBSTER BISQUE** SOURDOUGH CROUTONS | EVOO **13**
- LAMB BELLY "BLT"** CHERRY TOMATO JAM | TALEGGIO | SHAVED ROMAINE **18** (GF)
- TUNA CRISP** WASABI CREME | SOY REDUCTION | SPICY MAYO | SCALLIONS **15** (GF*)
- MUSSELS** TOMATO PASSATA | BASIL | CHILI FLAKE | SOURDOUGH **16** (GF*)
- RICE & BEANS** GIGANTE BEANS | ARBORIO RICE | FRIED EGG | SALSA VERDE **8** (GF)
- CARAMELIZED FIVE ONION DIP** TOAST POINTS **14**
- CROSTINI** CHICKEN LIVER MOUSSE | APPLE AGRODOLCE **11**
- AMERICAN WAGYU FLAT IRON** MOJO | BLACK BEANS | BELL PEPPERS | SERRANO **23** (GF)
- DELICATA SQUASH RINGS** ALE BATTERED | SMOKED PAPRIKA | HONEY DIJON **14**
- TARTARE** VENISON TENDERLOIN | RED PEPPER AIOLI | PARSNIP CRISPS | EGG YOLK **15** (GF)
- BURRATA** MORTADELLA | PISTACHIO | ROSEMARY | HONEY | BISCUIT CRUMB **18** (GF*)
- CHICKEN WINGS** CHOICE OF: BUFFALO | APPLE TERIYAKI | SWEET & SPICY **16**

SALADS

- BIBB** APPLES | GOAT CHEESE | WALNUTS | CHAMPAGNE VINAIGRETTE **15** (GF)
- WINTER CITRUS** CARA-CARA | FENNEL | OLIVES | ARUGULA | ALMONDS **16** (GF)
- RED BEET** ORANGE VINAIGRETTE | WHIPPED RICOTTA | PINE NUTS | FRIED ARUGULA **15**
- CAESAR** SOURDOUGH CROUTONS | CAPERS | LOCATELLI **14** (GF*)
- ADD TO ANY SALAD
CHICKEN **10** SALMON **15**

F.A. DeROSA FEATURED CUT
55 DAY DRY AGED KANSAS CITY STEAK
CHOICE TWO SIDES **65**

ENTRÉE

- HALF CHICKEN** FINGERLINGS | BRUSSELS | CIPOLLINI | SALSA ROJA **27** (GF)
- LOBSTER ROLL** NEW ENGLAND STYLE BUN | OLD BAY FRITTES **29**
- ST. LOUIS RIBS** MEMPHIS BBQ | CVM BLOODY BUTCHER GRIT CAKE | PICKLES **27**
- SCALLOPS** SWEET POTATO | CHORIZO | CIPOLLINI | JALAPEÑO RELISH **32** (GF)
- DUCK LEG** APPLE BRAISED | BACON | CANNELLINI BEANS | SQUASH | FARRO **24**
- VEAL STRIP STEAK** WILD MUSHROOMS | SMASHED POTATOES | TALEGGIO DULCE **32** (GF)
- BURGER** USDA PRIME | WHITE CHEDDAR | ONION JAM | PH AIOLI | FRITTES **22**
- FISH & CHIPS** ALE BATTERED COD | BURNT LEMON | TARTAR | FRITTES **25**
- HALIBUT CHEEKS** PINE NUT | BROCCOLI | CARAMELIZED ONIONS | DILL **32** (GF)
- LAMB SHANK** CHILI BRAISED | BLACK POZOLE | CHERRY TOMATOES | HERB YOGURT **36** (GF)

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

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.

DRY AGED RIBEYE DINNER FRIDAY 1/27 & SATURDAY 1/28

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

COCKTAIL

BLOOD WORK
WILLET BOURBON
ACID ADJUSTED BLOOD ORANGE
ROSEMARY HONEY **14**

BEER

TWIN ELEPHANT VERMONT BROWN ALE
NEW JERSEY 5.5% / **8.5**
LIMITED RELEASE | DARK BREW THAT IS DECEPTIVELY EASY DRINKING,

WINES

BORDEAUX BLANC SAUV. BLANC CHATEAU LA GRAVIERE
2020 ENTRE-DEUX-MERS, FRANCE
11 / 40
BRIGHT LOVELY WHITE WINE, EASY DRINKING, GREAT ACIDITY

SHIRAZ, SCHILD ESTATE
2019 BAROSSA VALLEY, AUSTRALIA
14 / 52
DENSE & RIPE FRUIT, FULL-BODIED, MEDIUM ACIDITY, RESTRAINT

WHISKEY

BLUE RUN FLIGHT SERIES
LIMITED RELEASE BOURBON.
BRIGHT AND FLORAL AROMAS LEADS WAY TO NICE OAK FLAVORS WITH PEPPERY UNDERTONES.
CASK STRENGTH 110 PROOF
16 ONE OUNCE **32** TWO OUNCE

PLEASE INQUIRE FOR OUR FULL WHISKEY MENU

FOLLOW US
@PUBLICHOUSE
WWW.PUBLICHOUSENJ.COM



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS. A 3% CONVENIENCE CHARGE WILL BE ADDED TO ALL CARD TRANSACTIONS.