

APPETIZERS

FRIED MUSSELS ALE BATTERED | CREOLE REMOULADE 11
ONION SOUP CROUTONS | SWISS | PROVOLONE 13
AMERICAN WAGYU SKIRT STEAK FINGERLINGS | SUNCHOKE MORNAY | VERDE 24 (GF)
TUNA CRISP WASABI CREME | SOY REDUCTION | SPICY MAYO | SCALLIONS 15 (GF*)
CARAMELIZED FIVE ONION DIP TOAST POINTS 14
BAHN MI CROSTINI SMOKED DUCK BREAST | LIVER MOUSSE | PICKLES | CHILIES 15
SHRIMP CHERRY TOMATOES | LARDONS | GARLIC CONFIT | SHERRY | LEEK CRISP 16 (GF)
DELICATA SQUASH RINGS ALE BATTERED | SMOKED PAPRIKA | XX SAUCE 14
LOBSTER TAIL WARMED IN BUTTER | NEW ENGLAND STYLE ROLL | CHIVE 26
TARTARE USDA PRIME BEEF | 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 | SHRIMP 15

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

ENTREÉ

HALF CHICKEN FINGERLINGS | YELLOW BELL PEPPERS | CIPOLLINI | SALSA ROJA 27 (GF)
VEAL STRIP STEAK CHARRED BROCCOLI RISOTTO | TALEGGIO DOLCE 32 (GF)
IBERICO ABANICO CREAMER POTATOES | WILD MUSHROOMS | SHERRY JUS 28 (GF)
SCALLOPS SWEET POTATO HASH | CHORIZO | CIPOLLINI | JALAPEÑO RELISH 32 (GF)
BACON WRAPPED RABBIT FENNEL | ONION | WHITE BEANS | ROSEMARY 25 (GF)
SALMON CHERRY TOMATOES | CIPOLLINI | PINE NUTS | DILL 28 (GF)
BURGER USDA PRIME | WHITE CHEDDAR | ONION JAM | PH AIOLI | FRITTES 22
FISH & CHIPS BATTERED COD | BURNT LEMON | TARTAR | FRITTES 25
VENISON RACK TURNIP | SUNCHOKE | BUTTERMILK | BEET CARAMEL 36 (GF)
LEG OF LAMB DELICATA SQUASH | RED DELICIOUS APPLES | BATUDO 32 (GF)

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

FEATURED VENDOR SAINT AGRESTIS

AMARO HOUSE IN BROOKLYN ONLY PRODUCING TRADITIONAL, ITALIAN STYLE AMARI. THESE HIGH QUALITY SPIRITS ARE PRODUCED WITH HAND SOURCED HERBS AND SPICES. WE PROUDLY CARRY THEIR N/A NEGRONI & PARADISO AMARO.

TUSCAN MONDAY MONDAY FEBRUARY 6

THE FIRST MONDAY OF EVERY MONTH, WE INVITE YOU TO ENJOY AN EXCITING NIGHT OF TRADITIONAL TUSCAN DISHES WITH LIVE MUSIC BY NEF. RESERVATIONS STRONGLY ENCOURAGED.

SATURDAY, FEBRUARY 4TH

COCKTAIL

RAISIN INFUSED BOURBON
OUR EXCLUSIVE PUBLIC HOUSE ELIJAH CRAIG 94 PROOF BOUBON INFUSED WITH RAISINS

ROCKS OR OLD FASHIONED 14
MANHATTAN OR SOUR 15

PLEASE INQUIRE FOR OUR FULL WHISKEY MENU

BEER

AYINGER CELEBRATOR DOPPELBOCK
GERMANY 6.7% 7
DARK AND MALTY, ROASTY BEER WITH SWEET FRUIT. GREAT FOR COLD WEATHER.

WINES

CHARDONNAY, TREFETHEN
2020 NAPA VALLEY, CALIFORNIA
14 / 52
OAKY, SLIGHTLY BUTTERY, FULL-BODIED

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

SPIRIT

FACCIA BRUTO APERITIVO
FACCIO BRUTO IS AN AMARO HOUSE BASED IN BROOKLYN, MAKING TRUE TO STYLE ITALIAN SPECIALITY SPIRITS. THEIR APERITIVO IS A RED BITTER (THINK CAMPARI) MADE ALL NATURAL AND WITH A LOT OF LOVE. THE PERFECT WAY TO GET EXCITED FOR TUSCAN MONDAY!

10 TWO OUNCE
TRY AS A NEGRONI +3

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