

APPETIZERS

TUNA CRISP WASABI CRÈME | SOY REDUCTION | SPICY MAYO | SCALLIONS 16 (GF*)
NEW ENGLAND CLAM CHOWDER GRILLED SOURDOUGH | EVOO 13
GULF SHRIMP CHORIZO | YUKON GOLDS | LOBSTER BISQUE 16 (GF)
TWICE “BAKED” RED POTATOES BACON | SOUR CREAM | SCALLION | CHEDDAR 12 (GF)
TARTARE USDA PRIME BEEF | SHALLOT | PARSNIP | BELL PEPPER AIOLI | EGG YOLK 16 (GF)
PORK SPARE RIBS POLYNESIAN SAUCE | SCALLION 16
FRIED ARTICHOKE SEMOLINA DREDGE | DILL AIOLI 15
PORK BELLY BROWN RICE | PICKLED CHILIES | CILANTRO 15 (GF)
SKIRT STEAK AMERICAN WAGYU | BLACK BEAN PUREE | SALSA VERDE | SUNCHOKE 25 (GF)
CHICKEN WINGS CHOICE: BUFFALO | APPLE TERIYAKI | SWEET AND SPICY 16
CARAMELIZED FIVE ONION DIP TOAST POINTS 14
BURRATA TOMATO JAM | FENNEL | CUCUMBER | BELL PEPPER | OREGANO 18 (GF*)

SALADS

BIBB APPLE | CANDIED WALNUTS | GOAT CHEESE | CHAMPAGNE VINAIGRETTE 15 (GF)
CRAB PANZANELLA CHERRY TOMATOES | BASIL | SOURDOUGH | CALABRIAN CHILI 24
ICEBERG WEDGE BELL PEPPER RANCH | GUANCIALE | CIPOLLINI | CUCUMBER 16 (GF*)
ROASTED BEETS ORANGE VINAIGRETTE | RICOTTA | PINE NUTS | FRIED ARUGULA 15
CAESAR SOURDOUGH CROUTONS | CAPERS | PARMIGIANO 14 (GF*)
ADD TO ANY SALAD
CHICKEN 10 | SALMON 15

F.A. DeROSA FEATURED CUT
35 DAY DRY AGED KANSAS CITY 65

PIG HEAD TACO BOARD
TORTILLAS, SAUCES, PICKLES 65

ENTREE

VEAL STRIP SMASHED POTATOES | WILD MUSHROOMS | SHERRY | LEEKS 35 (GF)
LAMB LEG STEAK TOMATO | POTATO | PARSNIP | MINT GREMOLATA 32 (GF)
CIOPPINO MUSSELS | SCALLOP | BLACK BASS | FREGOLA | FENNEL-TOMATO BROTH 35 (GF*)
SHORT RIB GARLIC RISOTTO | MARINATED CUCUMBERS | CILANTRO | SESAME 48 (GF)
IBERICO ABANICO CHARRED BROCCOLI | LEEKS | SUNCHOKE | ORANGE 27 (GF)
½ **CHICKEN** ROASTED POTATOES | PEPPERS & ONIONS | SALSA ROJA 27 (GF)
BURGER USDA PRIME | WHITE CHEDDAR | ONION JAM | HOUSE AIOLI | FRITTES 22
SCALLOPS SWEET POTATOES | CHORIZO | CIPOLLINI | JALAPEÑO RELISH 32 (GF*)
DUCK BREAST SMOKED HAM HOCK WHITE BEANS | CARROT PUREE | WALNUTS 29 (GF*)
FISH & CHIPS ALE BATTERED COD | TARTAR | BURNT LEMON | FRITTES 25
GF- GLUTEN FREE GF* - CAN BE MADE GLUTEN FREE

UPCOMING EVENT **STEAK HOUSE POP-UP**

FRIDAY 3/24 AND SATURDAY 3/25 WE WILL BE HOSTING OUR MONTHLY F.A DEROSA STEAKHOUSE POPUP. JOIN US FOR A FUN WEEKEND OF USDA PRIME, DRY-AGED CUTS.

SATURDAY, MARCH 18TH

COCKTAIL

LET’S GET FIGGY WITH IT
FIGENZA FIG VOFKA | CINNAMON
LEMON JUICE | ELDERFLOWER 14

BEER

ANXO CIDRE BLANC DRY CIDER
WASHINGTON DC 6.9% 8
ZERO SUGAR, EXTREMELY DRY CIDER; MADE WITH 100% GOLDRUSH APPLES AND FINISHED WITH SAUVIGNON BLANC YEAST. THIS CIDER DRINKS NEARLY LIKE A WHITE WINE.

WINES

LAMBRUSCO, FIORINI
”BECCO ROSSO”
NV EMILIA-ROMAGNA, ITALY 12 / 44
SPARKLING RED WINE. INCREDIBLY FOOD FRIENDLY. MEDIUM-BODIED, FRUITY CHERRY NOTES WITH A NICE CRISP LUCIOUS FINISH. PERFECT IF YOU LIKE HAPPINESS.

DOLCETTO D’ALBA, ROCHETTEVINO
2021 PIEDMONT, ITALY 11 / 40
ROUND, WARM AND HARMONIC RED WINE, YOUNG AND ENERGETIC WITH A LONG FINISH. GREAT DRINKABILITY.

WHISKEY

NEW RIFF BOURBON “PUBLICK HOUSE” SINGLE BARREL
PH EXCLUSIVE SINGLE BARREL.
DISTILLED DECEMBER 2018, BOTTLED FEBRUARY 2023 WITHOUT CHILL FILTRATION AT 113.4 CASK STRENGTH. NEW RIFF DOES NOT BLEND BARRELS, SO EACH PICK IS A TRUE SINGLE BARREL. ONLY 60 BOTTLES PRODUCED.
NEAT OR ON A ROCK 13
OLD FASHIONED 14
MANHATTAN 16
BOULEVARDIER 16

WE CARRY OVER 100 WHISKEYS.
INQUIRE FOR OUR FULL LIST.

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