

Executive Chef: Shelby Swindell  
Front of House Management:  
Noelle Havens

**PUBLIC HOUSE**  
COMFORT • CORKS • COCKTAILS • CRAFT  
AMARILLO, TX

Reservations encouraged for  
larger parties exceeding  
6 guests.

## BRUNCH

\*Gluten Free Menus Available; Ask Server for Details\*

### SOUPS & SALADS

LOADED BAKED POTATO SOUP cup 4 / bowl 6

PRIME RIB & MUSHROOM SOUP cup 4 / bowl 6

SOUP DU JOUR cup 4 / bowl 6

PUBLIC HOUSE SALAD romaine, cucumber, tomato, carrot & house-made croutons 5

THE WEDGE iceberg wedge, tomato, red onion, bacon, blue cheese crumbles & dressing 6

THE CAESAR romaine, fresh grated parmesan, toasted parmesan chips & house-made croutons 6

TUNA TATAKI SALAD seared ahi tuna, mixed greens, mandarin oranges, boiled egg & miso vinaigrette 14

GREEN GODDESS QUINOA SALAD mixed greens, romaine, cucumbers, tomato, wholegrain quinoa, house-made croutons & green goddess dressing 10

#### ADD TO ANY SALAD

chicken breast.....5

salmon filet.....10

flat iron steak.....6

**SANDWICHES** served with house salad, soup or fries

PUBLIC HOUSE ANGUS BURGER smoked gouda, crispy onion strings, lettuce, tomato & our savory secret sauce 13  
add bacon 1 - egg 1 - quail egg 2 - green chile or jalapeno 1

PUBLIC HOUSE MEATLOAF SANDWICH crispy onion strings, cheddar cheese & honey barbecue sauce on Texas Toast 12

CHICKEN & BRIE SANDWICH crispy chicken, bacon, brie, caramelized onions & raspberry-habanero jam 11

### FEATURES

GRILLED CHICKEN BREAST topped with asiago cream sauce, wholegrain quinoa & vegetable of the day 12

SOUTHWEST ENCHILADAS stacked corn tortilla enchiladas with two eggs (any style), chorizo, potatoes, cheddar cheese, green chile sauce & sour cream 12

CHILE RELLENO OMELETTE with crumbled queso fresco & roasted tomato-chipotle salsa 10

CHICKEN FRIED STEAK & EGGS full steak with two eggs (any style), Texas Toast, sausage gravy & hash browns 16

SHRIMP & GRITS blackened jumbo gulf shrimp, julienned carrot, red onion, celery, Andouille sausage, red bell pepper, goat cheese grits & a red eye gravy 16

BLUEBERRY PANCAKES fresh blueberries, warm maple syrup & whipped butter 7

FRENCH TOAST special orange-cardamom French Toast with fresh berries, maple syrup & cream cheese drizzle 9

EGGS BENNY traditional eggs benedict with poached eggs, house-smoked ham, English muffin & jalapeno hollandaise, with hash browns & grilled asparagus spears 12

BISCUITS & GRAVY two buttermilk biscuits smothered in sausage gravy 7

PUBLIC HOUSE MAC 'N' CHEESE rotini pasta & three cheese blend + add ons... 10  
chicken 3 steak 3 bacon 1 carbonara 4 caramelized onions 1 chorizo 3 truffle oil 2  
tomato 1 green chilies 1 jalapenos 1 meatloaf tips 2 crab 4 fresh veggie 2

### A LA CARTE

two eggs (any style) ..... 4 hash browns ..... 2 biscuit or toast ..... 2 single pancake ..... 4  
bacon / sausage links / country ham ..... 4 fruit salad ..... 6 muffin of the day ..... 2 single / 4 basket

### BEVERAGES

COFFEE organic; fair trade 3

FRESH SQUEEZED JUICE navel orange / ruby red grapefruit 4

## LUNCH

\*Gluten Free Menus Available; Ask Server for Details\*

### **SOUPS & SALADS** \_\_\_\_\_

LOADED BAKED POTATO SOUP cup 4 / bowl 6

PRIME RIB & MUSHROOM SOUP cup 4 / bowl 6

SOUP DU JOUR cup 4 / bowl 6

PUBLIC HOUSE SALAD romaine, cucumber, tomato, carrot & house-made croutons 6

THE WEDGE iceberg wedge, tomato, red onion, bacon, blue cheese crumbles & dressing 7

THE CAESAR romaine, fresh grated parmesan, toasted parmesan chips & house-made croutons 7

CHICKEN & GOAT CHEESE SALAD grilled chicken, spinach, goat cheese, candied walnuts, strawberry, pickled red onion & raspberry vinaigrette 12

TUNA TATAKI SALAD seared ahi tuna, mixed greens, mandarin oranges, boiled egg & miso vinaigrette 14

GRILLED SALMON & WILD BERRY SALAD mixed greens, berries, cucumber, almonds, pickled red onion & raspberry vinaigrette 14

GREEN GODDESS QUINOA SALAD mixed greens, romaine, cucumbers, tomato, wholegrain quinoa, house-made croutons & green goddess dressing 10

### **SANDWICHES** \_\_\_\_\_

served with house salad, soup or fries

PUBLIC HOUSE ANGUS BURGER with smoked gouda, crispy onion strings, lettuce, tomato & our savory secret sauce 13  
 add bacon 1 - egg 1 - green chile or jalapeno 1 - quail egg 2

PUBLIC HOUSE MEATLOAF SANDWICH crispy onions, cheddar cheese & honey barbecue sauce on Texas toast 12

FILET CHEESE STEAK SANDWICH seared steak, caramelized onions, poblano, mushroom & pepperjack cheese on a hoagie roll 14

CHICKEN & BRIE SANDWICH crispy chicken, bacon, brie, caramelized onions & raspberry-habanero jam 11

THE CUBANO pulled pork, house-smoked ham, swiss cheese, pickles & wholegrain corriander mustard 11

PORTABELLO HUMMUS WRAP grilled portabello mushroom, tomato, red onion, mixed greens, cucumbers & house hummus 10

PUBLIC HOUSE CLUB WRAP turkey, crispy bacon, mixed cheese, spring mix, tomato & avocado ranch 13

BLUE CHEESE TURKEY MELT smoked turkey with crispy onion strings, arugula, swiss cheese, tomatoes & blue cheese aioli dressing 12

### **FEATURES** \_\_\_\_\_

GARLIC CHEESE FLATBREAD provolone, mozzarella, parmesan; with side of house-made ranch 8

PULLED PORK FLATBREAD smoked gouda, green chiles, caramelized onions & Spicy Mike's signature barbecue sauce 11

LUNCH FISH OF THE DAY pan-seared fresh fish with wholegrain quinoa & vegetable of the day 13

FRESH FISH TACOS grilled fresh fish or shellfish with cucumber slaw, house-made tortilla chips & salsa 13

LUNCH MEATLOAF two slices of meatloaf, green chile demi-glace, mashed potatoes & Texas Toast 12

CHICKEN FRIED CHICKEN gravy, mashed potatoes & Texas toast 12

GRILLED CHICKEN BREAST topped with a creamy asiago sauce; wholegrain quinoa & vegetable of the day 12

BLACKENED SALMON with a Meyer lemon beurre blanc, wholegrain quinoa & vegetable of the day 14

CHICKEN PESTO PASTA feta, caramelized onions, basil pesto, tomatoes, vegetable of the day, rotini pasta 9

FLAT IRON LUNCH STEAK 6 oz flat iron steak, mashed potatoes, vegetable of the day, red wine reduction 16

PUBLIC HOUSE MAC 'N' CHEESE rotini pasta & three cheese blend + add ons... 10

chicken 3 steak 3 bacon 1 carbonara 4 caramelized onions 1 chorizo 2 truffle oil 2

tomato 1 green chilies 1 jalapenos 1 meatloaf tips 2 crab 4 fresh veggie 2

### **ADD TO ANY SALAD**

chicken breast.....5

salmon filet.....10

flat iron steak.....6



**SMALL PLATES** \_\_\_\_\_

DINNER ~ FALL 2017

€ Denotes seasonal features

**PUBLIC HOUSE MAC 'N' CHEESE 10**  
 rotini pasta & three cheese blend+ add ons...  
 chicken 3 - steak 3 - bacon 1 - carbonara 4  
 caramelized onions 1 - chorizo 3 - truffle oil 2  
 tomato 1 - green chiles 1 - jalapenos 1  
 meatloaf tips 2 - crab 4 - fresh veggie 2

**SOUS-VIDE FILET SLIDERS 18**  
 2 bite-sized sliders with grilled onions, arugula,  
 & horseradish crème fraîche

**ARMADILLO EGGS 12**  
 crab-stuffed, bacon-wrapped jalapenos on arugula,  
 with a side of ranch \ 5 pepper poppers

€ **SEASONAL CHARCUTERIE 22**  
 assortment of meats, cheeses & breads,  
 with house-made pickled veggies, mustard,  
 hummus spread & olives

**SOUPS & SALADS** \_\_\_\_\_

**LOADED BAKED POTATO SOUP**  
 cup 4 / bowl 6

**PRIME RIB & MUSHROOM SOUP**  
 cup 4 / bowl 6

**SOUP DU JOUR**  
 cup 4 / bowl 6

**PUBLIC HOUSE SALAD 6**  
 romaine, cucumber, tomato, carrot &  
 house-made croutons

**THE WEDGE 7**  
 iceberg wedge, tomato, red onion,  
 bacon, blue cheese crumbles & dressing

**THE CAESAR 7**  
 romaine, fresh grated parmesan, toasted parmesan  
 chips & house-made croutons

**FRIED CHEESE CURDS 9**  
 served with a habanero-infused raspberry jelly  
 & homestyle ranch dipping sauce

**CRAB CAKES 12**  
 drizzled with a Meyer lemon beurre blanc \ 2 cakes

**MARINATED OLIVES 5**  
 assorted house-marinated olives,  
 served with toasted pita bread triangles

**JALAPENO STUFFED, BACON WRAPPED QUAIL 15**  
 on a bed of arugula with a cabernet reduction \ 4 quail

**LAMB LOLLIPOP CHOPS 15**  
 smoked lamb with a mint jelly \ 4 chops

€ **SEASONAL VEGETABLE TEMPURA 12**  
 lightly tempura battered vegetables served with a side  
 of sriracha aioli and ponzu sauce

**CHICKEN & GOAT CHEESE SALAD 12**  
 grilled chicken, spinach, goat cheese, candied walnuts,  
 strawberry, pickled red onion & raspberry vinaigrette

**TUNA TATAKI SALAD 14**  
 seared ahi tuna, mixed greens, mandarin oranges,  
 boiled egg & miso vinaigrette

**GRILLED SALMON & WILD BERRY SALAD 14**  
 mixed greens, fresh berries, cucumber, almonds,  
 pickled red onion & raspberry vinaigrette

€ **GREEN GODDESS QUINOA SALAD 10**  
 mixed greens, romaine, cucumbers, tomato, house-  
 made croutons, wholegrain quinoa & house green  
 goddess dressing

€ **WILTED SPINACH SALAD 8**  
 pickled purple onions, candied walnuts, bacon, blue  
 cheese crumbles & bacon vinaigrette

**ADD ONS** \_\_\_\_\_  
 chicken 5 - flat iron steak 6 - salmon filet 10

## SANDWICHES \_\_\_\_\_

served with house salad, soup or fries

**PUBLIC HOUSE ANGUS BURGER 13**  
with smoked gouda, crispy onion strings, lettuce,  
tomato & our savory secret sauce  
add bacon 1 - egg 1 - quail egg 2  
green chile or jalapeno 1

**THE CUBANO 12**  
pulled pork, house smoked ham, swiss cheese, pickles  
& wholegrain corriander mustard

## MAIN COURSES \_\_\_\_\_

**PUBLIC HOUSE MEAT LOAF 18**  
ground beef, pork & duck, mashed potatoes, wild-  
mushroom demi glace, horseradish crème fraîche  
& vegetable of the day

**SOUS-VIDE DOUBLE BONE-IN PORK CHOP 30**  
stone-ground cheese grits, vanilla porter jelly  
& vegetable of the day

☾ **CHEF SPECIAL: FILET MIGNON**  
{ market price }

**GRILLED BLACK ANGUS RIBEYE 36**  
butternut squash risotto, sage goat cheese  
compound butter & vegetable of the day

**BLACK ANGUS "COWBOY CUT" RIBEYE 56**  
bone-in ribeye with green peppercorn au poivre,  
roasted potatoes & vegetable of the day

☾ **CHEF SPECIAL: FISH OF THE DAY**  
{ market price }

## DESSERTS \_\_\_\_\_ { some desserts vary in preparation; ask server for details }

**DONUT BREAD PUDDING 7**

**FRIED APPLE PIE 8**

☾ **CREME BRULEE SPECIAL 8**

GLUTEN FREE MENUS AVAILABLE; ASK SERVER FOR DETAILS

Check out our other concepts...  
*Crush: Wine Bar & Deli* Downtown  
*Cask & Cork* Town Square Villiage

☾ **CHICKEN & BRIE SANDWICH 11**  
crispy chicken, brie, caramelized onions  
& raspberry-habanero jam

☾ **BLUE CHEESE TURKEY MELT 12**  
smoked turkey with crispy onion strings,  
arugula, tomatoes & blue cheese aioli on  
berry wheat bread

**SEARED ELK TENDERLOIN 36**  
5 oz chipotle marinated elk tenderloin, jalapeno  
hollandaise, roasted potatoes & vegetable of the day

**STUFFED CHICKEN BREAST 18**  
bacon-wrapped chicken stuffed with swiss cheese,  
spinach & tomatoes with roasted purple potatoes  
& a cabernet reduction

**LOW COUNTRY SHRIMP & GRITS 18**  
blackened jumbo gulf shrimp, carrots, red onions,  
celery, Andouille sausage, red bell pepper, stone-  
ground cheese grits & a red eye gravy

**VEGETARIAN SAUTEE 14**  
bell peppers, carrots, celery, wholegrain quinoa,  
roasted purple potatoes, baby spinach & basil pesto

**CEDAR PLANK SALMON 27**  
Faroe Islands salmon topped with a blue crab -  
Meyer lemon beurre blanc; with wholegrain quinoa  
& vegetable of the day

**PUBLIC HOUSE BROWNIE 8**

**MILK SHAKE SPECIAL 8**  
"booze it up" with a suggested spirit for an added \$4

EXECUTIVE CHEF: SHELBY SWINDELL  
FRONT OF HOUSE MANAGEMENT:  
NOELLE HAVENS, HEATH LOONEY