

- BRUNCH -

SALADS & SOUPS

BAKED POTATO SOUP cup 4 bowl 6	ADD TO ANY SALAD
PRIME RIB AND MUSHROOM SOUP cup 4 bowl 6	chicken 5
SOUP OF THE DAY cup 4 bowl 6	salmon 10
PUBLIC HOUSE SALAD mixed greens, parmesan, cucumber, tomato, carrot, croutons, choice of dressing 5	steak 7
THE WEDGE iceberg, tomato, red onion, bacon crumbles, bleu cheese dressing 6	
CAESAR romaine, parmesan chips, tomato, croutons 6	
APPLE SPINACH spinach, bacon crumbles, apple, blue cheese, pickled red onions, sherry vinaigrette, candied walnuts 8	
TUNA TATAKI SALAD seared ahi tuna, greens, cucumber, mandarin oranges, boiled egg, miso vinaigrette 14	

PUBLIC HOUSE MAC AND CHEESE three cheese mac with toppings of your choice 7
 chicken 2 steak 2 meatloaf tips 2 crab 3 caramelized onions 1
 tomato 1 bacon 1 jalapeno 1 veg of the day 2 green chile 1

SANDWICHES SERVED WITH HOUSE SALAD, SOUP OR FRIES

PUBLIC HOUSE MEATLOAF SANDWICH crispy onions, cheddar cheese, honey BBQ on texas toast 12	
PUBLIC HOUSE ANGUS BURGER lettuce, tomato, smoked gouda, crispy onion, public house secret sauce 13	
add bacon 1 add egg 1 add green chile 1	
HAM AND BRIE SANDWICH house smoked ham, brie, caramelized onions, jalapeno raspberry jelly 11	
BAJA CHICKEN MELT chipotle mayo, pepperjack, avocado, poblano pepper 11	

ENTREES

GRILLED CHICKEN BREAST quinoa, veg of the day, asiago cream sauce 10	
CRAB CAKE BENEDICT English muffin, asparagus, jalapeno hollandaise, hash browns 16	
CHICKEN PESTO PASTA chicken breast, feta, caramelized onions, basil pesto, tomatoes, veg of the day, rotini 9	
BREAKFAST ENCHILADAS two eggs any style, house made chorizo, corn tortillias, potatoes, cheddar, green chile sauce, and sour cream 12	
FRESH BLUEBERRY PANCAKES warm maple syrup, whipped butter 7	
WAFFLE AND FRESH BERRIES warm maple syrup, whipped butter 8	
ORANGE CARDAMOM FRENCH TOAST fresh berries, cream cheese drizzle, maple syrup 9	
EGGS BENEDICT house smoked ham, English muffin, asparagus, jalapeno hollandaise, hash browns 13	
BISCUITS AND GRAVY buttermilk biscuits, sausage gravy 7	
CHILE RELLENO OMELET queso fresco, roasted tomato-chipotle salsa 10	
CHICKEN FRIED STEAK & EGGS full steak, two eggs any style, texas toast, sausage gravy 16	
TRADITIONAL BREAKFAST two eggs any style, sausage links, ham or bacon, hash browns, choice of bread 12	
BLACKENED SALMON dill remoulade, quinoa, veg of the day 16	
SHRIMP AND GRITS jumbo gulf shrimp, carrots, red onions, celery, andouille sausage, red bell pepper, red chili oil, herb oil, goat cheese grits, saffron beuree blanc 16	
DRINKS coffee 2.75 freshly squeezed OJ 4 freshly squeezed grapefruit juice 4	

BRUNCH COCKTAILS

BLOODY MARY 8	
DELICIOUS BLOODY MARY house infused pepper vodka, pickled spear accoutrement, beef jerky rim 10	
YELLOW BELLY BREAKFAST coors original, fresh squeezed OJ, amaretto 6	
MIMOSA champagne, fresh squeezed OJ 6	


PUBLIC HOUSE
 COMFORT • CORKS • COCKTAILS • CRAFT
 AMARILLO, TX
 - LUNCH -

SALADS & SOUPS

- BAKED POTATO SOUP** cup 4 bowl 6
- PRIME RIB AND MUSHROOM SOUP** cup 4 bowl 6
- SOUP OF THE DAY** cup 4 bowl 6
- PUBLIC HOUSE SALAD** mixed greens, parmesan, cucumber, tomato, carrot, croutons, choice of dressing 5
- THE WEDGE** iceberg, tomato, red onion, bacon crumbles, bleu cheese dressing 6
- CAESAR** romaine, parmesan chips, tomato, croutons 6
- APPLE SPINACH** spinach, bacon crumbles, granny smith apple, blue cheese, pickled red onions, sherry vinaigrette, candied walnuts 8
- CHICKEN GOAT CHEESE** chicken, spinach, goat cheese, strawberry, pickled red onions, raspberry vinaigrette, almonds 12
- TUNA TATAKI SALAD** seared ahi tuna, greens, cucumber, mandarin oranges, boiled egg, miso vinaigrette 14
- GRILLED SALMON AND WILD BERRY SALAD** mixed greens, fresh berries, cucumbers, almonds, pickled red onion, raspberry vinaigrette 14
- ADD TO ANY SALAD**
- chicken 5
- salmon 10
- steak 7

SANDWICHES

SERVED WITH HOUSE SALAD, SOUP OR FRIES (ADD SWEET POTATO FRIES \$2)

- PUBLIC HOUSE MEATLOAF SANDWICH** crispy onions, cheddar cheese, honey BBQ on texas toast 12
- FILET CHEESE STEAK SANDWICH**
seared steak, caramelized onions, poblano, mushroom, pepperjack 14
- PUBLIC HOUSE ANGUS BURGER** lettuce, tomato, smoked gouda, crispy onion, public house secret sauce 13
add bacon 1 add egg 1
- COWBOY BBQ BURGER** ham, BBQ sauce, cheddar, lettuce, tomato, crispy onion 13
- BAJA CHICKEN MELT** chipolte mayo, pepperjack, avocado, poblano pepper 11
- CRISPY CHICKEN SOUTHWEST WRAP** fried chicken, bacon, lettuce, tomato, avocado, BBQ ranch 13
- CUBANO** pulled pork, swiss, house-smoked ham, stout mustard, pickles 11
- PIMENTO CHEESE SANDWICH** house-made pimento cheese, bacon, tomato 9
- HAM AND BRIE SANDWICH** house smoked ham, brie, caramelized onions, jalapeno raspberry jelly 11
- PORTABELLO HUMMUS WRAP** grilled portabello, tomato, red onion, mixed greens, cucumbers, red bell pepper hummus 10

ENTREE

- PULLED PORK FLAT BREAD** smoked gouda, green chilies, BBQ sauce 11
- CAPRESE CHICKEN FLATBREAD** smoked chicken, mozzarella, basil pesto, tomatoes, balsamic reduction 13
- GREEN CHILE CHICKEN FLATBREAD** smoked chicken, green chilies, red onions, three cheeses 12
- FISH OF THE DAY** pan seared fish with quinoa, vegetable of the day 13
- FISH TACO OF THE DAY** grilled or beer battered, cucumber slaw, chips and salsa 13
- CHICKEN FRIED CHICKEN** gravy, mashed potatoes, texas toast 12
- LUNCH MEATLOAF** two slices of meatloaf, green chile demi glace, mashed potatoes, texas toast 12
- GRILLED CHICKEN BREAST** quinoa, vegetable of the day, asiago cream sauce 10
- BLACKENED SALMON** dill remoulade, quinoa, vegetable of the day 16
- CHICKEN PESTO PASTA** feta, caramelized onions, basil pesto, tomatoes, vegetable of the day, rotini 9
- FLAT IRON LUNCH STEAK** 6oz flat iron steak, mashed potatoes, vegetable of the day, red wine reduction 16

PUBLIC HOUSE MAC AND CHEESE three cheese mac 7

chicken 3 steak 3 crab 4 caramelized onions 1 chorizo 3 truffle oil 1
 tomato 1 bacon 1 jalapeno 1 veg of the day 2 meatloaf tips 2 green chilies 1



PUBLIC HOUSE

 COMFORT • CORKS • COCKTAILS • CRAFT

 AMARILLO, TX

SMALL PLATES

- DINNER -

<p>CHICKEN & WAFFLES blackberry bourbon maple syrup 12</p> <p>PULLED PORK SLIDERS smoked gouda, coleslaw, BBQ sauce, and onion strings 14</p> <p>SMOKED LAMB LOLLIPOP CHOP vanilla porter jelly 15</p> <p>PULLED PORK FLAT BREAD smoked gouda, green chili, BBQ sauce 11</p> <p>SEASONAL CHARCUTERIE & CHEESE hummus and olives 18</p> <p>JALAPENO STUFFED BACON WRAPPED QUAIL 15</p>	<p>FRIED CHEESE CURDS raspberry jelly, bacon ranch 9</p> <p>CRAB CAKES lemon dill remoulade 12</p> <p>CRAB STUFFED BACON WRAPPED JALAPENOS 12</p> <p>TEXAS SUSHI ginger soy 13</p> <p>SESAME CRUSTED OYSTERS miso vinaigrette 12</p> <p>MARINATED OLIVES pita bread 5</p>
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PUBLIC HOUSE MAC AND CHEESE three cheese mac 10
 chicken 3 steak 3 crab 4 caramelized onions 1 chorizo 3 truffle oil 1
 tomato 1 bacon 1 jalapeno 1 veg of the day 2 meatloaf tips 2 green chilies 1

SALADS & SOUPS

BAKED POTATO SOUP cup 4 bowl 6

PRIME RIB AND MUSHROOM SOUP cup 4 bowl 6

SOUP OF THE DAY cup 4 bowl 6

PUBLIC HOUSE SALAD romaine, cucumber, tomato, carrot, crouton, choice of dressing 5

THE WEDGE iceberg, tomato, red onion, crumbled bacon, blue cheese dressing 6

CAESAR romaine, parmesan chips, tomato, croutons 6

APPLE SPINACH spinach, apple, blue cheese, crumbled bacon, pickled red onions, sherry vinaigrette, candied walnuts 8

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

GRILLED SALMON & WILD BERRY SALAD mixed greens, fresh berries, cucumbers, almonds, pickled red onions, raspberry vinaigrette 14

CHICKEN GOAT CHEESE grilled chicken, spinach, goat cheese, strawberry, raspberry vinaigrette, almonds, pickled red onions 12

ENTREE

PUBLIC HOUSE MEAT LOAF ground beef, pork, and duck, mashed potatoes, wild mushroom demi glace, vegetable of the day 18

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

CHEF SPECIAL PAN ROASTED FILET MIGNON (price will vary)

GRILLED BLACK ANGUS RIBEYE butternut squash risotto, cranberry thyme jelly, vegetable of the day 35

BLACK ANGUS COWBOY CUT RIBEYE roasted potatoes, au poivre, vegetable of the day 46

FISH OF THE DAY (market price)

CEDAR PLANK SALMON blue crab beurre blanc, quinoa, vegetable of the day 26

SEARED ELK TENDERLOIN roasted potatoes, jalapeno hollandaise, vegetable of the day 36

CHICKEN FRIED FLATIRON STEAK country gravy, mashed potatoes, vegetable of the day 16

BACON-WRAPPED & STUFFED CHICKEN swiss cheese, spinach, tomatoes, roasted purple potatoes, cabernet reduction 18

SHRIMP & GRITS jumbo gulf shrimp, carrots, red onions, celery, andouille sausage, red bell pepper, red chili oil, goat cheese grits, saffron beuree blanc 18

VEGETARIAN SAUTE bell peppers, carrots, celery, quinoa, purple potato, spinach, basil pesto 14

GRILLED LOBSTER TAIL black truffle hollandaise, clarified butter, roasted purple potatoes, vegetable of the day (market price)

SANDWICHES SERVED WITH HOUSE SALAD, SOUP OR FRIES

PUBLIC HOUSE ANGUS BURGER smoked gouda, crispy onion, public house secret sauce 13 add bacon 1 add egg 1 add green chile 1

CUBANO pulled pork, house-smoked ham, pickles, swiss, stout mustard 12

GRILLED PIMENTO CHEESE SANDWICH house made pimento cheese, bacon, tomato 9

HAM & BRIE SANDWICH house-made smoked ham, brie, caramelized onions, raspberry jelly 11

FILET CHEESE STEAK SANDWICH seared steak, caramelized onions, poblano, mushroom, pepperjack 16

BAJA CHICKEN MELT chipotle mayo, pepperjack, avocado, poblano pepper 11