

SANDWICHES

Served with your choice of small house salad, cup of soup or fries.
sweet potato fries available for an additional 2

PUBLIC HOUSE ANGUS BURGER 13

8 oz. angus beef patty grilled & topped with smoked gouda, crispy onion strings, lettuce, tomato & our savory secret sauce - substitute vegan patty 2
add ons... bacon 2 / egg 1 / quail egg 2 / green chiles 1 / jalapeños 1

SW CRISPY CHICKEN WRAP 13

crispy chicken, bacon, lettuce, tomato, shredded cheese, bbq sauce and ranch served in a jalapeño cheddar tortilla

HAM & BRIE SANDWICH 12

house-smoked ham, brie cheese, caramelized onions & raspberry habanero jam served on wheat berry bread

BAJA CHICKEN MELT 13

grilled chicken, chipotle mayo, pepper jack cheese, avocado & poblano pepper on Texas toast

MEATLOAF SANDWICH 12

single slice of PH meatloaf topped with crispy onion, cheddar cheese & honey barbecue served on Texas toast

PIMENTO CHEESE SANDWICH 10

smoked gouda pimento cheese spread topped with 2 slices of bacon and 2 slices of tomato served on Texas toast - add crispy chicken 3 / beef patty 4 / vegan patty 5 / slice of meatloaf 5

FEATURES

USDA PRIME GRADE

NY STRIP 48

Tri Tails from Harrell Ranch 16 oz prime NY strip grilled to perfection served with roasted potatoes & vegetable of the day

SPLIT BONE RIBEYE 39

split bone ribeye grilled then topped with apple bourbon jelly - served with red roasted potatoes & vegetable of the day

ANGUS FILET MIGNON 39

hand cut filet mignon grilled and topped with a cabernet reduction - served with roasted potatoes & vegetable of the day

BLACK ANGUS RIBEYE 35

hand cut angus ribeye grilled then topped with a fried egg, chipotle goat cheese compote - served with roasted potatoes & vegetable of the day

CHICKEN CHIPOTLE PASTA 14

grilled chicken sautéed with peppers, spinach, onion, sun-dried tomato and penne pasta all tossed in a chipotle cream sauce substitute gulf shrimp 4

SHRIMP & GRITS 18

4 blackened jumbo gulf shrimp served with stone ground cheese grits topped with mixed vegetables & jalapeño pork sausage in a red eye gravy

PH MAC "N" CHEESE 10

rotini pasta & three cheese blend:
Add ons crab 5 chicken 3 / steak 4 / chorizo 2 / meatloaf tips 3
bacon 2 / truffle oil 2 / fresh veggies 2 / green chilies 1
jalapeños 1 / onions 1

PISTACHIO ENCRUSTED (Dinner only)

CHILEAN SEA BASS 37

fresh chilean sea bass encrusted with ground pistachios then pan seared - topped with lemon beurre blanc - served with vegetable of the day and your choice of wild rice or quinoa

ELK TENDERLOIN 38 (Dinner only)

6oz. chipotle marinated elk tenderloin topped with jalapeño hollandaise - served with roasted potatoes & vegetable of the day

DOUBLE BONE-IN PORK CHOP 30 (Dinner only)

blackened and topped with vanilla porter jelly - served with stone-ground cheese grits & vegetable of the day

BLACKENED SALMON 27

fresh Atlantic salmon seasoned & pan seared - topped with caper aioli - served with vegetable of the day and your choice of wild rice or quinoa

PUBLIC HOUSE MEATLOAF 19

ground beef, pork & duck meatloaf - topped with a mushroom demi-glace - served with mashed potatoes & vegetable of the day

ASIAGO CREAM CHICKEN 14

grilled chicken breast topped with asiago cream sauce served with vegetable of the day and your choice of wild rice or quinoa

THAI CHILI HONEY CHICKEN 14

grilled chicken breast drizzled with Thai chili honey sauce served with vegetable of the day and your choice of wild rice or quinoa

