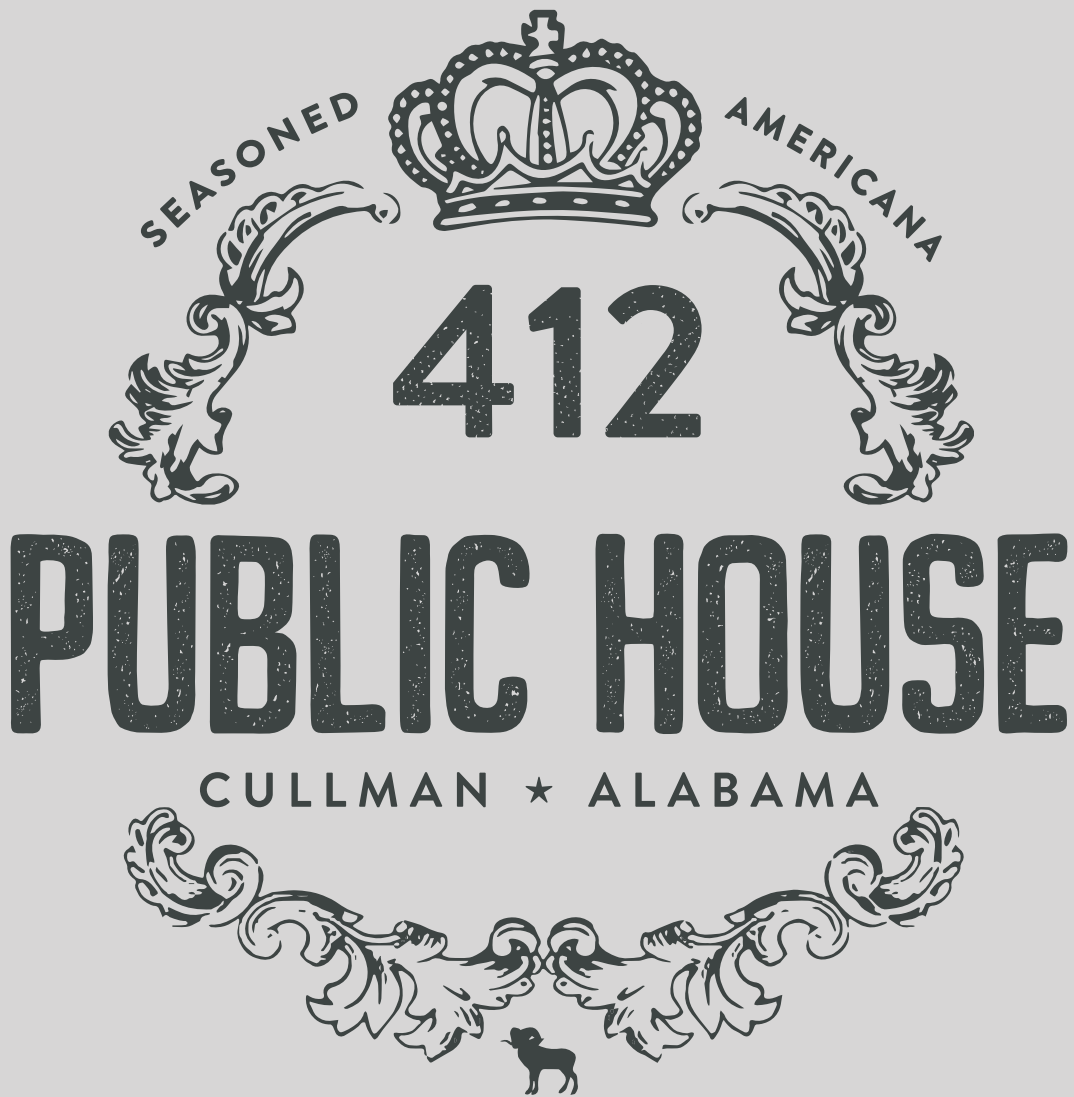


WELCOME TO OUR HOUSE!



LUNCH

Executive Chef  
Ricardo Nishimura

Owners:  
Stephen P. Gannon & Ricardo Nishimura

Bar Manager: Jeremy White

# PUBLIC HOUSE

## SEASONED AMERICANA



### SIDES

sweet potato fries  
house fries  
brussel sprouts  
house salad (\$2 upcharge)  
caesar salad (\$2 upcharge)

### DESSERT

crème brûlée cheesecake  
tiramisù  
house special

\$2 Cake Cutting Fee per person  
for non 412 desserts

Split Check Limited to 6 per Party

Gratuuity added to parties of 6 or more

Please notify your server of any allergies. Due to cross-contamination, we are unable to guarantee a 100% allergy-free zone. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

### STARTERS

- BOUDIN EGG ROLL** 9  
boudin and pepper jack wrapped and fried, served on a bed of mixed greens with a side of pepper jelly
- CRAB DIP** 14  
house-made lump crab dip baked and served with house-made wonton chips
- CRUSTED SEARED AHI TUNA** 14  
sushi grade yellowfin tuna served over spicy honey brussels, topped with spicy kimchi
- WONTON NACHOS** 16  
wonton chips layered with pepper jack cheese, marinated cabbage, jalapeños, banana peppers, drizzled with sweet thai chili sauce, topped with your choice of chicken or shrimp

### SALADS

- CAESAR SALAD** 14  
fresh greens tossed in creamy caesar dressing, served with croutons and tomatoes, topped with your choice of chicken (\$4) or shrimp (\$5)
- CAPRESE SALAD** 14  
fresh mozzarella, red ripe tomatoes, and fresh basil leaves served over mixed greens topped with a drizzle of balsamic vinaigrette
- SMOKED DUCK SALAD** 18  
fresh spring mix, cherry tomatoes, fresh beets, roasted chickpeas and a side of ginger dressing

### LUNCH

- CAJUN BATTERED CATFISH SANDWICH OR PLATE** 14  
thin sliced and deep fried to perfection; served with slaw, lettuce, tomatoes on a brioche bun with house fries
- FISH SANDWICH OF THE DAY** 19  
served with lettuce, tomato, and cajun slaw on a brioche bun
- FRIED GREEN TOMATO BLT** 14  
golden brown fried green tomatoes, hickory smoked bacon, lettuce, and mayo, served on texas toast
- TERIYAKI TURKEY SANDWICH** 17  
grilled shaved turkey, lettuce, tomato, grilled pineapple, and asian slaw on a brioche bun
- GRILLED CHICKEN ON AN EVERYTHING BAGEL** 15  
served with mixed greens, tomatoes, avocado and topped with avocado ranch
- CHICKEN AND WAFFLE SLIDER** 13  
a pair of sweet waffles with a golden crispy fried chicken breast
- SMOKED GOUDA BURGER** 16  
8 oz hand-pattied burger, lettuce, tomato, grilled onions, spicy ranch, and melted gouda cheese on a brioche bun
- BISON BURGER** 17  
8 oz hand-pattied bison burger, caramelized onions, and melted blue cheese on a brioche bun
- TORTELLINI ALFREDO** 17  
tortellini pasta tossed in our specialty alfredo sauce, with a choice of chicken or shrimp
- BRISKET TACOS** 16  
three gua bao buns stuffed with mac & cheese, cajun slaw, bbq sauce, and brisket
- BEEF MEDALLION SLIDERS** 16  
a pair of japanese brioche sliders with beef tenderloin, lettuce, fried green tomato, horseradish sauce and american cheese