

412 Public House

Seasoned Americana



STARTERS

CRAB DIP

house made lump crab dip baked and served with house made wonton chips

14

WONTON NACHOS

wonton chips, pepper jack cheese, marinated cabbage, jalapeños, banana peppers, sweet thai chili sauce, with a choice of chicken or shrimp

15

SEARED AHI TUNA

sushi grade ahi tuna seared with soy sauce, wasabi, served over baked kale and topped with black bean salsa

13

SALADS

CAESAR SALAD

fresh greens tossed in creamy caesar dressing, served with croutons and tomatoes, with a choice of chicken or shrimp

14

CHICKEN SALAD

chicken salad served on a bed of greens, baked kale, cherry tomatoes

14

LUNCH

SMOKED GOUDA BURGER

7 oz hand pattied burger, lettuce, tomato, grilled onions, spicy ranch, gouda cheese

16

PENNE ALFREDO

penne pasta tossed in our specialty alfredo sauce and topped with chicken or shrimp

17

CAJUN BATTERED CATFISH SANDWICH OR PLATE

thin sliced and deep fried to perfection; served with slaw, lettuce, tomatoes on a brioche bun with house fries

14

MUSHROOM SWISS BURGER

7 oz burger topped with american swiss cheese, sauteed mushrooms, white wine reduction brown gravy

15

FRIED GREEN TOMATO BLT

golden brown fried green tomatoes, hickory smoked bacon, lettuce, and mayo, served on Texas Toast

14

MEATBALL SLIDERS

three house made meatballs on sweet Hawaiian rolls topped with parmesan cheese

15

GF PEPPERONI PIZZA

traditional pepperoni pizza, marinara sauce, fresh basil, mozzarella cheese, cherry tomatoes on a cauliflower crust with side salad

13

CARVED TURKEY MELT SANDWICH

sliced oven turkey, hickory smoked bacon, melted queso, lettuce, tomatoes, aioli on a brioche bun

17

HICKORY SMOKED SAUSAGE PASTA

penne pasta tossed in our house made marinara with conecuh sausage, sautéed onions and peppers, topped with parmesan cheese

15

CHEF'S PULLED PORK SANDWICH

mounted smoked pulled pork, topped with queso, pickles, beer battered onion rings and slaw

14

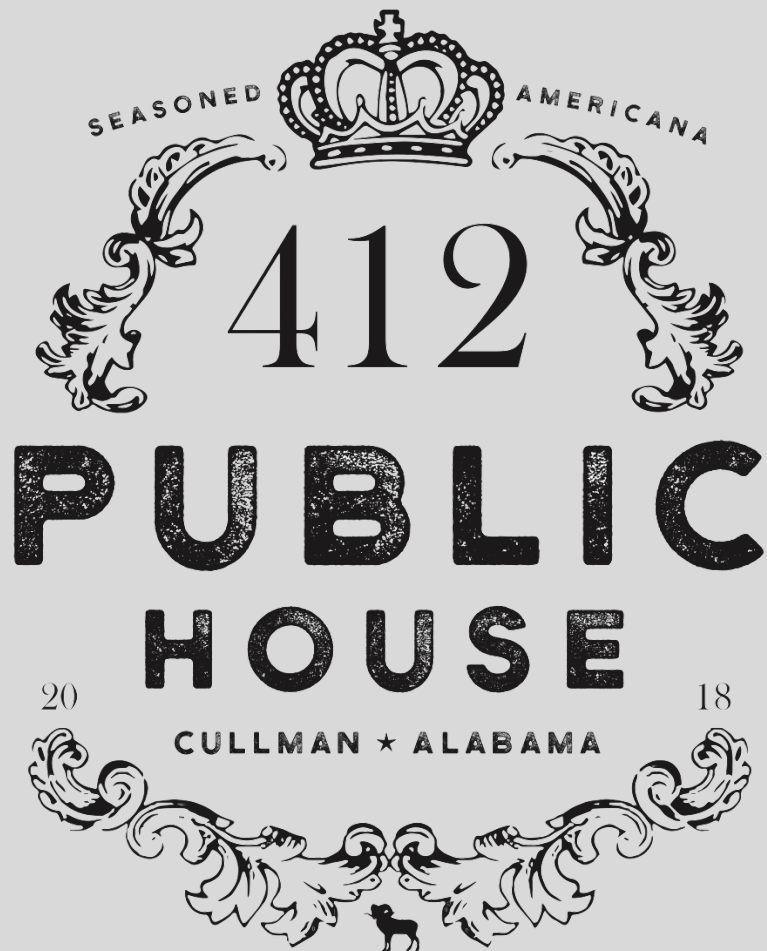
SIDES

sweet potato fries | house fries
brussel sprouts
pasta salad
house salad (\$2 up charge)

DESSERT

crème brûlée cheesecake
house special

welcome to our house!



Lunch

Executive Chef
Ricardo Nishimura

owners:

Stephen P. Gannon & Ricardo Nishimura

Bar Manager: Jeremy White

Sous Chef:
Austin Cupp
Justin Scott