



PUBLIC HOUSE

SEASONED AMERICANA

STARTERS

Beignets **\$10**
four beignets served hot with powdered sugar and berries

Crab Salad **\$14**
fresh crab salad, served cold with house wonton chips

MAINS

Breakfast Tacos **\$14**
three tacos with scrambled eggs, andouille sausage, red peppers, pickled red onions, and a pepper jack cheese sauce. served w/ fried potatoes

Chicken & Waffles **\$18**
two belgium waffles with fried chicken, topped with apple butter syrup, and powdered sugar

The Classic Omelette **\$12**
mushrooms, onions, bell peppers, bacon, and american cheese, served with your choice of fried potatoes or grits

Bacon Cheddar Burger **\$18**
cheddar cheese, bacon, lettuce, tomato, red onions, and wickles pickles

Southern Breakfast **\$14**
two eggs, bacon or sausage, fried potatoes or grits, and biscuits and country gravy

Loco Moco **\$14**
white rice topped with a hamburger patty, two fried eggs, brown gravy, and fried onions

Shrimp & Grits **\$24**
cheese grits, topped with cajun grilled shrimp and a cajun butter sauce

Eggs Benny **\$18**
english muffin topped with ham, two poached eggs, housemade hollandaise sauce, and served with asparagus

Banana Foster French Toast **\$12**
two pieces of french toast topped with three fried bananas, and caramel rum sauce and powdered sugar

Mini Waffle Board **\$12**
four mini waffles served with nutella, whipped cream, chocolate chips, and butter

BRUNCH COCKTAILS

Specialty Mimosas **\$7**
champagne served with your choice of orange, blood orange, pineapple, cranberry, or peach*
*(\$1 upcharge)

Bloody Mary **\$10**
wheatley vodka with our house bloody mary mix

Espresso White Russian **\$10**
van gogh double espresso vodka layered with coffee liqueur, and cream

Bourbon & Bean Old Fashioned **\$12**
traveller whiskey, bitters, demerara syrup, and chapala coffee liqueur, stirred and garnished with an orange peel and cherry

Pub 75 **\$12**
empress gin, simple syrup, lemon juice, and cranberry juice shaken and topped with champagne. garnished with fresh rosemary and cranberries



2026 BRUNCH MENU

10:30AM - 2:00PM