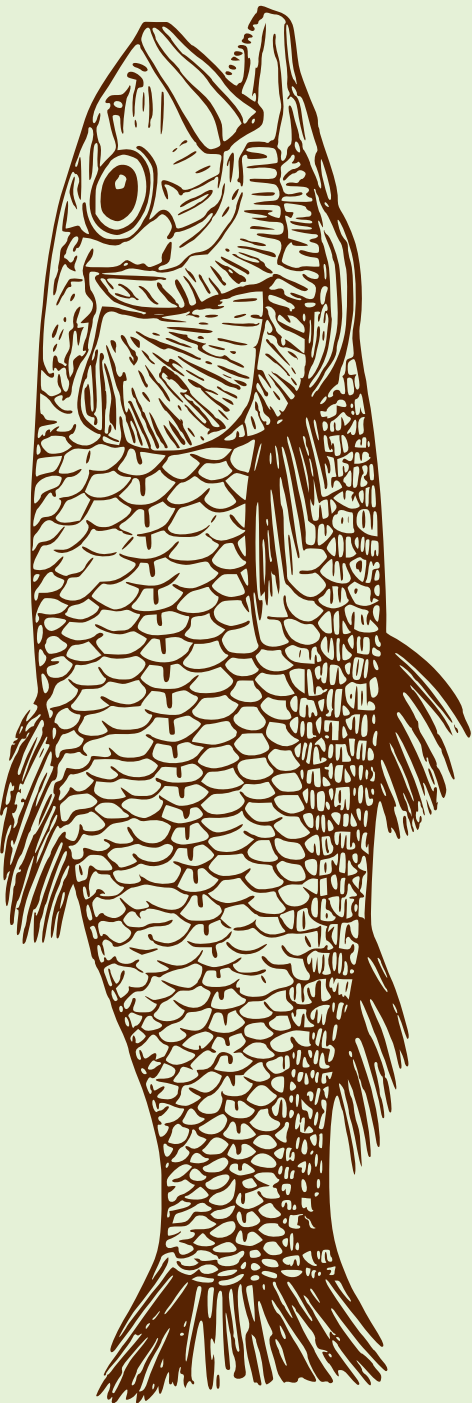


412 Public House

Seasoned Americana



STARTERS

CRAB DIP

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

15

WONTON NACHOS

wonton chips layered with pepper jack cheese, marinated cabbage, diced jalapeños, banana peppers, drizzled with sweet Thai chili sauce, topped with your choice of chicken or shrimp

17

CHEESE STICKS

pepper jack cheese wrapped in wontons, deep fried, and served with marinara sauce

10

SEARED AHI TUNA

8 oz of sushi grade ahi tuna seared, sliced, and served over mixed greens and fried kale, drizzled with cusabi and soy sauce with a side of wasabi

16

SALADS

CAESAR SALAD

fresh Romaine tossed in a creamy Caesar dressing topped with cherry tomatoes, wonton strips, and your choice of chicken (\$4) or shrimp (\$5)

15

MIXED BERRY SALAD

fresh strawberries and blackberries on a bed of spring mix topped with spiced pecans and feta cheese with strawberry balsamic, and your choice of chicken (\$4) or shrimp (\$5)

18

DINNER

FILET MIGNON

8 oz choice semi-center cut beef tenderloin served with two sides

36

RIBEYE

14 oz hand cut Braveheart ribeye served with two sides

34

LINGUINI ALFREDO

linguini pasta tossed in our specialty alfredo sauce or tomato cream sauce and served with your choice of chicken (\$4), shrimp (\$5), or steak (\$6)

16

PORK CHOP RIBEYE

8 oz pork chop ribeye with our signature cream sauce over garlic mash and one side

19

GRILLED SALMON

fresh atlantic salmon blackened and grilled and served over mixed vegetables and cajun cream sauce with a choice of second side

26

BEEF MARSALA

grilled steak sliced and served over garlic mash with marsala gravy and one side of your choice

20

CHICKEN TERIYAKI

grilled chicken breast glazed with teriyaki sauce on a bed of rice and blistered shishito peppers

19

SHRIMP AND GRITS

stone ground yellow grits packed with cheddar cheese and covered with tasso ham gravy then topped with grilled shrimp

24

HANDHELDS

SMOKED GOUDA BURGER

8 oz hand-pattied burger with lettuce, tomato, grilled onions, spicy ranch, and melted gouda cheese

18

PIMENTO CHEESEBURGER

8 oz hand-pattied burger on a toasted brioche bun with pimento cheese, apple bacon jam, lettuce, and tomato

18

TACOS

three soft tortillas stuffed with your choice of blackened mahi mahi or grilled steak, fresh pico de gallo, chimichurri, lettuce, pickled red onions, shredded cheese and your choice of one side

17

SIDES

sweet potato fries | house fries
brussel sprouts | broccolini
asparagus | garlic mash
house salad* | caesar salad*
mixed vegetables
*(\$2 upcharge for side salad)

DESSERT

creme brûlée cheesecake
tiramisù

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

**split checks limited to 6 per party
gratuity 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.

welcome to our house!



Dinner

Head Chef: Blakeney Argo

Bar Manager: Jeremy White

OWNERS:

STEPHEN P. GANNON & RICARDO NISHIMURA