

# PUBLIC SERVICE

- RESTAURANT -

## LITTLES

### SHRIMP & ANDOULLIE CROQUETTES

gulf shrimp, cream cheese, white remoulade  
12

### DEBRIS MAC 'N CHEESE

short rib, brioche bread crumbs  
12

### LA BLUE CRAB DIP

spinach, mozzarella, toast points  
16

### CAJUN POUTINE

cochon gravy, beer cheese, fried egg, steak fries  
10

### FRIED GREEN TOMATOES

celery root slaw, remoulade sauce  
10

### CRAB CAKE

louisiana lump crab, roasted red pepper cream  
smoked corn relish  
18

### CRISPY PORK BELLY

pickled peppers, cane syrup gastrique  
14

### PIMENTO CHEESE

house pickles, crystal gastrique  
8

## SOUP + SALAD

### PUBLIC GUMBO

chef's daily preparation, jazzmen rice  
8

### SOUP OF THE DAY

chef's daily preparation  
10

### WILTED SPINACH SALAD

bacon, blue cheese crumbles,  
sundried tomato vinaigrette, devilled egg  
12

### P.S. MIXED GREENS

marinated tomatoes, pickled red onion,  
blackened pecans, champagne vinaigrette  
7

### NEWBERG WEDGE

stilton, cherry tomatoes, avocado, bacon,  
pickled red onions, sherry vinaigrette  
9

## "FEED ME" EXPERIENCE

a custom tasting menu created & served by our chefs

3 course 45 | 5 course 65

*we recommend all guests in party participate*

*please inform your server of any dietary restrictions or food allergies*

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

## SEAFOOD BAR

### THE TOWER

gulf oysters, crab remoulade, ceviche,  
boiled gulf shrimp  
65

### OYSTERS HALF SHELL

premium gulf oysters, mignonette  
½ dozen 9 / dozen 18

### AVOCADO SHRIMP COCKTAIL

boiled gulf shrimp, tobasco cocktail sauce  
horseradish crema  
14

### GULF CEVICHE

smoked corn, citrus, house crackers  
10

## SUPPER

### DOUBLE CUT PORK CHOP

praline sweet potatoes, caramelized onion jus  
28

### STEAK FRITES

10oz new york strip, steak fries, arugula,  
pickled red onions, béarnaise aioli  
35

### PUBLIC BURGER

short rib grind, bourbon hickory sauce, manchego,  
aioli, crispy onions  
17

### CAST IRON SEARED GULF CATCH

local vegetables, crispy farro, romesco  
29

### BRAISED BEEF SHORT RIBS

truffle polenta, grilled broccolini, poremsean  
27

### PUBLIC CHICKEN

half rotisserie chicken, green tomato chow chow,  
garlic smashed potatoes  
21

### SMOKED CAULIFLOWER TAGLIATELLE

stone oven roasted mushrooms, charred eggplant  
19

### JUMBO LOUISIANA SHRIMP

baby potatoes, corn, andouille chip, crab boil nage  
25

### FILET MIGNON 650

heritage beef tenderloin filet, creole mustard glaze,  
charred asparagus, bordelaise, crispy onion  
39

*vegetarian, vegan and gluten free options available on request*

## SIDES

### ROTISSERIE VEGGIES

### BRUSSEL SPROUTS & BACON

### PRALINE SWEET POTATOES

### STEAK FRITES

### LEMON GRILLED BROCCOLINI

6