

PUBLIC SERVICE

- RESTAURANT -

LITTLES

TASSO HUSHPUPPIES

sweet corn, pimento cheese, honey cane syrup
7

DEBRIS MAC 'N CHEESE

short rib, brioche bread crumbs
12

LA BLUE CRAB DIP

spinach, mozzarella, toast points
18

CAJUN POUTINE

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

CRISPY CHICKEN WINGS

bourbon brined, crystal honey glaze
9

SOUP & SALADS

PUBLIC GUMBO

chef's daily preparation, jazzmen rice
cup 8 / bowl 14

SOUP OF THE DAY

chef's daily preparation
cup 8 / bowl 14

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

SOUP & SALAD COMBO

½ salad & cup of soup
11

CRISPY OYSTER CEASAR

baby kale, romaine hearts, lemon, parmesan
16

add
fried shrimp 7
grilled jumbo shrimp 9
rotisserie chicken 6
fried oysters 8

FLATS

NEAPOLITAN

mozzarella, marinated tomatoes, basil, olive oil
10

TRUFFLED BLT

crispy bacon, tomato, arugula, truffle aioli
13

WILD MUSHROOMS

arugula, boursin cheese, roasted garlic
14

ROTISSERIE VEGGIE

seasonal veggies, feta, spring onion pistou
12

SEAFOOD BAR

OYSTERS HALF SHELL

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

SANDWICHES

served with steak fries

PUBLIC BURGER

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

CUBAN MUFFALETTA

ham, pulled pork, pickles, olive salad, mojo orange glaze
13

GULF SHRIMP PO'BOY

b&b pickles, lettuce, tomato, remoulade sauce
16

GRILLED HAM & CHEESE

pimento cheese, chesesi ham, brioche
13

MAINS

STEAK FRITES

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

CAST IRON SEARED GULF CATCH

local vegetables, crispy farro, romesco
29

SMOKED CAULIFLOWER TAGLIATELLE

stone oven roasted mushrooms, charred eggplant
19

JUMBO LOUISIANA SHRIMP

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

vegetarian, vegan and gluten free options available on request

SIDES

SIDE CAESAR OR MIXED GREENS 5

PATATAS BRAVAS 6

BRUSSEL SPROUTS & BACON 6

STEAK FRITES 6

LEMON GRILLED BROCCOLINI 6

BUSINESS LUNCH SPECIALS

\$14

Monday

RED BEANS & RICE
crystal honey glazed
chicken thigh

Tuesday

B.E.L.T. SANDWICH
fried egg, thick cut
bacon, potato salad

Wednesday

NOPSI MEATLOAF
mashed potatoes,
green beans

Thursday

WILD BOAR PASTA
cavatappi, rotisserie
onions

Friday

SHRIMP CREOLE
gulf shrimp, crispy farro