

BRUNCH

PUBLIC SERVICE
- RESTAURANT -

ABBY'S DAILY BREAD

freshly-baked pastries, breads & desserts

**PLAIN CROISSANT, PAIN AU CHOCOLAT,
BANANA NUT BREAD, ZUCCHINI BREAD,
BLUEBERRY MUFFIN, SOUTHERN HOMESTYLE BISCUIT,
ASSORTED THICK-SLICED TOAST**

4

APPETIZERS

ARMADILLO EGGS

jalapeños, herb cream cheese,
wrapped in chorizo sausage & bacon

13

CORN-FRIED OYSTERS

mardi gras slaw

18

CHICKEN, SAUSAGE & SHRIMP GUMBO

local white rice

10/14

PROVENÇAL VEGETABLE SOUP

8/10

SALADS

CLASSIC CAESAR SALAD

romaine, parmesan, herb crouton, caesar dressing

14

TCHOUPITOULAS CHOP SALAD

greens, chopped egg, bacon, avocado, english cucumber,
ham, rotisserie chicken, mixed cheese, tomato

20

THAI MANGO SALAD

spicy crab, boiled shrimp

23

EGGS

*all eggs come with a side of mixed greens
lightly dressed with balsamic vinaigrette*

CLASSIC EGGS BENEDICT

hollandaise

23

CORN FRIED CATFISH BENEDICT

seared tomato, sautéed baby spinach, hollandaise

27

EGGS FLORENTINE

mushrooms, truffled-thyme cream

24

FARMER'S FOLD

egg whites, shallots, fresh herbs, feta,
assorted grilled vegetables

26

BRUNCH SPECIALITIES

AVOCADO TOAST

country wheat, creole tomato, cracked black pepper

13

C.A.B. TOAST

country wheat, lump crab, avocado, basil

17

EVERYTHING BUT THE BAGEL TOAST

country wheat, smashed avocado, everything bagel spice

15

BERRY NUTTY ENERGY WRAP

peanut butter, sliced bananas, granola, raisins,
walnuts, honey

13

GRAVIER STREET BREAKFAST SANDWICH

cajun turkey, melted cheese, bacon, tomato, arugula,
garlic aioli, toasted brioche bun

15

NOPSI BRANDED WAFFLE

fresh berries, whipped cream, warm maple syrup

14

PEACH WAFFLE

peaches, whipped cream, warm maple syrup

16

ENTREES

PAN SEARED GULF FISH

lemon, garlic herb butter, seasonal vegetables

32

CHICKEN DIJON

thinly-sliced smoked ham, swiss, dijon cream

23

GRILLADES & GRITS

pan-seared pork loin scaloppine
braised in a rich buttery herb sauce
served with creamy grits

23

SHRIMP & TASSO CARBONARA

linguine pasta

23

317 BARONNE ST, NEW ORLEANS, LA
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Consuming raw or under cooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you
have certain medical conditions. All parties of 6 or more will have an
automatic 18% gratuity added.

DRINKS

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BRUNCH COCKTAILS

MIMOSA YOUR WAY caposaldo prosecco, choice of orange, grapefruit, pineapple, or cranberry juice	12 glass / 28 carafe
BLOODY MARY Tito's Handmade Vodka & House Bloody Mix	15
FLORA Ketel One Botanical Vodka, Cointreau, Pomegranate, Grapefruit, Lime	15
MAKE IT HAPPEN The Botanist Gin, Raspberry, Lime, Basil	15
BOURBON COWBOY Basil Hayden Bourbon, Sugar, Coffee, Cream	15
THE BIRDCAGE Bacardi Tropical Rum, Peach, Caposaldo Prosecco	15
WHAT YOU WAITING FOR? Casamigos Blanco Tequila, Campari, Pineapple, Lime	15

BEER

DRAFT BEER

BUD LIGHT Anheuser Busch, 5.0% abv	7
ABITA AMBER LAGER Abita Brewing Company, 4.5% abv	8
GHOST IN THE MACHINE DOUBLE IPA Parish Brewing Company, 8.5% ABV	10
BLUE MOON BELGIAN WHITE Blue Moon Brewing Company, 5.4% abv	7
SEASONAL ROTATION Sam Adams Brewing Company	8
JUCIFER IPA Gnarly Barley Brewing, 6% abv	8
LAGUNITAS IPA Lagunitas Brewing Company, 6.2% abv	8
MODELO ESPECIAL Grupo Modelo, 4.4% abv	7

BOTTLED / CANNED BEERS

Stella Artois 5.0% abv	6
Michelob Ultra 4.2% abv	6
Budweiser 5.0% abv	6
Coors Light 4.6% abv	6
Heineken 5.0% abv	6
Port Orleans Riverfront Low Tide Light Lager, 4.5% abv	7
Urban South Brewery Paradise Park, 4.5% abv	7
Athletic Brewing Co. Non-Alcoholic Lite <0.5% abv	6
Athletic Brewing Co. Non-Alcoholic Run Wild IPA <0.5% abv	6
High Noon Sun Slips Hard Seltzer, 5.0% abv	7
Sam Adams Boston Lager 5.0% abv	7
Strongbow Cider (16oz.) 4.5% abv	9
Guinness (16 oz.) 4.2% abv	9

WINE

SPARKLING

CAPOSALDO Prosecco, Veneto, Italy	13 60
MUMM NAPA Brut Prestige, Napa Valley, California	15 70
GLORIA FERRER Blanc de Noirs Rosé, Carneros, California	15 70
TAITTINGER Brut la Francaise, Champagne, France	36 175

WHITES & SKIN CONTACT

AIX Rosé Coteaux d'Aix-en-Provence, France	13 50
BORGI AD EST Pinot Grigio, Friuli, Italy	12 46
CHALK HILL Chardonnay, Russian River Valley, California	13 50
CROSSBARN Chardonnay, Sonoma Coast, California	15 58
REX HILL Seven Soils Chardonnay, Willamette Valley, Oregon	19 70
FAMILLE HUGEL Riesling, Alsace, France	15 58
KIM CRAWFORD Sauvignon Blanc, Marlborough, New Zealand	12 46

REDS

J Pinot Noir , Sonoma County, California	13 50
BATTLE CREEK RESERVE Pinot Noir, Willamette Valley, Oregon	12 46
RODNEY STRONG Cabernet Sauvignon, Alexander Valley, CA	13 50
CANVASBACK Red Mtn. Cabernet Sauvignon, Columbia Val., WA	15 58
DECOY Cabernet Sauvignon, Sonoma County, California	13 50
BENZIGER Merlot, Sonoma County, California	12 46
SEGHESIO Zinfandel, Sonoma County, California	14 54
ALAMOS Seleccion Malbec, Mendoza, Argentina	13 50
RODNEY STRONG Upshot Red Blend, Sonoma County, California	13 50

Ask about our seasonal rotations.