

PUBLIC SERVICE

- RESTAURANT -

LUNCH

11am-3pm

STARTERS & SALADS

GUMBO cup 5 / bowl 8
shrimp, sausage, chicken

SOUP DU JOUR cup 5 / bowl 8

COBB SALAD 12
romaine, egg, tomatoes, blue cheese, bacon avocado, cheddar
add: chicken 6 / shrimp 7

SPINACH SALAD
spinach, mushrooms, red onion, bacon, feta cheese
add: chicken 6 / shrimp 7

CAESAR SALAD 12
romaine, parmesan cheese, croutons
add: chicken 6 / shrimp 7

SHRIMP REMOULADE SALAD 15
romaine, avocado, tomatoes

PULLED PORK SLIDERS 11

HOT WINGS 9
choice of ranch or blue cheese dressing

BOUDIN BALLS 7
tasso cream sauce

TRUFFLE FRIES 8
truffle oil, rosemary, blackened pepper, parmesan

SPINACH & ARTICHOKE DIP 7
white corn tortilla chips, sour cream, salsa

SANDWICHES

served with fries or zapps chips
cajun-seasoned fries +1

CLASSIC BURGER 15
lto, pickle spear
add: swiss, cheddar, pepperjack +1

BLACKENED CAJUN BURGER 16
tomato jam, pepperjack cheese

ROASTED CHICKEN CLUB 14
chicken breast, bacon, lto, mayo, wheat bread

PO' BOY SANDWICH 18
lettuce, tomato, pickle spear, leidenheimer french bread
choice of shrimp, oyster, or roast

PIZZAS

MARGHERITA 13
tomato, mozzarella, basil

MEAT LOVER'S 14
pulled pork, pepperoni, smoked sausage

THE GREEK PIZZA 13
spinach, feta, garlic

BUILD YOUR OWN 11
each topping from above +1

DESSERTS

CREME BRULÉE CHEESECAKE 7
OOEY GOOEY CAKE 6
WARM BROWNIE & VANILLA ICE CREAM 6
ASSORTED ICE CREAM 4



311 Baronne St. NOLA 70012
844.439.1463

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SPECIALTY COCKTAILS 14

DAIQUIRI
bacardi superior rum, lime, sugar

FRENCH 75
the botanist gin, lemon, simple syrup, prosecco

SANGRIA
red wine, carpano antica, orange, vanilla, fresh fruit

SPARROW
patron silver tequila, manzanilla, orange liqueur,
lime, agave syrup

MOSCOW MULE
tito's handmade vodka, lime, Q ginger beer

PS OLD FASHIONED
NOPSI Hand-Selected Buffalo Trace Bourbon, Sugar, Bitters

WINES

SPARKLING

CAPOSALDO Prosecco, Veneto, Italy 12 55
MUMM NAPA Brut Rosé, Napa Valley,
California 80

WHITES & ROSÉ

FLEURS DE PRAIRIE Rosé, Côtes de
Provence, France 12 46
PROVENANCE Sauvignon Blanc, Napa Valley,
California 14 54
SONOMA CUTRER Chardonnay,
Russian River Valley, California 14 54

REDS

JOEL GOTT 815 Cabernet Sauvignon,
California 11 42
CHALK HILL Pinot Noir, Sonoma Coast,
California 14 54
NEYERS LEFT BANK Red Blend, Napa Valley,
California 85

DRAFT BEER (16oz / 20oz)

ABITA AMBER LAGER 7/8.50
Abita Brewing Company

GHOST IN THE MACHINE 9/11
Parish Brewing Company

HOPITOULAS IPA 8/9.75
New Orleans Lager & Ale Company

CANEBRAKE WHEAT ALE 8/9.75
Parish Brewing Company

JUCIFER IPA 9/11
Gnarly Barley Brewing

NOLA BLONDE ALE 7/8.50
New Orleans Lager & Ale Company

LAGUNITAS IPA 8/9.75
Lagunitas Brewing Company

WHO DAT GOLDEN ALE 7/8.50
Urban South Brewery

CANNED BEER

Abita Amber 5	Dos Equis 6
Bud Light 5	Heineken 6
Michelob Ultra 5	Modelo 6
Miller High Life 5	Guinness 7
Blue Moon 6	Stella Artois 7
	Strongbow Cider 7



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