

PUBLIC SERVICE

- RESTAURANT -

LUNCH / DINNER

11am-3pm / 4pm-9pm

STARTERS & SALADS

GUMBO cup 8 / bowl 14
shrimp, sausage, chicken

SOUP DU JOUR cup 6 / bowl 9

COBB SALAD 14
romaine, egg, tomatoes, blue cheese, bacon avocado, cheddar

SPINACH SALAD 12
spinach, mushrooms, red onion, bacon, feta cheese

CAESAR SALAD 12
romaine, parmesan cheese, croutons

add to any salad above: chicken 6 / shrimp 7

SHRIMP REMOULADE SALAD 18
romaine, avocado, tomatoes

PULLED PORK SLIDERS 11

HOT WINGS 11
choice of ranch or blue cheese dressing

BOUDIN BALLS 9
tasso cream sauce

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

SPINACH & ARTICHOKE DIP 11
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

ROASTED CHICKEN CLUB 16
chicken breast, bacon, lto, mayo, wheat bread

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

ENTRÉES

NOPSI SHRIMP & GRITS 18
bbq'd shrimp, herb grits

RED BEANS & RICE 16
grilled andouille

CRAWFISH ETOUFÉE 19
grilled andouille

HERB-ROASTED CHICKEN BREAST 19
mashed potatoes, seasonal vegetables

NEW ORLEANS STYLE POT ROAST 18
mashed potatoes, seasonal vegetables, brown gravy

DESSERTS

CREME BRULÉE CHEESECAKE 8

OOEY GOOEY CAKE 8

WARM BROWNIE & VANILLA ICE CREAM 8

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)

BUD LIGHT 6/8
Anheuser Busch

ABITA AMBER LAGER 7/9
Abita Brewing Company

GHOST IN THE MACHINE 9/11
Parish Brewing Company

BLUE MOON BELGIAN WHITE 8/10
Blue Moon Brewing Company

CANEBRAKE WHEAT ALE 8/10
Parish Brewing Company

JUCIFER IPA 9/11
Gnarly Barley Brewing

LAGUNITAS IPA 8/10
Lagunitas Brewing Company

WHO DAT GOLDEN ALE 7/9
Urban South Brewery

CANNED BEER

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



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