

M

- Mussel Monday — $10 mussels ALL DAY
- YOU PICK TWO Lunch Special 11am–4pm
- Happy Hour — 3pm–7pm

T

- Happy Hour — 4pm–7pm
- $8 Specialty Cocktails All Day *Excludes Seasonal Menu*

W

- YOU PICK TWO Lunch Special 11am–4pm
- Happy Hour — 3pm–7pm
- Whiskey Wednesdays — 20% OFF Limited Shelf · 4pm–9pm
- Burger Night — 5pm–11pm

T

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F

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- Happy Hour — 3pm–7pm

S

- Brunch Menu Available — 11am–2pm
- Ask about our Brunch Buckets!

S

- Brunch Menu Available — 10am–2pm
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PUBLIC HOUSE
KITCHEN & BREWERY

APPETIZERS

Thai Scallops
Pan seared scallops served on Thai seasoned noodles, topped with scallions and wontons — 17.5

Lettuce Wraps
Grilled chicken diced and tossed in a spicy chili sauce, topped with pickled veggies and fried wonton strips — 15

Mediterranean Board
House made hummus, marinated olives, artichokes, roasted red peppers, pita — 15

Potato Skins
Fried and loaded with mozzarella cheese, bacon and topped with scallions. Served with a side of sour cream — 12

Beer Cheese
House made beer cheese, served with soft Bavarian pretzels — 12

Candied Bacon
Thick cut apple wood smoked bacon, black pepper, brown sugar — 13

Pork Belly Deviled Eggs
House made deviled egg mix made with crispy pork belly, honey mustard, and a hint of cayenne pepper, in hard boiled egg whites — 9.5

Public House Wings
House made sauces: Honey & Old Bay, Buffalo, Spicy Pineapple, Peach Habanero, Maple Chipotle, Elote Rub or Old Bay. Served with carrots and celery and your choice of homemade ranch or blue cheese — 18

Poutine
Crispy fries loaded with cheddar cheese curds then smothered in gravy — 14

Chorizo Chili Nachos
Fresh fried tortilla chips topped with mozzarella and cheddar, diced red onion and tomato, house pickled jalapenos, sour cream, and our house made Chorizo Chili — 15.5

SOUPS & SALADS

Chorizo Chili
Chorizo, smoked pork belly, ground beef, cannellini beans, guajillo and poblano peppers. Topped with shredded cheddar cheese
Cup - 9 / Bowl - 12

French Onion Soup
Beef broth, sherry, garlic crouton, swiss & parmesan cheese — 11

House Salad
Mesclun greens, crumbled blue cheese, sun dried cranberries, and balsamic vinaigrette — 12

Garden Salad
Mesclun greens, diced tomatoes, onion, cucumber, croutons and cheddar cheese. Served with your choice of dressing — 14

Caesar
Crisp romaine hearts tossed in Caesar dressing, house made croutons, shaved parmesan — 12.5

Greek Salad
Mesclun greens, roasted red peppers, chopped artichokes, marinated olives, feta cheese in balsamic vinaigrette. Topped with house made hummus and served with naan — 15.5

Public House Chop Salad
Fresh romaine, diced tomatoes, onion, bacon, cucumber, chopped grilled chicken, blue cheese crumbles, house made chipotle ranch — 18

Beet & Goat Cheese Salad
Roasted beets, crumbled goat cheese, arugula, orange vinaigrette, balsamic glaze — 13.5

**ADD CHICKEN $6.5 | STEAK $7
SHRIMP $9 | SALMON $10 | SCALLOPS $12

DRESSING OPTIONS: Ranch, Blue Cheese, Caesar, 1000 Island, Balsamic, Orange Vinaigrette, Maple Chipotle Ranch, Honey Mustard

BUY THE KITCHEN STAFF A BEER! $5

**CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES; ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PUBLIC HOUSE

BURGERS

All burgers served with fries & pickle spear

Banh Mi Burger
Pickled Vegetables, Cilantro + Garlic Aioli, Braised Pork Belly — 17.5

Junction Burger
Pork belly, sunny side up egg, fried onions, soy BBQ glaze. Served with fries — 18.75

Public House Burger
Parmesan cheese, fire roasted peppers, fried onions, rosemary aioli. Served with fries — 16.5

Battle Street Burger
Sautéed mushrooms & onions, crisp bacon & swiss cheese. Served with fries — 17.5

Greek Burger
Red onion, sliced tomato, sliced feta cheese, sliced cucumber, home-made tzatziki sauce. Served with fries — 16.5

Spicy South West Burger
Pepper jack cheese, pickled jalapenos, onion ring, peach habanero BBQ sauce. Served with fries — 16.5

Double Decker Melt
Two beef patties, house beer cheese, swiss cheese, caramelized onions. Served with fries — 18.75
Make it a single patty - 15.5

Substitute a side option - $2.75

SANDWICHES

All sandwiches served with fries and pickle spear

The Best Reuben Around
House braised corned beef, homemade 1000 island, beer braised kraut, Swiss cheese, marble rye. Served open-faced — 16.5
Make it a "Rachel" and sub the corned beef for hand sliced turkey breast

Chicken Salad Sandwich
House made chicken salad on toasted rye bread, with romaine, sliced tomato and bacon — 15.5

Chicken Sandwich
Choice of grilled or our Signature Fried Chicken topped with chopped pickles & triple pepper aioli — 16

Crispy Chicken Cordon Blue Sandwich
Crispy chicken, smoked ham, swiss cheese. Served with a side of honey mustard — 16.5

The Fours
Tenderloin tips, roasted onions, sliced mushrooms, Swiss cheese — 17

Smoked Salmon Club
Cold smoked salmon, lemon dill whipped cream cheese, bacon, tomato, lettuce, marble rye — 16.5

The Club
Toasted marble rye, hand sliced ham & turkey, sharp cheddar cheese, crisp bacon, lettuce and tomato — 17.5

Substitute a side option - $2.75

ENTRÉES

On Saturdays and Sundays, Available after 2pm

Junction Filet
A 8oz hand cut filet mignon, topped with demi-glace, sautéed mushrooms and onions, cooked to your liking. Served with fried brussels sprouts and mashed potatoes — Market Price

New York Strip
Hand cut New York Strip, seasoned and cooked to your liking. Sliced and topped with house made chimichurri. Served with fried brussel sprouts and mashed potatoes — 33

Tomahawk Chop
Pan-fried pork chop topped with a port wine demi-glace and fried onions. Served with fried brussels sprouts and mashed potatoes — 30

Vegetable Ravioli
Spinach & garlic ravioli with tomato in a white wine butter sauce, topped with parmesan — 21

Pan Seared Salmon
Choice of Bourbon Glaze or Beurre Blanc. Served with fried brussel sprouts and mashed potatoes — 24

Signature Fried Chicken
Two chicken breasts fried in our signature buttermilk batter. Served with a side of smoked gouda mac & cheese — 23

Mussels
A pound of mussels sautéed in your choice of: mustard cream sauce, fra diavolo, white wine garlic, or bacon jalapeño. Served with toasted baguette — 17

Smoked Gouda Mac & Cheese
Fusilli noodles tossed in freshly grated smoked gouda cheese, roasted onions and smoked bacon. Topped with Parmesan cheese and baked. Served with fried brussels sprouts — 22

SIDES

Side House Salad 7
Side Caesar Salad 7
Side Garden Salad 8
Mashed Potatoes 6.5
French Fries 6
Fried Brussels Sprouts 7
Onion Rings 6.5
Smoked Mac & Cheese 9

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KIDS MENU

Hamburger
Local ground beef patty on a brioche bun and served with side of fries — 9.5
Add cheese for $1

Chicken Tenders
Our signature fried chicken served with a side of fries — 10

Mac & Cheese
Fusilli noodles tossed in our signature cheese sauce — 8

Grilled Cheese
White bread with American, cheddar and mozzarella grilled and served with a side of fries — 9
Add Bacon or Ham 4.00
Add Tomato 1.50

Kids Cheese Pizza
Personal pizza topped with house made marinara sauce, mozzarella & parmesan cheese — 7

DESSERTS

Brownie Sundae
Triple Chocolate Brownie served warm topped with chocolate and caramel sauce, scoop of vanilla ice cream and whipped cream — 10

Seasonal Bread Pudding
Ask your server about our seasonal in-house made bread pudding, served warm with a scoop of ice cream — 10

Apple Crisp
Served warm with a scoop of vanilla ice cream, whip cream & caramel sauce — 11

Limoncello Cake
Layered lemon cake and mascarpone frosting — 11

Seasonal Cheesecake
Please ask your server — 11

Scoop of Ice Cream — 3

DRINKS

Soft Drinks *Free Refills Available*
Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Iced Tea — 3.49

Milk — 3.49

Juice
Apple Juice, Pineapple Juice, Cranberry Juice — 3.49

Chocolate Milk — 4.00

Flavored Lemonade or Iced Tea
Mango, Strawberry, Peach or Blueberry — 5.00

Fresh Squeezed Orange Juice — 4.50

Plain Iced Coffee
Cold brew, cream, simple syrup, whipped cream — 6.00

Caramel or Mocha Iced Coffee
Cold brew, cream, simple syrup, caramel or chocolate sauce, whipped cream — 6.50

Private Dining Room Available



Ask to speak with a manager to book your next event!

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COCKTAILS

Lemon Drop Martini
Smirnoff citrus vodka, simple syrup, fresh squeezed lemon juice — 12

Peachy Paradise Mojito
Bacardi Rum, muddled lime and mint, peach puree, topped with soda — 13

Raspberry Lime Mule
Absolut Raspberri Vodka, Black Raspberry Schnapps, topped with ginger beer and lime — 12

Old Fashioned
Makers Mark Bourbon, simple syrup, Luxardo cherry and orange, dash of angostura bitters — 12

Cucumber Jalapeño Margarita
Altos Blanco Tequila, triple sec, fresh jalapenos & cucumber, house sour, tajin rim & lime garnish — 13

Citrus Sunset Sangria
Smirnoff Orange Vodka, Triple Sec, orange & pineapple juice, topped with Cabernet & a splash of soda — 12

Strawberry Lemonade Smash
Deep Eddy's lemon vodka, muddled mint and lemon, strawberry puree, topped with soda — 13

PH Bourbon Swizzle
Bulleit Rye Bourbon, muddled mint & fresh lemon, bitters, simple syrup, topped with ginger beer — 13

Orange Creamsicle Margarita
Altos Reposado Tequila, Triple Sec, fresh squeezed orange & lime juice, coconut cream — 13

Malibu Rum Punch
Malibu, banana liqueur, pineapple juice and orange juice, dash of grenadine — 12

Blueberry Passion Spritz
New Amsterdam Passionfruit Vodka, blueberry puree, muddled lime & mint, topped with soda water — 13

Espresso Martini
Tito's Handmade Vodka, coffee liqueur, cold brew espresso, simple syrup, with or without cream — 12

All cocktails only $8 every Tuesday

WINE

REDS

Raymond R Collection Merlot (California)
Glass - 8 Bottle - 30

Simple Life Cabernet Sauvignon (California)
Glass - 7 Bottle - 26

Josh Cellars Legacy Red Blend (California)
Glass - 10 Bottle - 38

Amalaya Malbec (Argentina)
Glass - 9 Bottle - 34

Saddlebred Cellars Pinot Noir (Italy)
Glass - 10 Bottle - 38

Whispering Angel Rose (France)
Glass - 10 Bottle - 38

WHITES

Simple Life Chardonnay (California)
Glass - 7 Bottle - 30

Caposaldo Pinot Grigio (Italy)
Glass - 9 Bottle - 34

Josh Cellars Chardonnay (California)
Glass - 8 Bottle - 30

Firestone Riesling (California)
Glass - 9 Bottle - 34

Matua Sauvignon Blanc (New Zealand)
Glass - 9 Bottle - 32

MOCKTAILS

Mango Mock-Arita
Mango puree, fresh squeezed oj, sour, tajin rim - 8

Blueberry No-Jito
Blueberry puree, muddled fresh lime & mint, soda - 8

Citrus Hive Mule
Grapefruit juice, honey syrup, ginger beer, mint sprig - 7

Coco Mocha Espresso Mock-tini
Cold brew espresso, Hershey's chocolate, coconut & regular cream. Sub coconut cream for regular if preferred - 8

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