

# 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. — 13.5

## Mediterranean Board

House made hummus, marinated olives, artichokes, roasted red peppers, pita — 14

## Potato Skins

Fried and loaded with mozzarella cheese, bacon and topped with scallions. Served with a side of sour cream — 11.5

## Beer Cheese

House made beer cheese, served with soft Bavarian pretzels — 10.50

## 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 - 8 / Bowl - 10

## French Onion Soup

Beef broth, sherry, garlic crouton, swiss & parmesan cheese — 9

## House Salad

Mesclun greens, crumbled bleu cheese, sun dried cranberries, and balsamic vinaigrette — 9.5

## Caesar

Crisp romaine hearts tossed in Caesar dressing, house made croutons, shaved parmesan — 12

## 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 — 14.5

## Public House Chop Salad

Fresh romaine, diced tomatoes, onion, bacon, cucumber, chopped grilled chicken, bleu cheese crumbles, house made chipotle ranch — 16

## Beet & Goat Cheese Salad

Roasted beets, crumbled goat cheese, arugula, orange vinaigrette, balsamic reduction — 12.5

\*\*ADD CHICKEN-\$6.5 | STEAK-\$7

SHRIMP-\$8 | SALMON-\$10

\*\*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

## \*\*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

## \*\*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

## \*\*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 - \$2.25

# 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 – 14.5

## Chicken Sandwich

Choice of grilled or our Signature Fried Chicken topped with chopped pickles & triple pepper aioli – 15.5

## 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 – 15.5

## The Club

Toasted marble rye, hand sliced ham & turkey, sharp cheddar cheese, crisp bacon, lettuce and tomato – 16.5

Substitute a side option - \$2.25

# SIDES

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 – 30

## \*\*New York Strip ☰

Hand cut New York Strip, seasoned and cooked to your liking and topped with chimichurri. Served with fried brussel sprouts and mashed potatoes – 28

## \*\*Tomahawk Chop ☰

Pan-fried pork chop topped with a port wine demi-glace and fried onions. Served with fried brussels sprouts and mashed potatoes – 28

## 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 – 22

## Signature Fried Chicken

Two chicken breasts fried in our signature buttermilk batter. Served with a side of smoked gouda mac & cheese – 21

## 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 – 16

## 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 – 19

5.5

## Side House Salad

## Side Caesar Salad

## Side Garden Salad

## Mashed Potatoes

## French Fries

## Fried Brussels Sprouts

## Onion Rings

## Smoked Mac & Cheese 8 ☰



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# KIDS MENU DESSERTS

## 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 — 9

## Mac & Cheese

Fusilli noodles tossed in our signature cheese sauce — 7

## Grilled Cheese

White bread with American, cheddar and mozzarella grilled and served with a side of fries — 8

## Kids Cheese Pizza

Personal pizza topped with house made marinara sauce, mozzarella & parmesan cheese — 6.5

## Brownie Sundae

Triple Chocolate Brownie served warm topped with chocolate and caramel sauce, scoop of vanilla ice cream and whipped cream — 8

## Seasonal Bread Pudding

Ask your server about our seasonal in-house made bread pudding, served warm with a scoop of ice cream — 8

## Apple Crisp

Served warm with a scoop of vanilla ice cream — 7.5

## Limoncello Cake

Layered lemon cake and mascarpone frosting — 7.5

## Seasonal Cheesecake

Please ask your server — 8

## Scoop of Ice Cream — 3

# SOFT DRINKS

Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Milk, Orange, Apple, Pineapple, Grapefruit, Cranberry, Coffee, Iced Tea, & Hot Tea — 3.29

*Private Dining Room Available*



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

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**PUBLIC HOUSE**