



PUBLIC HOUSE

KITCHEN &
BREWERY

SPECIALS

Autumn Wings - 18

Cajun Seasoning, Ground Ginger, Nutmeg and Other Spices

Mushroom Bisque - 12

Crema, Chives, Fried Shiitakes

Smoked Bleu & Poached Pear Salad - 14

Red Wine Poached Pears, Smoked Bleu Cheese,
Grapefruit Vinaigrette, Mixed Greens, Fried Shallots

Messy Jesse - 15

Chef's version of a Sloppy Joe, Aged Red Onion, Sharp Cheddar, Brioche

Mushroom Pappardelle Pasta - 18

Fried Shallots, Parmesan Snow, Madeira,
Madeira Cream, Local Mushrooms

Sweet Potato Purée - 7

Maple Syrup, Cream, Brown Butter



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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

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 — 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

SIDES

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

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

SOFT DRINKS

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

DESSERTS

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

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 — 11

Peachy Paradise Mojito

Bacardi Rum, muddled lime and mint, peach puree, topped with soda — 12

Raspberry Lime Mule

Stoli Raspberry Vodka, Black Raspberry Schnapps, topped with ginger beer and lime — 11

Old Fashioned

Makers Mark Bourbon, simple syrup, Luxardo cherry and orange, dash of angostura bitters — 11

Cucumber Jalapeño Margarita

21 Seeds Jalapeño Cucumber tequila, triple sec, sour mix, tajin rim and lime garnish — 11

Citrus Sunset Sangria

Smirnoff Orange Vodka, Triple Sec, orange & pineapple juice, topped with Cabernet & a splash of soda — 11

Strawberry Lemonade Smash

Deep Eddy's lemon vodka, muddled mint and lemon, strawberry puree, topped with soda — 11

PH Bourbon Swizzle

Bulleit Rye Bourbon, muddled mint & fresh lemon, bitters, simple syrup, topped with ginger beer — 12

Orange Creamsicle Margarita

Casamigos 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 — 11

Blueberry Passion Spritz

New Amsterdam Passionfruit Vodka, blueberry puree, muddled lime & mint, topped with soda water — 12

Espresso Martini

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

WINE

REDS



Raymond R Collection Merlot (California)

Glass - 7 Bottle - 28

Simple Life Cabernet Sauvignon (California)

Glass - 6 Bottle - 24

Josh Cellars Legacy Red Blend (California)

Glass - 9 Bottle - 36

Amalaya Malbec (Argentina)

Glass - 8 Bottle - 34

Saddlebred Cellars Pinot Noir (Italy)

Glass - 9 Bottle - 36

Whispering Angel Rose (France)

Glass - 9 Bottle - 36

WHITES



Simple Life Chardonnay (California)

Glass - 6 Bottle - 24

Caposaldo Pinot Grigio (Italy)

Glass - 8 Bottle - 34

Josh Cellars Chardonnay (California)

Glass - 7 Bottle - 30

Firestone Riesling (California)

Glass - 8 Bottle - 34

Matua Sauvignon Blanc (New Zealand)

Glass - 8 Bottle - 30

MOCKTAILS

Mango Mock-Arita

Mango puree, fresh squeezed oj, sour, tajin rim - 7

Blueberry No-Jito

Blueberry puree, muddled fresh lime & mint, soda - 7

Citrus Hive Mule

Grapefruit juice, honey syrup, ginger beer, mint sprig - 6

Coco Mocha Espresso Mock-tini

Cold brew espresso, Hershey's chocolate, coconut & regular cream, aquafaba. Sub coconut cream for regular if preferred - 7

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