



# PUBLIC HOUSE

KITCHEN &  
BREWERY

## SPECIALS

### **Chicken Pot Pie Soup - 12**

Served with a country style buttermilk biscuit

### **Teriyaki Wings - 16.5**

Crispy fried wings tossed in our house made Teriyaki sauce

### **Poutine Burger - 16**

Cooked to your liking and topped with cheddar cheese curds, fries and gravy. Served with fries

### **Braised Beef Pasta - 24**

Pappardelle pasta tossed in a beef ragout and topped with parmesan snow



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# APPETIZERS

## Thai Scallops

Pan seared scallops served on Thai seasoned noodles, topped with scallions and wontons — 16.5

## 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 — 12.5

## Potato Skins

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

## Beer Cheese

Cheese blend made using house brewed beer, served with soft Bavarian style pretzels — 10.50

## Candied Bacon

Thick cut apple wood smoked bacon, black pepper, brown sugar, sriracha maple syrup — 11.5

## 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 or Old Bay. Served with carrots and celery and your choice of homemade ranch or blue cheese — 16.5

## Poutine

Crispy fries loaded with cheddar cheese curds then smothered in gravy — 12.5

## 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 — 14.5

# SOUPS & SALADS

## Chorizo Chili

Chorizo, smoked pork belly, ground beef, cannellini beans, guajillo and poblano peppers. Topped with shredded cheddar cheese  
Cup - 7 / 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 — 7.5

## Caesar

Crisp romaine hearts tossed in Caesar dressing, house made croutons, shaved parmesan — 10

## 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 — 11.5

## Public House Chop Salad

Fresh romaine, diced tomatoes, onion, bacon, cucumber, chopped grilled chicken, bleu cheese crumbles, house made chipotle ranch — 14.25

## Beet & Goat Cheese Salad

Roasted beets, crumbled goat cheese, arugula, orange vinaigrette, balsamic reduction — 11.5

**\*\*ADD CHICKEN-\$5 | STEAK-\$6  
SHRIMP-\$7 | SALMON-\$8**

\*\*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

Our burgers are made with local ground beef from Seven Hills in Lynchburg, VA

**\*\*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 — 14.5

**\*\*Battle Street Burger**

Sautéed mushrooms & onions, crisp bacon & swiss cheese. Served with fries — 15

**\*\*Greek Burger**

Red onion, sliced tomato, sliced feta cheese, sliced cucumber, home-made tzatziki sauce. Served with fries — 14.5

**\*\*Spicy South West Burger**

Pepper jack cheese, pickled jalapenos, onion ring, peach habanero BBQ sauce. Served with fries — 14

**\*\*Double Decker Melt**

Two beef patties, house beer cheese, swiss cheese, caramelized onions. Served with fries — 18.75

*Make it a single patty - 14.5*

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 — 15.5

*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 — 12.5

**Chicken Sandwich**

Choice of grilled or our Signature Fried Chicken topped with chopped pickles & triple pepper aioli — 14.5

**Crispy Chicken Cordon Blue Sandwich**

Crispy chicken, smoked ham, swiss cheese. Served with a side of honey mustard — 15.5

**\*\*The Fours**

Tenderloin tips, roasted onions, sliced mushrooms, Swiss cheese — 15.5

**Smoked Salmon Club**

Cold smoked salmon, lemon dill whipped cream cheese, bacon, tomato, lettuce, marble rye — 14.5

**The Club**

Toasted marble rye, hand sliced ham & turkey, sharp cheddar cheese, crisp bacon, lettuce and tomato — 14

Substitute a side option - \$2.25

# ENTRÉES

**\*\*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 — 26

**\*\*Tomahawk Chop**

Pan-fried pork chop topped with a port wine demi-glace and fried onions. Served with fried brussels sprouts and mashed potatoes — 25

**Seasonal Vegetable Ravioli**

Please ask your server — 19.5

**Pan Seared Salmon**

Choice of Bourbon Glaze or Beurre Blanc. Served with fried brussel sprouts and mashed potatoes — 19.5

**Signature Fried Chicken**

Two chicken breasts fried in our signature buttermilk batter. Served with a side of smoked gouda mac & cheese — 19.5

**Mussels**

A pound of mussels sautéed in your choice of: curry broth, white wine garlic, or bacon jalapeño. Served with toasted baguette — 12.5

**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 — 16.75

# SIDES

5.25

Side House Salad

Side Caesar Salad

Side Garden Salad

Mashed Potatoes

French Fries

Fried Brussels Sprouts

Onion Rings

Smoked Mac & Cheese 7.25



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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 — 7.25

## Mac & Cheese

Fusilli noodles tossed in our signature cheese sauce — 6.25

## Grilled Cheese

White bread with American, cheddar and mozzarella grilled and served with a side of fries — 6.25

# SOFT DRINKS

Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Milk, Orange, Apple, Pineapple, Grapefruit, Cranberry, Coffee, Iced Tea, & Hot Tea — 2.90

# DESSERTS

## Brownie Sundae

Triple Chocolate Brownie served warm topped with chocolate and caramel sauce, scoop of vanilla ice cream and whipped cream — 6.25

## Seasonal Bread Pudding

Ask your server about our seasonal in-house made bread pudding, served warm with a scoop of ice cream — 6.25

## Apple Crisp

Served warm with a scoop of vanilla ice cream — 6.25

## Limoncello Cake

Layered lemon cake and mascarpone frosting — 6.25

## Seasonal Cheesecake

Please ask your server — 7.25

Scoop of Ice Cream — 2.25

*Private Dining Room Available*



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

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# PUBLIC HOUSE



# COCKTAILS

## Old Fashion

Wild Turkey Longbranch, simple syrup and bitters, garnished with an orange slice and Luxardo cherries — 9

## Lemon Drop Martini

Deep Eddy Lemon Vodka, fresh lemon juice, and simple syrup — 9

## Pineapple Express Sangria

Svedka Mango Pineapple Vodka, Peach Schnapps, pineapple juice, Sauvignon Blanc and topped with soda — 9

## Strawberry Lemonade Smash

Deep Eddy Lemon Vodka, strawberry syrup, fresh mint, fresh strawberries, simple syrup, and topped with soda — 9

## Raspberry Lime Mule

Stolichnaya Razberi Vodka, Bols Black Raspberry Liqueur, fresh lime juice, and topped with ginger beer — 9

## Mexican Mule

Espolon Reposado Tequila, Ancho Reyes Chile liqueur, fresh lime juice, topped with ginger beer — 9

## Cucumber Lime Refresher

Effen Cucumber Vodka, muddled fresh mint, lime juice and topped with soda — 9

## Cran-Orange Spritz

Aperol, Prosecco, and cranberry juice, topped with soda — 9

## Paloma

Espolon Blanco Tequila and Melon liqueur, topped with grapefruit juice — 9

# WINE

## REDS

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### Stone Cap Merlot (Washington)

Glass - 6 Bottle - 24

### Simple Life Cabernet Sauvignon (California)

Glass - 6 Bottle - 24

### Josh Cellars Legacy Red Blend (California)

Glass - 8 Bottle - 30

### La Puerta Malbec (Argentina)

Glass - 8 Bottle - 30

### Irony Pinot Noir (California)

Glass - 9 Bottle - 32

### Simple Life Rose (California)

Glass - 6 Bottle - 24



## WHITES

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### Simple Life Chardonnay (California)

Glass - 6 Bottle - 24

### I Casali Pinot Grigio (Italy)

Glass - 6 Bottle - 22

### Josh Cellars Chardonnay (California)

Glass - 7 Bottle - 30

### Hogue Riesling (Washington)

Glass - 7 Bottle - 26

### Matua Sauvignon Blanc (New Zealand)

Glass - 8 Bottle - 30





# BRUNCH

SATURDAY 11AM-2PM & SUNDAY 10AM-2PM

### Two Egg Breakfast

Two eggs any style and choice of bacon or sausage. Served with home fries. — 9.00

### Breakfast Bowl

Cheddar cheese grits topped with crisp fried pork belly, fresh pico de gallo, fresh cilantro, sunny side up egg, and sour cream. — 12.00

### The Monstah

Toasted sourdough bread, topped with fresh hand made sausage, crispy bacon, mozzarella cheese, over easy eggs and sausage gravy. Served with home fries. — 14.50

### Breakfast Sandwich

On Biscuit or Brioche bun. Choice of Bacon, Ham or Sausage. Egg and American cheese. Served with home fries. — 10.00

### Smoked Veggie Omelet

A fluffy omelette with tomatoes, mushrooms and onions, with fresh grated smoked gouda cheese, served with home fries — 11.50

### Bruschetta Omelet

Tomatoes, Mozzarella, Balsamic glaze. Served with home fries. — 12.00

### Quiche Du Jour *(limited availability)*

Served with a petite house salad & Cornichons. — 12.00

### Biscuits & Gravy

Buttermilk biscuits, two eggs any style, then smothered in our famous gravy served with home fries. — 11.50

### Veggie Frittata

Artichokes, Roasted Red Peppers, Feta and Arugula. — 12.50

### Smoked Salmon Frittata

Cold smoked salmon, fresh tomatoes and arugula, baked to order and topped with goat cheese and balsamic glaze. — 14.00

### Chicken & Waffles

Our original (and now famous) fried chicken piled high on a Belgium waffle served with maple syrup, sriracha ketchup, and home fries. — 16.50

### Fried Chicken Benny

Our famous fried chicken on a grilled biscuit, topped with poached eggs and sausage gravy. Served with home fries — 14.50

### Bananas Foster French Toast

Thick sliced Brioche, Vanilla Bean Custard, fresh bananas in a Bourbon Foster sauce. — 13.00

### Sourdough French Toast

Two jumbo slices of french toast, sliced and served with berry compote, powdered sugar and fresh whipped cream. — 11.50

## COCKTAILS

### Breakfast Bourbon

Maker's Mark Bourbon, Lemoncello Liqueur, fresh squeezed lemon lime. — 9.00

### The Honey Bee

Tanqueray Gin, honey simple syrup, topped with soda and fresh mint. — 9.00

### Orange Crush

Tito's Vodka, Triple Sec, fresh squeezed OJ, Sprite. — 9.00

### Pina Colada Spritz

Prosecco, Aperol, Pina Colada mix. Served over ice. — 9.00

### Espresso Martini

Van Gogh Espresso Vodka, Coffee, Liqueur, Half & Half. — 9.00

## BLOODY MARYS

Bloody Mary — 8.25

Bloody Maria — 8.25

House Bloody Mary - Fried pork belly, deviled egg, cornichon, green olive, and stalk of celery. — \$12

## SIDES

Toast — 2.50

Sausage Patties — 5.00

Home Fries — 3.00

Sausage Gravy — 4.25

Eggs (2) — 4.00

Biscuit — 2.50

Bacon — 4.00

Waffle — 5.25

## MIMOSAS & BELLINIS

### White Bronco

Your standard mimosa, Champagne & OJ. — 7.25

### Strawberry Fields Forever

Prosecco, strawberry puree & a mint sprig. Served over ice. — 8.00

### Come Sail Away

Prosecco, Malibu, blue curacao & pineapple juice. — 8.00

### Millions of Peaches

Prosecco with peach puree. — 8.00

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