



public kitchen & bar

The Lighter Side

PUBLIC KITCHEN CHOWDER

new england style house chowder, crackers 10

SPICY THAI NOODLES ^{GF}

panang red curry, cashews, lime, green onion, rice noodles 12 **add chicken or tofu 6 jumbo shrimp 9**

CHICKEN WINGS* ^{GF}

sriracha buffalo, sweet & spicy thai, chipotle bbq or naked :: 1/2 dozen 9 dozen 18

CAULIFLOWER STEAK

buttery lemon white wine, tomatoes, olives, capers, preserved lemon, herbs, parmesan crust 14

RI CALAMARI

pepper medley, roasted cherry tomatoes, herbs, smoked tomato aioli 14

MEDITERRANEAN PLATTER

hummus, baba ganoush, tzatziki, marinated tomatoes, assorted olives, cucumber, zaatar pita 16

CHARCUTERIE & CHEESE BOARD

assorted meats, cheeses, fruit, olives, pickled vegetables, mustard, jam and brick oven asiago toast for 2 / 18 for 4 / 36

LOCAL MUSSELS

white wine garlic sauce, onions, speck, herbs, butter & garlic toast 16

SUPER FOOD SALAD

Pomegranate vinaigrette dressed farro, mixed baby kale, mint, pomegranate, blueberries and walnuts 12 **add chicken or tofu 6 add shrimp or salmon 9**

BABY BEET SALAD

baby arugula, shaved beets, goat cheese ricotta, shaved carrots, pistachio crisp, tarragon vinaigrette 12 **add chicken or tofu 6 add shrimp or salmon 9**

CAESAR SALAD ^{GF}

baby romaine hearts, caesar dressing, white anchovy, shaved parmesan, garlic crostini 10

add chicken or tofu 6 add shrimp or salmon 9

MODERN MARGHERITA PIZZA

marinara, garlic infused evoo, sliced hot house tomatoes, basil, parmesan, mozzarella 14

FIG & PROSCIUTTO PIZZA

prosciutto, fig jam, fontina asiago cheese blend, baby arugula, aged balsamic syrup 16

PIZZA OF THE DAY

see server for details

The Other Side

BRICK CITY STATLER CHICKEN BREAST ^{GF}

fingerling potatoes, baby beets, root vegetables, fennel citrus salad 26

TRUFFLE SHORT RIB RISOTTO ^{GF}

wild mushrooms, brussel sprouts, peas, truffle 26

COD PUNTANECA ^{GF}

roasted fingerlings, spinach, capers, olives, white anchovies, marinara 24

GRILLED PORK TENDERLOIN ^{GF}

sweet potato puree, cider braised kale, maple brown butter syrup 28

FAROE ISLAND SALMON* ^{GF}

seared faroe island salmon, stewed black lentils, tomato, escabeche 28

FILET MIGNON* ^{GF}

charr grilled filet, whipped potatoes, snap peas, burgundy demi glace 36

SEAFOOD STEW

mussels, shrimp, clams, calamari, fennel, tomatoes, root vegetables, snap peas, herbs, bucatini pasta 29

BOLOGNESE

braised beef, pork, veal, tomato cream, parmesane, mezzi rigatoni 27

ROASTED GARDEN PLATTER

chef's choice of assorted roasted market vegetables mkt price

CAPITOL BURGER*

aged cheddar, onion jam, lettuce, tomato served on a brioche bun with fries 17 substitute side salad or truffle fries 4

ZATAR SPICED LAMB BURGER*

tzatziki, lettuce, tomato, cucumber, pickled red onion on a warm pita 18 substitute side salad or truffle fries 4

Add One On

BACON MAPLE BRUSSEL SPROUTS

BRICK OVEN ASPARAGUS

FINGERLING POTATOES

TRUFFLE FRIES

ALL SIDES 8

^{GF} gluten free

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*Consuming raw or under cooked meat and seafood may increase the risk of foodborne illness.

**On parties of 8 or more, a 20% service charge will be added to the bill.

#foodforthepeopleRI