BRUNCH AT THE PUBLYK HOUSE

FROM THE BAKERY SCONE 4.95 CINAMMON BUN MUFFIN COFFEE CAKE 4.95 BREAKFAST CLASSIC EGGS BENEDICT BREAKFAST QUESADILLA 21.95 18.95 Wolferman's English Muffin, Poached Egg, Scrambled Egg & Cheddar Cheese, Canadian Bacon & Hollandaise, Choice of Smoked Bacon or Sausage Links, Home Fries - V ON REQUEST Home Fries, Salsa, Sour Cream - V ON REQUEST CRABBY EGGS BENEDICT FRENCH TOAST WITH MIXED BERRIES 18.95 24.95 Jumbo Lump Crab Cake, Poached Egg Texas Toast with Smoked Bacon or Sausage Links, VT Maple Syrup, & Hollandaise, Home Fries Publyk House Maple Butter V ON REQUEST NY STRIP STEAK & EGGS 4 oz Grilled Steak Cooked to Order, CHEF'S OMELET OF THE DAY 19.95 Eggs Your Way, Home Fries, Toast - GF ON REQUEST Ask your server about today's specialty. Choice of Smoked Bacon or Sausage Links, PUBLYK HOUSE QUICHE 20.95 Home Fries, Toast - GF ON REQUEST Broccoli and Sharp Cheddar, Dressed Field Greens or Home Fries - v LUNCH CHICKEN WINGS LOBSTER BISQUE 9.95 17.95 Hint of Sherry Hot, Mild, Garlic Hot, BBQ or Garlic Parmesan. Served with Celery & Blue Cheese CORN CHOWDER Smokey Bacon LOBSTER MAC & CHEESE 25.95 Cavatappi Pasta, Fresh Mozzarella, WARM BAKED BRIE 16.95 Brie & Cheddar Cheese, Broiled Bread Blueberry Preserves, Crostini - V, GF ON REQUEST Crumb Topping BUTTERMILK FRIED CALAMARI 18.95 BRISKET MAC & CHEESE 25.95 Chipotle Aioli & Homemade Marinara Cheesy Cavatappi Pasta, House Smoked Brisket, BBQ Sauce JALAPENO CORN FRITTERS Ranch Dipf WARM SPINACH-ARTICHOKE DIP Served Warm with Crostini - V GF ON REQUEST JUMBO SHRIMP COCKTAIL Zesty Cocktail Sauce, Lemon - GF CHEESE QUESADILLA 22.95 Choice of Chicken, Pulled Pork or Brisket 18.95 JUMBO LUMP CRAB CAKES Salsa, Sour Cream, Black Bean & Corn Salad

Chipotle Aioli

BURGERS & SANDWICHES

LOCAL WAGYU BEEF BURGER Cabot Sharp Cheddar, Lettuce, Tomato & Onion, Brioche Bun PULLED PORK SANDWICH House Smoked, Cole Slaw, Brioche Bun HOUSE SMOKED BRISKET MELT Sharp Cheddar, BBQ Sauce, Texas Toast		BLACK BEAN BURGER House Made Patty with Provolone, Lettuce, Tomato & Onion, Chipotle Aioli, Pretzel Bun – GF, VEGAN All Sandwiches and Burgers come with Choice of Fries, Onion Rings, Sweet Potato Fries, Potato Salad or Pasta Salad					
					SAL	ADS	
				COBB SALAD	21.95	WEDGE SALAD	15.95
House Smoked Turkey Breast, Romaine, Boiled Egg, Smoked Bacon, Tomato, Red Onion, Croutons, Blue Cheese Crumbles, Balsamic Vinaigrette		Iceberg Lettuce, Bacon, Red Onion,	19.99				
		Tomato, Blue Cheese - GF					
GF ON REQUEST		Add to any Salad					
		Grilled Chicken	9.95				
LEMON CAESAR SALAD	12.95	Grilled Shrimp	12.95				
Grated Parmesan, Fresh Lemon, Herbed Crow	utons,	Grilled Steak	14.95				
Lemon-Caesar Dressing - GF ON REQUEST		Grilled Salmon	14.95				
BRU	NCH C	COCKTAILS					
GRAND MIMOSA	12.00	PINEAPPLE LIME MEXICAN MULE	15.00				
Prosecco, Orange Juice, Grand Marnier		Jose Cuervo Silver Tequila, Gosling's Ginger	四山市公司 不同目录记住员				
		Muddled Pineapple & Lime, Lime Juice					
PUBLYK HOUSE BLOODY MARY	15.00						
Tito's Vodka, House Made Mary Mix, Celery	'	RASPBERRY RAPTURE	15.00				
Make it a Bloody Maria with Tequila		Absolut Peche Vodka, Raspberry Liqueur,					
ESPRESSO MARTINI	16.00	Orange Juice, Cranberry Juice					
Three Olives Espresso Vodka, Kahlua,	10.00	SPRING MARGARITA					
Iced Coffee, Cream		Don Julio Blanco Tequila, St. Elder's Elderfl	15.00				
		Liqueur, Grapefruit Juice	0 00 07				
WATERMELON MOJITO	15.00	Grupejruni June					
Bacardi White Rum, Amoretti Watermelon Puree, Muddled Mint, Simple Syrup, Soda Water		BLUEBERRY LEMON DROP	16.00				
		Village Garage Vodka, Amoretti Blueberry Puree,					
		Fresh Lemon Juice					
BELLINI	12.00						
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Prosecco, Peach Puree

ASK ABOUT OUR BARBECUE FEASTS

Ready to Serve for Parties or Events



V ~ denotes Vegetarian Preparation GF ~ denotes Gluten Free

Warning:Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.