

VEGAN ◀ SIDE



MEAT
MENU



SHARABLE

V GF BRUSSELS SPROUT | 12

miso maple glaze . toasted sesame seeds . cilantro . red chili flakes

V VEGAN WINGS | 16

seitan "chicken" . vidalia BBQ sauce . heirloom carrots . chipotle ranch

V GF BANG BANG CAULIFLOWER | 14

sweet chili sauce . scallion . sesame seeds . cilantro **ADD SEMOLINA TOAST +4**

V BURNT ENDS | 13

smoked sweet potatoes . pickle chips . caramelized scallions . vidalia BBQ sauce

V BLACK BEAN HUMMUS | 9

pickled cauliflower . pickled carrot . cucumber . falafel **ADD SEMOLINA TOAST +4**

V GF GLAZED CARROTS | 14

orange agave . pistachios . fennel

SALADS

V GF BEET SALAD | 16

field greens . golden beet . red beet . candied pecan . red onion . apple . cranberries
pepitas . coffee balsamic vinaigrette

V CAESAR | 14

romaine lettuce . croutons . vegan caesar dressing . vegan parmesan

V GFO HOUSE SALAD | 14

field greens . croutons . red onion . cherry tomato . cucumber . vegan ranch

V GF GREEN GODDESS | 16

mixed greens, roasted corn, cherry tomato, shaved onion,
cucumber, everything chickpeas, avocado, quinoa

CRISPY CAULIFLOWER +6 ≡ FRIED MAITAKE +8 ≡ VEGAN SHRIMP +8

PUBLIC *Entrée*

V GF WILD MUSHROOM RISOTTO | 19

roasted mushroom . arborio rice . hazelnut . balsamic figs

V GF JAMBALAYA | 17

house jambalaya . white rice . "shrimp" . cilantro

V "CATFISH" | 17

eggplant . cheese grits . braised collards . jalapeno cornbread.

V CAULIFLOWER STEAK | 16

romesco sauce, chimichurri, braised lentils, soft herbs.

V GF MUSHROOM BOLOGNESE | 19

fettuccine noodles . whipped herb "mozzarella" . basil

V TRUFFLE PASTA | 24

penne noodles . peas . mushrooms . "chicken" meatballs

sun-dried tomatoes [ASK HOW IT CAN BE MADE GLUTEN FREE]

V GF SHEPHERD'S PIE | 17

wild mushroom blend . carrots . peas . whipped mash
rosemary . vegan parmesan

SANDWICHES

SERVED WITH FRENCH FRIES & PICKLE SPEAR [+] GLUTEN-FREE BUN AVAILABLE

V BLACK BEAN BURGER | 17

guacamole . pico de gallo . lettuce

V MUSHROOM BANH MI | 20

smoked oyster mushrooms . pickled carrots . pickled cucumber . jalapeño
cilantro . bang bang sauce . hoagie

V HOT "HONEY" MAITAKE | 17

fried maitake . fried pickles . coleslaw . chili crisp agave . brioche bun

Homemade DESSERTS

V CHOCOLATE MOUSSE CAKE | 9

chocolate cake, chocolate mousse, dark chocolate ganache

V PUMPKIN PIE | 10

pumpkin spice whip cream

PUBLIC SIDES

ALL SIDES ARE = GF

SIDE BRUSSELS-6 MASH POTATO-6 FRIES-7

CRISPY CAULIFLOWER-7 TRUFFLE FRIES-9

ASPARAGUS-7 SIDE V HOUSE SALAD OR CAESAR-7

V VEGAN VO VEGAN OPTION GF GLUTEN FREE GFO GLUTEN FREE OPTION

*To ensure great service, we are unable to offer separate checks for parties of 6 or more *Ask your server about menu items that are cooked to order or served raw *** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PHD2328112V



HAPPY HOUR

MONDAY - FRIDAY

All New

4:00 - 6:00PM

ALL BOTTLE & CAN BEERS | 4
HIGH NOONS | 5

SMALL PLATES

GF

CARNE ASADA | 8

marinated skirt steak, munster, pico de gallo, guacamole, lime crema, cotija cheese, pickled fresnos, grilled lime, cilantro

QUESADILLA | 11

munster, pickled fresnos, pico de gallo, guacamole, lime crema, cilantro
ADD chicken + 6

GF

CHILAQUILES | 8

braised chicken, bell pepper, onion, smoked queso, salsa roja, lime crema, cotija, guacamole.

SLIDERS

GF

2AM SLIDER | 4.5

house blend, caramelized onion, pickle, american cheese, smoked tomato aioli, brioche bun.

GFO

MAINE LOBSTER SLIDER | 8

maine lobster claw, smoked yuzu aioli, chive, dill, brioche bun.

GFO

CONNECTICUT LOBSTER SLIDER | 8

maine lobster claw, hot citrus butter, dill, chive, brioche bun.

GFO

HOT HONEY CHICKEN SLIDER | 4.5

marinated breast, hot honey, coleslaw, pickle, brioche bun.

V

GFO

BLACK BEAN SLIDER | 3.5

guacamole, pico de gallo, vegan brioche bun.

V

GFO

HOT AGAVE MAITAKE SLIDER | 3.5

fried maitake, hot agave, coleslaw, pickle, vegan brioche bun.

V

GF

BANG BANG CAULIFLOWER | 5

bang bang sauce, toasted sesame seeds, cilantro.

V

BANG BANG SHRIMP | 8

bang bang sauce, toasted sesame seeds, cilantro.

V

GF

MISO BRUSSELS | 5

miso maple glaze, chili flakes, toasted sesame seeds. cilantro.

V

VO

VEGAN

VO

VEGAN OPTION

GF

GLUTEN FREE

GFO

GLUTEN FREE OPTION

PUBLIC HOUSE

DOWNTOWN FERNDALE

UNTAPPD

DRINK SOCIALLY

BEER MENU

Cocktails

MOCKTAILS

FLORENCE | 5

strawberry lavender lemonade

LEILANI | 5

tropical flavors of mango, pineapple, banana, lime, coconut, and ginger

RUBUS | 5

blackberries, lime, basil

CRAFT COCKTAILS

HOT MOMMY | 12

jp bourbon, chai syrup, lemon juice, bitters

GET FIGGY WITH IT | 12

miles gin, vanilla fig syrup, lemon juice, honey simple

WINTER SOLSTICE | 10

mulled wine, orange, honey, orange liqueur, wine, brandy

THE PEARADISE | 12

wild roots pear vodka, st. george pear, domain de canton, lime, agave

**NOT YOUR FATHER'S
OLD FASHIONED** | 15

maker's mark, allspice dram, lime juice, cinnamon simple, bitters

**PH ESPRESSO
MARTINI** | 14

valentine vodka, kahlua, cold brew, espresso simple

BLOOD ORANGE | 15

lunazuel reposado, st. elder blood orange, agave, ph cordial, lime juice, blood orange juice

BEVERAGES

SODA CANS | 3

coke . diet coke . sprite

GINGER ALE | 3

FEVER TREE GINGER BEER | 5

LIQUID DEATH SPRING OR SPARKLING WATER | 3

ICED TEA | 3

FRESH JUICE | 4

orange . cranberry . grapefruit

GROUND COFFEE | 3