

PUBLIC DINNER

eat+drink

serving dinner Tues - Sat from 4pm
34 Holden Street, North Adams, MA 01247
(413) 664 - 4444

✓ VEGETARIAN DISH

SMALLS

BUTTERNUT SQUASH BISQUE[✓]

5.95 / 7.95

TEMPURA BATTERED CHICKEN TENDERS

with house bbq, sweet chili, chipotle aioli or honey mustard 10.95

CHEESE BOARD[✓]

daily cheeses, blueberry jam, olive tapenade,
lavender-candied walnuts, housemade pickles 16.95 [add daily charcuterie 3]

PICKLE BOARD[✓]

assorted housemade pickled vegetables, naan bread,
roasted garlic + fennel spread 16.95 [add daily charcuterie 3]

THAI CAULIFLOWER[✓]

roasted cauliflower, Thai peanut sauce 7.95

PUBLIC SALAD[✓]

Full Well Farm mixed greens, goat cheese, toasted almonds, dried cranberries, honey cider dressing 9.95

CAESAR SALAD

romaine, ciabatta croutons, shaved parmesan. ask for anchovies 9.95

BLISTERED SHISHITO PEPPERS[✓]

lemon juice, sea salt 9.95

MAC + CHEESE

pancetta, smoked gouda, roasted tomato 14.95

GRILLED BRATWURST

Vermont-raised beef + pork brat, housemade apricot mustard, pickled figs, Hosta Hill Farm sauerkraut,
on a brioche bun, served with your choice of house fries or mixed greens 15.95

FALAFEL[✓]

in pita with Maplebrook Farm feta, tzatziki, mixed greens,
shaved red onion, served with mixed greens 12.95

PEI MUSSELS

housemade fennel sausage, kale, tomato butter, grilled ciabatta 15.95

CHICKEN + BUTTERNUT SQUASH TACOS

miso-braised chicken + butternut squash, cranberry-apple slaw, Vermont sharp cheddar,
maple crema, toasted walnuts 16.95

SHRIMP + GRITS

diablo sauce, Fresno chili peppers, roasted garlic grits 15.95

PAN SEARED SCALLOPS

sweet corn + porcini bisque 19.95

PAPPARDELLE PASTA ALLA VODKA[✓]

Peace Valley Farm tomato sauce, roasted eggplant, fennel, shallots, fried capers, basil, parmesan 23.95
[add chicken 5.95; housemade sausage 5.95; shrimp 6.96, substitute gluten-free pasta 3.00]

GRILLED NY STRIP STEAK

sweet potato mash, sauteed broccoli rabe, rosemary-port demi-glace 29.95

PAN-SEARED DUCK BREAST

togarashi-seasoned duck, wasabi whipped potatoes, sauteed bok choy, sweet soy + maple reduction 25.95

BROWN BUTTER + SAGE PORK CHOP

pan-seared pork chop, maple-bourbon butternut squash puree,
roasted Brussels sprouts, apple chutney, pickled pearl onions 24.95

PAN-SEARED SALMON

butternut squash latkes, roasted beets, braised beet greens, pickled apples, pomegranate molasses 26.95

MIDS

BIGS

PUBLIC IS NOT RESPONSIBLE FOR CUSTOMERS CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, WHICH MAY INCREASE YOUR RISK OF A FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. NOTIFY YOUR SERVER BEFORE ORDERING IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY.

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✓ VEGETARIAN DISH

Choice of PASTURE-RAISED GRASS-FED BEEF or BEYOND BURGER VEGGIE BURGER (+1.00)
All burgers served with a choice of FRIES or MIXED GREENS

BURGERS

BASIC BURGER

green leaf, tomato, red onion 14.95

BRIE BURGER

brie, arugula, garlic aioli 16.95

PUBLIC BURGER

bacon, caramelized onion, roasted jalapeno mayo 16.95

BUFFALO BURGER

buffalo seasoned with fried onion rings, ranch, blue cheese, lettuce, tomato, onion, on a pretzel bun 17.95

On any burger, substitute a GLUTEN FREE BUN (1.50)
or add: CHEDDAR (1.50) SWISS (1.50) SMOKED GOUDA (1.50) PEPPERJACK (1.50) BLUE CHEESE (1.50)
a FRIED EGG (1.50) CARAMELIZED ONIONS (1.00) BACON (1.50) BANANA PEPPERS (1.00)

MARGHERITA FLATBREAD^V

tomato, mozzarella, fresh basil 12.95

STEAK FLATBREAD

hen of the woods mushrooms, rosemary-garlic steak,
roasted shallots, Vermont sharp cheddar cheese, arugula 14.95

FALL FLATBREAD

butternut squash puree, bacon, shaved Brussels sprouts,
apples, goat cheese, apple cider reduction 14.95

BARBEQUE CHICKEN FLATBREAD

grilled chicken, local corn, onions, peppadew peppers,
house bbq sauce, mozzarella, fresh oregano 14.95

FLATBREADS

SAUTEED BROCCOLI RABE^{V5}

ROASTED DELICATA SQUASH^{V5}

MIXED GREENS^{V5}
with lemon vinaigrette

HOUSE FRIES^{V5}
with garlic aioli

TRUFFLE FRIES^{V7}
with pecorino

FRIED CHICKPEAS^{V6}
chipotle bbq spice

SNACKS +SIDES

CREME BRULEE^V

daily flavor 8.95

ICE CREAM SANDWICH^V

house chocolate chip cookies, vanilla ice cream 8.95

WARM BUTTER CAKE^V

vanilla ice cream, caramel, candied walnuts 9.95

SWEETS

VISIT OUR SISTER RESTAURANT:

district
KITCHEN & BAR

40 WEST STREET, PITTSFIELD, MA
(413) 442 - 0303 / WWW.DISTRICT.KITCHEN

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