

PUBLIC DINNER

eat+drink

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

✓ VEGETARIAN DISH

TO SHARE

CHEESE BOARD[✓]

Humboldt Fog goat cheese, Maple Smoked cheddar,
Danish blue, housemade jam, tapenade,
candied walnuts, house pickles 20.95
[add daily charcuterie 5]

FLATBREADS

MARGHERITA[✓]: crushed San Marzano tomatoes, fresh mozzarella,
Italian basil, pecorino 16.95
PEACH + HAM: house peach jam, sharp cheddar, Virginia ham,
arugula, burnt bourbon honey 20.95
MUSHROOM[✓]: chef's mixed mushrooms, crushed San Marzano
tomatoes, fresh mozzarella, basil, pecorino 19.95

HOUSE MARINATED OLIVES[✓]

garlic + herbs 6.95

FRIED GREEN TOMATOES[✓]

parmesan, garlic aioli 15.95

BLACKENED SHRIMP + GRITS

cheddar grits, pickled jalapeno, cilantro 15.95

MAC + CHEESE

pancetta, smoked gouda, roasted tomato 18.95

PEI MUSSELS

housemade fennel sausage, kale, tomato butter,
grilled ciabatta 21.95

TO START

WATERMELON GAZPACHO

house smoked bluefish, olive oil, cilantro
11.95 / 15.95

TEMPURA BATTERED CHICKEN TENDERS

with house bbq, sweet chili, or honey mustard 12.95

CAESAR SALAD

romaine, creamy caesar dressing, croutons,
shaved parmesan 8.95 / 14.95
ask for anchovies +2

HEIRLOOM TOMATO + BURRATA SALAD

arugula, garlic croutons, nasturtium, balsamic,
extra virgin olive oil 16.95

PUBLIC SALAD[✓]

mixed greens, goat cheese, toasted almonds,
dried cranberries, honey cider dressing 8.95 / 14.95

Add

CHICKEN (7.95) SHRIMP (8.95) SALMON (12.95)
to any salad.

MAINS

GRILLED BISTRO STEAK

smashed roasted garlic potatoes, sauteed spinach,
green peppercorn sauce 35.95

GEMELLI PASTA[✓]

roasted mushrooms, summer squash,
roasted peppers, spinach, stracciatella 26.95
[add chicken 7.95; shrimp 8.95; sausage 6.95; salmon 12.95]

STATLER CHICKEN BREAST

chickpea spaetzle, grilled broccolini,
pickled cipolini onion jus 29.95

HARISSA ROASTED SALMON GRAIN BOWL

served warm with quinoa + brown rice, pickled red onion,
cucumbers, marinated tomatoes, garlic, roasted
chickpeas, charred lemon vinaigrette 31.95

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. AN AUTOMATIC GRATUITY OF 20% WILL BE ADDED TO ALL GROUPS OF SIX OR LARGER.

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BURGERS etc.

BASIC BURGER

green leaf, tomato, red onion 17.95

BRIE BURGER

brie, arugula, garlic aioli 19.95

PUBLIC BURGER

bacon, caramelized onion, roasted jalapeno mayo 20.95

CARNITAS TACOS

braised pork shoulder, salsa verde, pickled
red onion, cilantro, lime 18.95

FALAFEL[✓]

in pita with Maplebrook Farm feta, tzatziki, mixed greens,
shaved red onion, served with mixed greens 15.95

All burgers served with a choice of FRIES or MIXED GREENS

On any burger, substitute a GLUTEN FREE BUN (1.50) BEYOND BURGER VEGGIE BURGER (+1.00)
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 (2.00) BANANA PEPPERS (1.00)

GRILLED SUMMER SQUASH[✓] 8
balsamic, fresh herbs

HOUSE FRIES[✓] 8
with garlic aioli

MIXED GREENS[✓] 6
with lemon vinaigrette

TRUFFLE FRIES[✓] 10
shaved parmesan

GRILLED BROCCOLINI[✓] 7

BROWN BUTTER KALE[✓] 7

SNACKS +SIDES

CREME BRULEE[✓]
daily flavor 9.95

TIRAMISU[✓]
mascarpone, lady fingers, spiked espresso, pirouette 10.95

ICE CREAM SANDWICH[✓]
housemade chocolate chip cookies, vanilla ice cream,
whipped cream, chocolate sauce 9.95

BLUEBERRY + PEACH CRUMBLE[✓]
vanilla ice cream, whipped cream 11.95

SORBET + ICE CREAM[✓]
assorted flavors 6.95

SWEETS

VISIT OUR SISTER RESTAURANT:

← **district** →
KITCHEN & BAR

40 WEST STREET, PITTSFIELD, MA
(413) 442 - 0303 / WWW.DISTRICT.KITCHEN
DINNER TUESDAY - SUNDAY FROM 4PM

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[PUBLIC EAT AND DRINK.COM](http://PUBLICEATANDDRINK.COM)

