PUBLIC SERVICE

- RESTAURANT -

DINNER

LITTLES

TASSO HUSHPUPPIES
sweet corn, pimento, cheddah, honey cane syrup
{5}

BLACK BEAN HUMMUS
roasted peppers, cilantro gremolata, sea salt crackers
{5}

POMMES FROMAGE steak fries, cheddah bechamel, green onion, cochon jus {8}

BRAISED PORK BELLY pickled jalapeno, chimichurri, cotija cheese, yuca mash {10}

ROASTED BONE MARROW
pickled shallot, radish, arugula, orange hearts, fennel pollen, grilled baguette
{11}

BLUE CRAB DIP
Abita amber, green onion, spinach, cream cheese, sea salt crackers
{13}

CHICKEN FRIED SOFT SHELL
watermelon, blistered serrano, arugula, watermelon ranch
{16/30}

FLATS

BASQUE white anchovies, roasted garlic, tarragon, manchego, fried egg {12}

CARNIVAL pork belly, andouille, roasted beef, chili flakes, provolone, red gravy {12}

MUSE spinach, tomato, onion, olive, tzatziki, feta {10}

SIDES

CRAWFISH MAC N CHEESE {7}

ROTISSERIE VEGGIES {5}

HONEY GRILLED CORN AND AVOCADO SALAD {6}

SNAP PEAS AND GRILLED FENNEL {5}

ROASTED POTATO BRAVAS {4}

SOUPS & SALADS

CHEF'S GUMBO
daily preparation
{8}

PUBLIC SERVICE MIXED GREENS
Local lettuce selection, varietal tomatoes, shallots, blackened pecans, champagne vinaigrette
{7}

KALE AND CUKES
Tuscan kale, red quinoa, toasted almond granola, pickled onion, and cucumber dressing
{8}

SUPPER

STEAK FRITES ribeye cap steak, stliton butter, truffle steak fries, pickled onions {24}

CRAB GNOCCHI jumbo lump, orange hearts, green onion, pea, sheeps milk cheese {23}

JAXON MUSHROOM TAGLIATELLE stone oven roasted mushrooms, brussels sprouts, pea tendrils, smoked cauliflower cream, Parmesan Reggiano {14}

PUBLIC BURGER house grind, creole aioli, pork belly, Manchego, avocado, butter lettuce, slice tomato {15}

CLASSIC CHEESEBURGER dressed, cheddah {12}

BROILED FILET MIGNON 650 heritage beef tenderloin filet, smoked onion Lyonnaise potatoes, charred asparagus, bordelaise {32}

WHOLE ROASTED GULF FISH daily catch, champagne agrodolce, popcorn rice (serves 2-3) {MKT}

There may be a risk associated with the consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.