



share / sides

crispy apple wood smoked bacon 4

pork sausage links 4

chicken apple sausage links 5

fresh fruit 4

grits 4

breakfast potatoes, pepper, onions, bourbon barrel aged hot sauce 3

toast basket, including sourdough, marbled rye, whole wheat 5

brunch beverages

service begins 8am Saturday / 11am Sunday

Public House Spritz 10

choice of Ketel Botanicals topped with prosecco

Adult Arnold Palmer 10

Stranahan Smash 11

colorado whiskey, merlet creme de mure and ginger beer

Morning Margarita 10

tequila, triple sec, elderflower liquor

Bloody Mary / Bloody Maria 10

BRUNCH HOURS 10am-2pm



brunch

for the table

chefs choice muffins (3 ea) 5

buttermilk biscuits, emily g's local preserves (3 ea) 5

portobello fries, herb crusted, jalapeno ranch 10

pantry

TPH house salad, greens, tomato, avocado, egg, marcona almonds 11

baby iceberg wedge, asher blue cheese, crispy corned beef, buttermilk ranch 9

pimento cheese on charred ciabatta, emily g's pepper jelly, prosciutto 12

georgia shrimp blt wrap, avocado, parmesan, jalapeno ranch 13

smoked salmon & avocado toast, radish, caperberries, evoo 10

from the stove

brioche french toast, candied pecans, bananas foster 10

three egg omelet, portobello mushroom, red onion, tomato, cheddar 10

*low country benedict, andouille, georgia shrimp, fried egg, hollandaise 13

**"the brunch burger" bacon, fried egg, tillamook cheddar 14

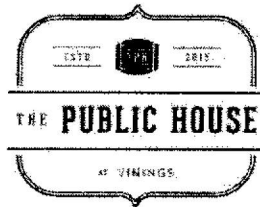
chicken & waffle, rosemary & cheddar waffle w/ buttermilk chicken thigh, sorghum syrup 14

**"the full" eggs of choice with applewood smoked bacon, sausage link, breakfast potatoes, slow roast cherry tomatoes and biscuit 12

*steak & eggs, striploin, choice of eggs 19

If you have any concerns regarding food allergies, please alert your server prior to ordering.

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



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