



# THE PUBLIC HOUSE

at the Hotel Indigo - Vining's

Menu Date:

Executive Chef | Kelley Randall

*“The problem with the world is that everyone is a few drinks behind ” – Humphrey Bogart*

## SMALL PLATES

- LOADED TATER TOTS** \$10  
applewood smoked bacon, buttermilk ranch, aged gruyere, scallion
- SWEET TEA BRINED CHICKEN WINGS** \$15  
house hot sauce, carrots & celery, blue cheese dressing
- CRISPY BRUSSELS SPROUTS** \$10  
Sweet chili sauce, toasted sesame seeds, cilantro, scallion
- BBQ BRISKET BURNT ENDS** \$14  
zesty coleslaw, molasses bbq, scallions

## SALADS

Add: Chicken \$10 | Shrimp \$12 | Salmon \$12

- CAESAR** \$13  
romaine hearts, aged parmesan cheese, herbed croutons, classic Caesar dressing
- WINTER CITRUS** \$14  
baby mixed greens, citrus segments, toasted almonds, red onion, feta cheese, raisins, blood orange vinaigrette

## SIDES \$6

- French Fries | Broccoli
- Mashed Potatoes | Asparagus
- Simple Salad | Coleslaw

## HANDHELDS

- PUBLIC HOUSE BURGER\*** \$18  
gruyere & blue cheese, applewood bacon, arugula tomato jam, house sauce, brioche bun, fries  
make it a “plain jane” burger \$17
- C-BLT** \$16  
grilled chicken breast, applewood smoked bacon, lettuce, tomato, garlic aioli, fries
- TURKEY CLUB** \$17  
hand carved turkey breast, lettuce, tomato, bacon, garlic aioli, sourdough, fries
- PULLED PORK SANDWICH** \$15  
house BBQ sauce, coleslaw, b&b pickles, fries

## ENTREE

- GRILLED SALMON\*** \$28  
herb roasted potato, broccolini, citrus beurre blanc
- MUSHROOM RAVIOLI** \$24  
tomato cream sauce, toasted pine nuts, fresh basil, parmesan
- STEAK FRITES\*** \$38  
12oz NY strip, french fries, peppercorn demi-glace
- HERB ROASTED CHICKEN BREAST** \$26  
garlic mashed potato, grilled asparagus, natural jus

## SWEETS

- WARM APPLE CRISP** \$10  
granny smith apple, bourbon caramel sauce, brown sugar & cinnamon ice cream
- DAILY DESSERT SELECTION** \$10  
Chefs’ daily creation



\*These items are served to order and may be raw or undercooked. Consuming raw or undercooked foods, such as meat, poultry, fish, shellfish, and eggs, may increase your risk of foodborne illness. Public House proudly supports & works with local purveyors and farmers to ensure the best possible ingredients sourced locally, sustainably, and responsibly.