

# Public

**KITCHEN & BAR**

## RESERVATIONS

(323) 769 - 8888

[www.opentable.com/public-kitchen-and-bar](http://www.opentable.com/public-kitchen-and-bar)  
or email  
[fb.thr@journalhotels.com](mailto:fb.thr@journalhotels.com)

## *small plates*

- DAILY MARKET SOUP** 9
- FRIENDS AND FAMILY BAKERY ORGANIC SOURDOUGH** 7 (v)
- FANNY BAY OYSTER** sea grapes + buddah's hand vinegar 3/ea (gf)
- BLISTERED SHISHITO CHILIES** pickled sunchoke, whiskey barrel aged shoyu + mint 16 (v)
- CARAMELIZED BRUSSELS SPROUTS** maple syrup, sumac + fromage blanc 14 (gf)
- CRISP CALAMARI** slivered green onion, yuzu chili + smoked maldon salt 20
- CURED MEAT & ARTISAN CHEESES** marcona almonds, country fruit bread + urban honeycomb 26
- FOIE GRAS "BTL"** candied thick-cut knueske bacon + heirloom tomato 22
- CHARRED PORTUGUESE OCTOPUS** shaved fennel, fingerling potato, lop chong sausage + green curry 21 (gf)

## *entrees*

- BERBERE ROASTED CAULIFLOWER** pasilla chili, toasted red lentil + coconut berbere 24 (gf,v)
- HERITAGE RYE FETTUCCINI** braised oxtail, rapini, meyer lemon + basil 27
- PAN ROASTED DIVER SCALLOPS** anise puree, kubiskernol + fuyu persimmon 34 (gf)
- SEARED WILD KING SALMON** sweet corn, smokehouse bacon, savoy hash + shisho olive oil 32 (gf)
- PAN SEARED YELLOWTAIL HAMACHI** buckwheat soba, bok choi + ginger miso broth 32
- ROASTED JIDORI CHICKEN** black garlic, french leeks + sourdough 27
- MOROCCAN-STYLE BRAISED LAMB SHANK** honey dates + preserved lemon cracked wheat 2
- PRIME 14oz BEEF RIB-EYE** sourdough spaetzel + butter fried flat leaf parsley 44
- PUBLIC BURGER** white aged cheddar, bacon, caramelized onions, arugula, brioche bun + kennebec fries 18

## *sides / greens 9*

- ROASTED CAULIFLOWER** berbere spice (gf,v)
- CHANTERELLE MUSHROOMS** french leeks + lemon (gf,v)
- SWEET CORN SAVOY HASH** smokehouse bacon (gf)
- SEARED RAPINI** garlic + extra virgin olive oil (gf,v)
- HEIRLOOM LETTUCE CAESAR** sourdough crouton + reggiano parmesan
- SHAVED LACINATO KALE** pomegranate, ricotta salata + thai basil vinaigrette (gf)

## *desserts 10*

- MEZCAL SOAKED BRIOCHE FRENCH TOAST** caramel walnut banana + eggnog ice cream
- POACHED QUINCE GREEK YOGURT CAKE** vanilla bean ice cream + hemp seed brittle
- "HONEY BEE" VALRHONA CHOCOLATE HAZELNUT PRALINE** mint berry compote
- COX ORANGE PIPPEN APPLE CRANBERRY COBBLER** crispy linzer crumbles + cinnamon ice cream
- ROASTED CHESTNUT PUMPKIN CREME BRULEE** chestnut lingonberry chutney
- ORO BLANCO GRAPEFRUIT ITALIAN MERINGUE TART** ginger citrus compote

DINNER