

MAINS



PUBLIK HASH 12
peasant toast topped with choice of protein and a side of crème fraîche. Served with country potatoes & two eggs any style

TOAST + GRAVY 15
peasant toast topped with house-made sausage gravy, country potatoes & two eggs any style

PUBLIK BREAKFAST 11
choice of protein, two eggs any style, a piece of buttered toast & side of Amour jam

STEAK & EGGS 19
beef tenderloin medallions, two eggs any style, & country potatoes

BURRITO 12
flour tortilla filled with your choice of protein, scrambled eggs, cheese, country potatoes & spicy avocado salsa verde. Served with a salad smothered with house ranchero & cheese 2.5

TOFU RANCHEROS 13
tofu scramble, avocado, corn tortillas & ranchero sauce

BREAKFAST SANDWICH 13
choice of protein, one egg, topped with pickled onions & onion beer jam on a bun. Served with a salad or country potatoes

CHICKEN SALAD MELT 13
peasant toast topped with house-made chicken salad, thick cut bacon & melted cheddar cheese. Served with a salad or country potatoes

B.L.T. 13
four slices thick cut bacon, butter lettuce, mayo & Amour tomato jam on toast. Served with a salad or country potatoes

PUBLIK BURGER 13
6oz burger patty, tomato, butter lettuce, house fry sauce, Amour onion beer jam & american cheese. Served with a salad or country potatoes

GRILLED CHEESE & SOUP 12
grilled fontina sandwich on 11 grain bread with soup of the day

HERBED QUINOA SALAD 12
herbed quinoa with tomato, cucumber, feta, sundried tomatoes, spiced almonds & a preserved lemon vinaigrette

SIMPLE SALAD 10
heritage greens, avocado, seasonal veggies, toast crouton, spiced almonds, pickled onions & a preserved lemon vinaigrette
add chicken salad or roasted chicken 4

add roasted chicken 4

VEGGIE SANDWICH 13
avocado, cucumber, tomato, apple, roasted fennel, spicy romesco sauce & micro greens on multigrain seed bread. Served with country potatoes

FRENCH TOAST 9
toast dusted with powdered sugar, served with maple syrup & house-made cinnamon butter
half portion 5

AVOCADO TOAST 8
smashed avocado, sea salt, black pepper & olive oil

BANANA TOAST 6
banana, honey & choice of peanut butter or nutella

PUBLIK HOUSE-MADE GRANOLA 7
granola & a drizzle of honey served with greek yogurt or milk

SIDES

bacon	3	side of fruit	3
sausage	3	country potatoes	3
Impossible sausage	4	side salad	3
avocado	3	side of gravy	3
chicken salad	4	spicy avo salsa verde	1
one egg	1.5	Amour Spreads jam	2
buttered toast	2	soup of the day	5/8
roasted chicken	4		

QUALITY over QUANTITY

COMMUNITY over CORPORATE

PLANET over PROFIT

*consuming raw or undercooked meats, poultry, dairy or eggs can lead to increased risk of foodborne illness
*a gratuity of 20% will be added to parties of 6 or more

BEVERAGES

BATCH-BREW

bottomless drip **4**
 cold brew **4²⁵**

COFFEE CLASSICS

espresso **3⁷⁵**
 americano **3⁷⁵**
 macchiato **4**
 cortado **4**
 cappuccino **4**
 flat white **4**
 latte **4⁷⁵**

FLAVORS

vanilla latte **5²⁵**
 brown sugar latte **5²⁵**
 mocha **5²⁵**
 browned butter caramel latte **5²⁵**
 honestly john **5²⁵**

ADD ONS

extra espresso shot **1²⁵**
 plant-based milk **.5**
 honest john bitters **.5**

NON-COFFEE

iced tea **3²⁵/3⁵⁰**
 matcha latte **5²⁵**
 chai **5²⁵**
 hot cocoa **4**
 steamer **4**
 sparkling mint limeade **4⁷⁵**

LOOSE LEAF TEAS

loose leaf tea **4**
 tea latte **5²⁵**
 london fog **5²⁵**

TEA SELECTION

BLACK

english breakfast
 lavender earl grey
 deepest blue skies

HERBAL

sweet vanilla rooibos
 winter berry spice
 chamomile
 spearmint

GREEN

daily green
 walnut sencha
 cucumber chill

OUR STORY

Salt Lake City, Utah is our home. We love our big little city and take pride in serving rad, delicious coffees + food using locally sourced purveyors. We believe in community, and are proud to be an active and productive player in ours. We believe in planet over profit, which is why our roastery is 100% solar powered with an oxidizer that filters out 96% of the particulates from the roasting process.

In 1997 Publik's owner purchased this building on 9th and 9th—a funky + eclectic neighborhood back then. Publik Kitchen opened its doors in 2016 and we've grown with this special corner of the city and after quietly applying band-aids behind the sweet walls and under the floors of the original building for 24 years, the time came for us to experience a short, but literal, breakdown in 2021. The full rebuild includes solar + green roof that houses beehives, an updated, beautiful dining room, and a state-of-the-art kitchen. PK is once again your place to gather for delectable grub + coffee we dish on the daily. Same soul, new silhouette. Not bigger, just better. After all, countless memories were made within the old walls, and we love how this love transcends mere brick + mortar. From the bottom of our hearts, we are grateful for you.



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